

# SUMMER 09

EVOLUTION HOSPITALITY INSTITUTE | NEWSLETTER SUMMER 2009



**evolution**  
systems for training and development  
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# MESSAGE

## MESSAGE FROM THE GENERAL MANAGER: \_

What a year can do! As we look back on 2008, we see the growth that has allowed us to improve our services and expand to further meet the needs of both industry and our valued students. After this first full year of training, Evolution has developed from a small site in Marrickville to having a head office in Chippendale and three satellite training sites in Concord, Marrickville and Rockdale.

Our first Graduation Ceremony was held in July with 24 of the original 30 students graduating with a Certificate III in Cookery, followed by the next graduation in December which saw our first Patisserie students celebrated alongside their Cookery peers. Students showing excellence in study and training received awards and commendations. Roland Cheryskyie and Ando Sochiro received the Directors Choice Award for Excellence and Achievement and have continued working and growing within the Hospitality Industry.

Our staff numbers have grown with the company throughout the year. We have welcomed our outstanding Marketing Manager, who returned from China to work with us, along with several trainers and assessors and our lovely receptionist. Throughout the year two of our staff took time from work to have babies and they have now rejoined us.

So after all this, what's in store for Evolution in 2009? Our most exciting news is the development of a City campus. This campus will encompass training facilities, student common areas, change rooms and trainers resources, as well as housing the Student Welfare Officer. This will allow us to condense our operation, increase student numbers and increase types of courses, while improving our provisions for students. It will be developed to meet the requirements of not only the training sector but in consultation with Industry requirements. Keep your eyes open for the invites to see this exciting project.

This year our scope of courses will be increased to include; Food and Beverage and Cookery and Patisserie (starting at Certificate I and going up to Advanced Diploma of Hospitality for Domestic students and Diploma for International students.

In step with environmental commitments we are updating our systems and processes to become paperless, from enrolments to student resources. As of October 2008 all students have been required to have a laptop and student resources are in a software and digital format. Online enrolments for both students and agents will be available soon, and this will further decrease our impact. We also expect this process to result in faster turnaround with Letters of Offer, making a better service to you a happy side-effect! We commit to continuing improvement in environmentally friendly and sustainable practices.

Evolution is also currently awaiting its Group Training Registration to be approved, this will allow us to branch out into apprentices and trainees. Our goal by the end of 2009 is to have approximately 200 apprentices and trainees within the company.

To assist Evolution in its training standards, the company has set up a catering arm and we are planning to launch this in the first half of the year. The catering company will assist with the training of students and give them a better understanding of what is expected when they move into the Industry.

These are just a few of the changes expected for 2009. We look forward to growing and continuing to provide high standards of training to meet and excel industry expectations. I trust all had a Merry Christmas and Happy New Year and look forward to another exciting year working with you all.

Regards  
Stuart A. Page



**01** YABBA DABBA  
DOO CLASS 08D  
EXPERIENCE WITH  
MARZIPAN WORK



**02** ALL YOU CAN  
EAT! CLASS 08E  
CREATE AMAZING  
BUFFETS



04 DELICIOUS  
DESSERTS CREATED  
BY CLASS 08WJ



# FROM THE KITCHEN

## RESTAURANT OF THE SEASON/

Oscillate Wildly – named after an instrumental track from 80s British band The Smiths – opened as a small, neighbourhood bistro just over five years ago.

You'll find our smart restaurant front on a street off Newtown's ultra-chic main drag. Increasingly, King Street is becoming the hub for Sydney's trendy classes, culinary experts and image conscious youth, boasting some of the best bars and shopping in Sydney's inner west.

Beginning with a less than large team of two, Oscillate Wildly has been on quite an adventure since its opening. Initially customers were given three courses for \$40 – but as our team have evolved over the years, so too have our offerings.

Now, with head chef Karl Firla at the pans, we exclusively offer an 8 course degustation menu (\$95), oscillating the palate as wildly as we can.

Having trained at the famed 'Bridgewater Mill' outside Adelaide, Karl has spent two years at 'Marquee' in Surry Hills and has just completed a two year stint at another three hatted restaurant, 'Est' at the Establishment.

Through working with such talented chefs, Karla has developed his own style and understanding of food using new techniques to change the outcome of everyday cookery.

With 'degustation' dining Karl says; 'It is important for the flavours to build as you move through the courses with a fine balance to each dish using the best available ingredients.' While we still permit BYO (wine only), Oscillate Wildly is also fully licensed.



Good food, professional but fun service in an intimate, relaxed setting – see you there!

RESTAURANT LOCATION: \_  
OSCILLATE WILDLY  
275 Australia St Newtown NSW 2042





# SEASON RECIPE

## CURED BONITO WITH POTATO AND SALMORIGLIO/

### INGREDIENTS: \_

- + 300g bonito fillet
- + 100g salt
- + 100g sugar
- + 2 sprigs tarragon

### SALMORIGLIO: \_

- + 1 tbl tarragon
- + 1 tbl chervil
- + 1 tbl parsley
- + 1 tbl oregano
- + 150ml extra virgin olive oil

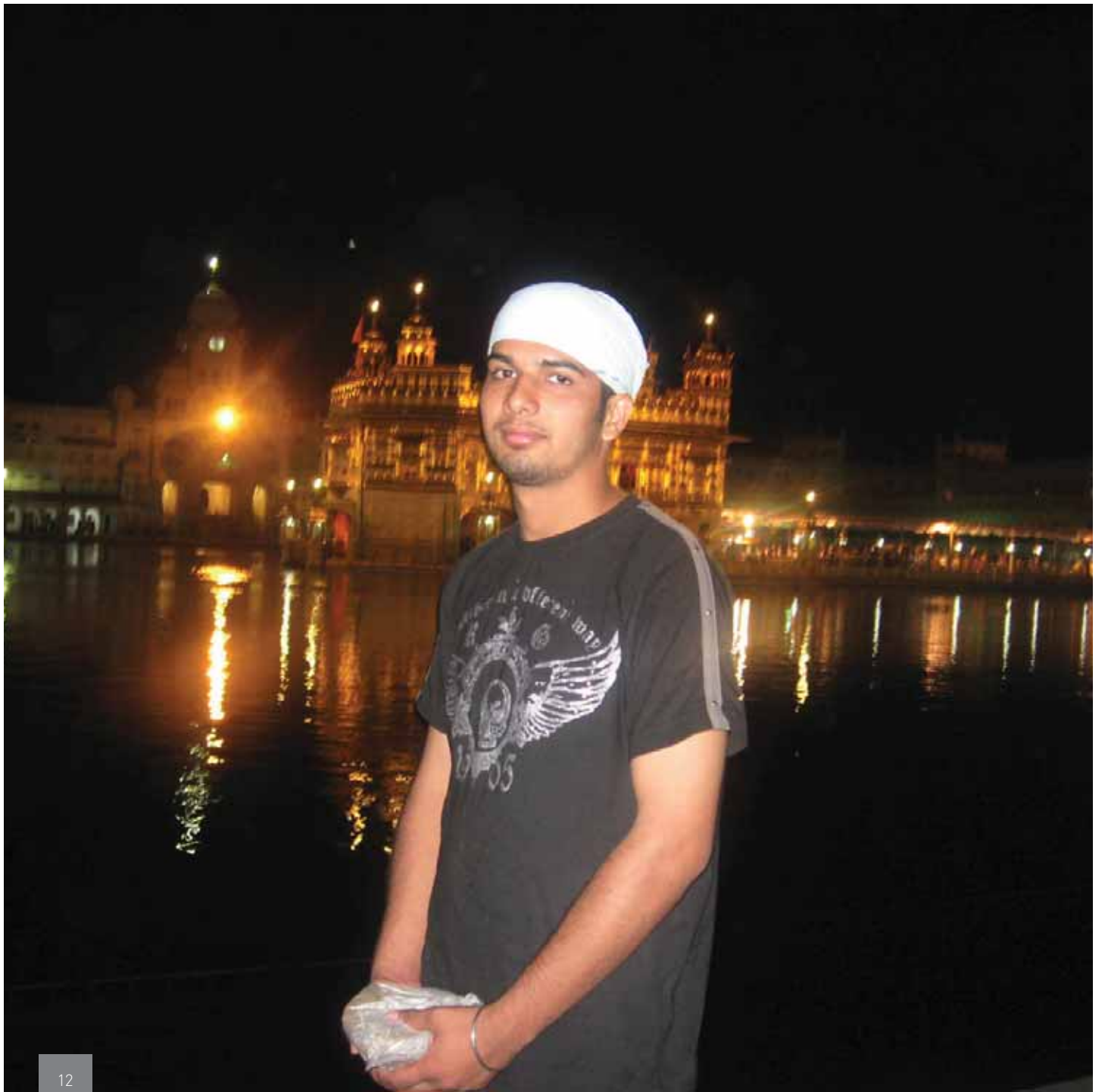
### METHOD: \_

- + Mix sugar and salt and 'bruise' the tarragon (process of releasing oils).
- + Evenly spread on bonito and allow to cure in fridge for two hours.
- + Rinse with cool water and dry.

### SALMORIGLIO METHOD: \_

- + Grind herbs to a paste in pestil, slowly adding oil.
- + Slice bonito and serve with salmoriglio and potato (preferably waxy varieties)

NB: for extra complexity, lightly smoke the potato.



# SPOTLIGHT

STUDENT: JAIDEEP SINGH/

## **1. FIRST OF ALL, CONGRATULATIONS ON BECOMING THE FIRST CHAIRMAN OF THE STUDENT COMMITTEE.**

I am feeling very delighted. I express my feeling in just a few words. Being a chairman of student committee at Evolution Hospitality Institute is one thing I am proud of.

## **2. AS THE CHAIRMAN, HOW WOULD YOU LIKE TO MANAGE THE STUDENT COMMITTEE?**

Being a chairman of student committee, I need to be responsible (learning, improving) and loyal to both students and management. I would like to make a few changes in ongoing systems which will makes studies and teaching easier.

## **3. COULD YOU TALK ABOUT YOURSELF?**

I had a cool and easy life in India. Back in my country, I lived with my family so I was spoon fed by my parents. I am very thankful to my parents to send me overseas because it makes me more indepedent and responsible for outcomes from my decisions. I love my parents a lot and I am missing them a lot.

Currently I am working at McDonald's and the Sebel Pier One. I am enjoying my job and I think I am a very lucky person to get those jobs.

## **4. HOW DO YOU SPEND YOUR FREE TIME?**

Free time? What do you mean? Being an overseas student in Australia is itself a very hard task. We are responsible for ourselves as we are living without our parents. We have to do a lot of things such as studies, work, and home tasks and so on...

If I get free time, I like to play cricket (because I love cricket), chatting, listening to music, travelling, going out with friends and lots more...

## **5. ANY BRILLIANT IDEAS FOR STUDENTS' EVENTS?**

There are lots of things which would help us in our studies, going on some excursions like we can visit restaurants which are actually operating to have real observation of OHS, working in an industry kitchen to have an experience of real kitchen pressure, educational tours, student cultural activities, playing outdoor games (cricket, football) and lots more.

## **6. WHAT IS YOUR FUTURE GOAL?**

My future goal is straight-forward: I want to be a chef. I want to learn as much knowledge and experience of cooking as much I can, then I would like to open a multicultural restaurant, where every one can enjoy their meals.

# GRADUATION



Evolution presented its second Graduation of students of our precious classes 08C and 08E (Commercial cookery) and 08D (Patisserie). We proudly opened our graduation ceremony at Parliament House with a welcome speech by our General Manager, Stuart A. Page. Stuart warmly welcomed all invited guests, other education partners, agents, Evolution staff, trainers and graduates along with one of the students' (Soichiro Ando) short article about Evolution. It said that Ando started our cookery course for only one purpose - getting permanent residency. Later he was getting interested in cooking and finally working as a chef in an industry kitchen. It was a truly touching speech which was based on the student's own writing.

Mr. William R. Galvin OAM from Tourism Training Australia kindly attended as a guest speaker and encouraged our graduates with his speech which was full of hope and useful advice. He especially emphasised that for our students, the whole world is their stage, not only Australia. We presented graduates with certificates and gifts. Then Mr. Stuart A. Page proudly announced our nominees and presented awards for the following criteria:

**MOST IMPROVED STUDENT** – Hasan Mehedi : This went to Hasan Mehedi, who always showed a continuous interest and passion to learn cookery, recorded a perfect attendance and was a role model to his colleagues.

**BEST OVERALL STUDENT** – Kiyoko Okawara and Carl F. Gorospe: This was a tie between Kiyoko and Carl as they were both equally excellent. This award was given to students who had excellent attendance records, completed all given assignments with excellent results and assessment and also showed an excellence and passion towards the whole training program.

**DIRECTORS CHOICE FOR ACHIEVEMENT AND EXCELLENCE** – Soichiro Ando: This went to Soichiro Ando under the recommendation of our three directors who manage our school, trainers who have trained them in class and Student Welfare Officer (Ashley) who met them at the campus every week.

Out of all the students they chose Ando, who always brought positive energy to the classes and was a superb role model to fellow students, encouraged trainers and helped Evolution staff as he was doing an excellent job as a student committee member as well. He is currently working at the famous seafood restaurant, Sealevel, which is located at Cronulla beach.

After student awards, Mr. William R. Galvin presented trainer awards. They went to our dedicated trainers, Bill Simpson and Chris Walton. Every trainer at Evolution is excellent but Bill and Chris were given an award for their passion and professionalism towards our school and students. Once the official ceremony ended, all of our graduates enjoyed time taking class photos and attending a cocktail party. Plenty of fine food and drink celebrated their achievements for going one step further to their future.

Evolution sincerely would like to congratulate all students who completed their courses. All of our staff are looking forward to having many upcoming graduates whom we can be proud to dedicate to the Hospitality Industries not only in Australia but also all over the world.

**CONGRATULATIONS TO DECEMBER 2008 GRADUATES!**

# INDUSTRY NEWS

## **OLD YOLKS KEEPING AN ASIAN TRADITION FRESH** \_

Remember those television images of globetrotting foodie Anthony Bourdain trying to stay optimistic as he crunches his way through the soft-boiled beak, tiny bones and even the feathers of a delicacy known as balut in a Vietnamese market? This duck egg "delight" is part of the exotica seen regularly on trips to Southeast Asia, but not something one expects to encounter in a place such as New Gisborne, 51km northwest of Melbourne. Nevertheless, a Victoria-based, Danish-born duck farmer is doing an excellent trade in a range of century, salted and balut duck eggs, producing and selling them to a loyal Asian following, and keeping some of Melbourne's best-known Chinese restaurants—including Flower Drum, John So's Dragon Boat group and Shark Fin Inn group—well stocked into the bargain. Two and a half years ago, Henning Skallebaek and his partners Kate and Andrew Shenton bought the Golden Duck Farm from its Cambodian owner. Weekend Australian, November 29.

## **PLASTIC NEW WAY FOR REDS** :\_

A quiet revolution has begun in the wine-making world and it involves replacing oak maturation barrels with new plastic ones. And most wine buffs can't tell the difference. The Australian company Flextank International developed a plastic wine storage tank that is replacing traditional oak barrels and stainless steel ones, for the maturing and storing of red wine. Warrego Wines chief executive and senior winemaker Kevin Watson predicts the Flextanks will revolutionise the industry. He's been using them for more than one year and says they are far superior to any stainless steel tanks and more cost-efficient than oak. He says winemakers simply add oak sticks to the plastic tanks to get the same flavour and even a better aroma. "It's like dunking a tea bag into the tank, so we are all happy, except the guys who make the oak barrels of course," Watson says. "We are pretty happy and we are getting extremely good results and the average person doesn't stand a chance to tell the difference. The Courier Mail (Brisbane), December 1.

### **NO TIME TO CUT TOURISM STAFF :\_**

Tourism operators have been urged not to sack staff in the face of the global economic crisis. Tourism Australia chairman and former Coles Myer chairman Rick Allert said that now was the ideal time to provide the best service possible when hard-working Australians needed it most. "They don't want to be disappointed when they get to your destination," he said. "You'll have to continue to provide service and don't lose sight of your customers and their expectations." Allert said there was room for discretionary expenditure cuts but rash moves should be avoided. "Don't just willy nilly think, 'I must cut my costs, I must cut my employee numbers'," he said. "Just batten down the hatches and make sure you live through this and you're there to fight another day. "Focus on training your people and making sure you've got a quality product at all times." With a weaker Australian dollar and petrol prices starting to drop, Allert said while foreign experience-seekers would continue to visit unique destinations Down Under, the domestic market would grow stronger due to fewer Australians travelling overseas.

The Daily Telegraph (Sydney), December 1.

### **DINERS INVITED TO 'NAME YOUR PRICE' :\_**

How much would you pay for a plate of whiting fillets crumbed in crushed macadamia nuts, served with fresh salad and chunky chips? This is the question pondered by diners at a Montville restaurant in the Sunshine Coast hinterland, where customers are invited to decide how much they want to pay for their meal. Chef Zana Trenerry asks diners to pay what they think a meal is worth, which is not to be confused with how much they can afford. "We've had some really interesting reactions," she said. "Of the first 200 dishes we sold from the 'pay what you think it's worth' menu, only nine were under the actual price." She said some customers "get a bit cute" with offers to pay as little as \$2, but "99 per cent of people are fair and reasonable". Ms Trenerry said she introduced the pay-choice menu in November, when the financial crisis hit home. It features four dishes, including a homemade quiche of the day, Caesar salad, and a burger with a pork and veal mince patty. "It has always been an industry where you innovate or perish," she said.

The Sunday Mail (Brisbane), January 18.

■ From HospitalityMagazine.com.au

# TOURISM TRAINING



# AUSTRALIA PRESIDENT'S DINNER

Tourism Training Australia, an association that is very important to Evolution and our students, held a Presidents' Dinner in November last year.

An invitation was kindly extended to all Evolution staff and trainers. The grand event was held in the ballroom of Four Seasons Hotel, Sydney, and was an important day on the Evolution calendar, because of everything Tourism Training Australia represents for our company.

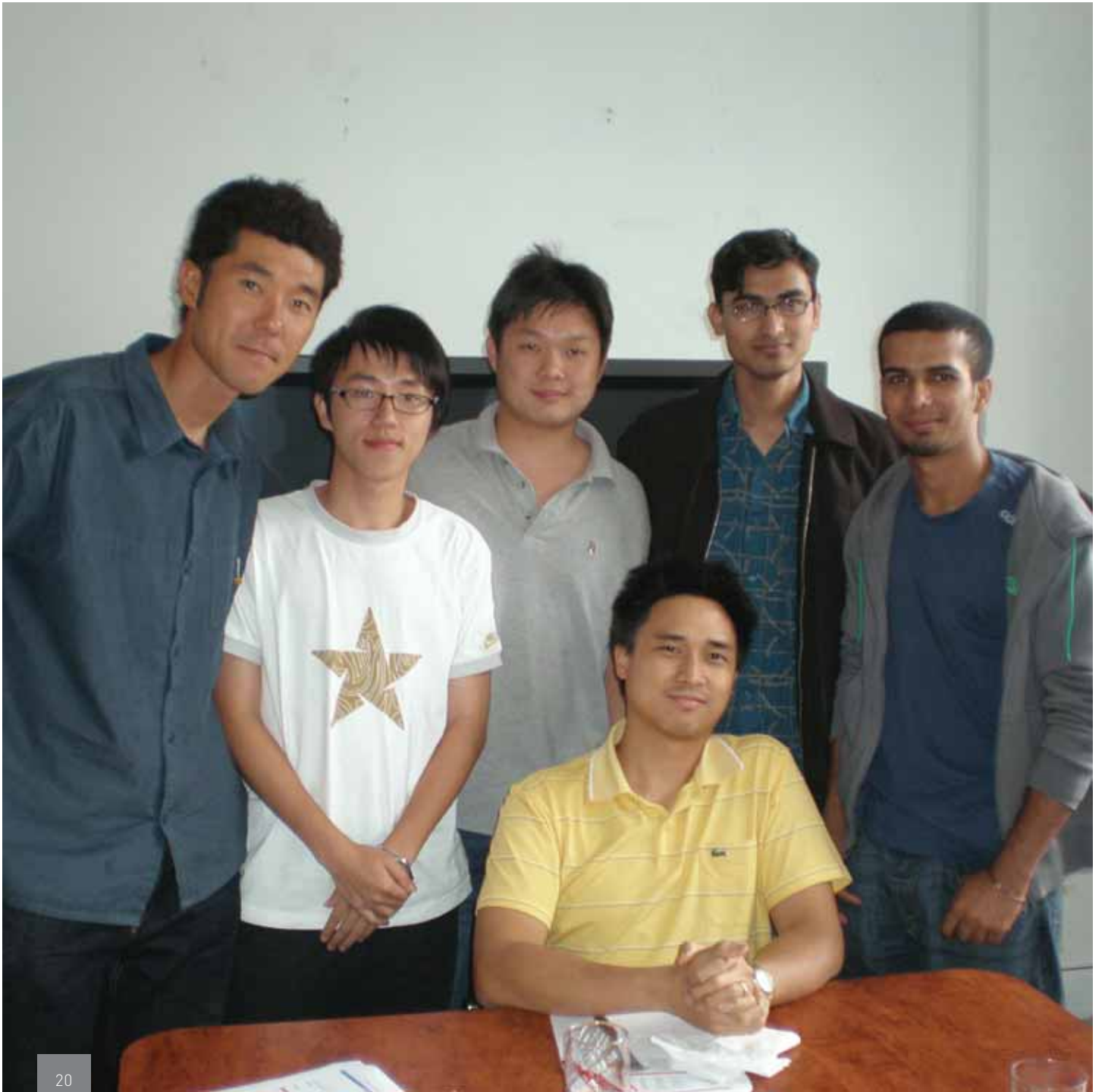
Tourism Travel Australia is an association that supports training and employment in fields relating to tourism which, fortunately for us, includes hospitality. They make sure standards are met, achievements are recognised and any queries are attended to throughout tourism sectors.

Tourism Travel Australia is a network that allows us to connect with hospitality industry leaders, enabling us to keep up-to-date on industry matters, and in turn, keep our students' experiences fresh and cutting edge.

Being involved in Tourism Training Australia also gives us the opportunity to liaise with government representatives, who are in charge of the laws and regulations that govern the industry as well as our teaching process.

As a proud member of Tourism Training Australia, Evolution demonstrates an ongoing commitment to working with industry leaders in order to provide the highest level of education and motivation to the industry leaders of tomorrow – our students.

In a very kind gesture, Mr. William R. Galvin represented Tourism Training Australia at our December graduation ceremony. Mr. Galvin gave a touching speech to inspire our graduating students as many of them began their careers in the hospitality industry, armed with their Evolution experience and achievements.



# STUDENT COMMITTEE

We proudly introduce our extraordinary student committee, with six fantastic student representatives who will be involved in decisions affecting students, and have an important role giving additional feedback to staff about issues affecting students, helping orientate new students, writing articles for the student newsletter and organising social events and celebrations. They will listen to you and contact the Student Welfare Officer regarding your ideas/issues. The student committee will meet each term.

## MEMBERS OF THE STUDENT COMMITTEE OF EVOLUTION HOSPITALITY INSTITUTE (From left, clockwise)

**ANDO-** came from Chiba, Japan. Lives in Cronulla, works at Sealevel restaurant which is located on Cronulla beach. Ando was a real estate salesman in Japan for many years. Wants to get an Australian PR and live in this country. He's Mr. Surfer and Mr. Beer!

**ANDY-** came from GuangZhou, China. He has been studying at UTS, Diploma of Hospitality Management. Wants to learn more practical cookery skills and interested in presenting dishes. After Evolution, wants to go back to UTS and do his further studies.

**YONG SIN-** came from Malaysia with his pretty wife. Works in a restaurant in Macquarie Centre, Ryde. Bubbly personality and always helps his trainer, Chris Walton, and other classmates.

**JONY-** came from Bangladesh. He studied an English course at TAFE last year. He's enjoying the Patisserie course and has a passion to be a pastry chef. He likes to listen to songs and make pastries. Wants to learn more about patisserie for his future career.

**JAIDEEP-** came from India. He was a medical student who wanted to be a doctor in India. Currently works at McDonald's and a 5-star- hotel, the Sebel Pier One Sydney as a kitchen hand. Has a good attitude and passion to learn. He is everybody's favourite and finally elected as a chairman of the student committee!

**CARL-** came from Philippines with his wife, Carmen, and beautiful baby girl, Celine. He used be a salesman in Philippines and also worked in the customer service area and financial industry. Currently working at a restaurant in Circular Quay.



# WHAT'S ON

[HTTP://WWW.CITYOFSYDNEY.NSW.GOV.AU/WHATSON/](http://www.cityofsydney.nsw.gov.au/whatson/)

## **01 SYDNEY FESTIVAL 2009: \_**

**10.01.09 – 31.01.09**

+ In 2009, the Festival offers gems such as Canada's theatre genius Robert Lepage, with his latest show, Lipsynch; Christopher Wheeldon's breathtakingly beautiful ballet Morphoses; the Sydney Theatre Company's audacious retelling of The War of the Roses by William Shakespeare starring co-artistic director Cate Blanchett; the outrageously entertaining Grace Jones at the Enmore Theatre; a day out at Cockatoo Island to experience a musical event unlike any other with All Tomorrow's Parties headlined and curated by Nick Cave & The Bad Seeds. This and so much more makes for a Sydney Festival celebration that is not to be missed. Make sure you're in town this summer! Visit Official Website <http://www.sydneyfestival.org.au>

## **2009 CHINESE NEW YEAR FESTIVAL: \_**

**23.01.09 – 15.02.09**

+ Friday 23 January - Launch Celebration, Belmore Park - Firecrackers, lions and dragons create an explosive start to the Year of the Ox in Chinatown's Belmore Park. Get involved in the Chinese themed crafts, games, cooking demonstrations and physical activities all weekend for a unique Year of the Ox experience. The Chinese New Year Twilight Parade will feature twelve spectacular zodiac lantern floats, lighting effects and performers lighting up the route for our first evening Parade. Dragon Boat Races at Darling Harbour, upto 3,000 paddlers bring Chinese New Year to Darling Harbour during two exciting days of the Dragon Boat Races. Visit [www.sydneychinesenewyear.com.au](http://www.sydneychinesenewyear.com.au) for more details about the Chinese New Year Festival.

## **DINOSAURS: \_**

**15.03.08 – 15 .03.09**

+ This new 650 square metre exhibition explores how dinosaurs lived and died and how we know - using modern science and cutting-edge technology to tell a 230 million year old story for new generations of dinosaur enthusiasts. With four main thematic areas - Dinosaur World; Dinosaur Life; Discovering Dinosaurs; and Surviving Dinosaurs - visitors will travel through time to a spellbinding land of awe-inspiring giants of the past. The exhibition also takes a uniquely Australian approach offering a fascinating insight into the type of dinosaurs found in our own backyards and recreating the Australia of pre-historic times. Australian Museum visit [www.austmus.gov.au](http://www.austmus.gov.au) for more information. NB: The museum has built a solid international reputation for its science work and its innovative exhibitions and public programs.

# TRIVIA



1. WHAT FRUIT IS THIS?

2. WHERE DOES IT MAINLY GROW? TWO REGIONS/COUNTRIES

3. WHICH STAFF MEMBER LIKES THIS FRUIT?

**+ WEBSITE : \_**

Our website has recently been updated, have a look at the functions and information available for new and current students, including link to MyWise.net log-in, information on student services, payment options, helpful links and links to commonly used forms.

**+ STUDENT LIBRARY: \_**

Students, we have a great library with books by Jamie Oliver, Gordon Ramsay and Stephanie Alexander all sitting here waiting to be borrowed! There is a wide selection, so the next times you come in to Chippendale, ask reception if you can take a look and let reception know if you want to borrow anything.

**+ COMPUTER/INTERNET FACILITIES FOR STUDENTS: \_**

We also have free internet access for study purposes, so if you want to use our facilities to complete an assignment, research recipes or check up on your Wise.Net account, come in to Chippendale and speak to Tegan who can give you access to the computers.

**+ RESTAURANT VOUCHER DRAW: \_**

In this term, students with 100% attendance from January to March will enter to win a voucher for two to a fine dining restaurant in Sydney. Enjoy Sydney's top chefs' gourmet food in a relaxing, luxurious atmosphere.

**+ STUDENT VISA REQUIREMENTS: \_**

Reminder: Keep updating your personal details Please remember to check your Wise.Net accounts for online access to your timetables and to update your contact details. It is a requirement of your student visas to let the college know if you have changed address, phone numbers or any other details, so please make sure this information is always up to date. If you have any problems with Wise.Net, or you have not yet received your student login and password, please email [info@evolution.edu.au](mailto:info@evolution.edu.au) and let us know. Remember to check your spam and junk mail folders and ensure you have given us the correct email address.

# NOTICES

# SUMMER CALENDAR

## JANUARY 2009

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				NEW YEARS DAY 2009	2	3
4	5	6	7	8	9	START SYDNEY FESTIVAL 09
SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09
SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09
SYDNEY FESTIVAL 09	AUSTRALIA DAY / SYD FEST 09	TERM STARTS / SYD FEST 09	SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09	SYDNEY FESTIVAL 09	FINISH SYDNEY FESTIVAL 09

## FEBRUARY 2009

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
START CHINESE NEW YEAR FESTIVAL	CHINESE NEW YEAR FESTIVAL	CHINESE NEW YEAR FESTIVAL	CHINESE NEW YEAR FESTIVAL	CHINESE NEW YEAR FESTIVAL	CHINESE NEW YEAR FESTIVAL	CHINESE NEW YEAR FESTIVAL
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FINISH CHINESE NEW YEAR FESTIVAL	16	17	18	19	20	21
22	23	24	25	26	27	28

# SUMMER CALENDAR

## MARCH 2009

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
8	9	10	11	12	13	14
DINOSAURS AUSTRALIAN MUSEUM	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

## APRIL 2009

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	TERM 4 FINISHES
TERM BREAK	INTAKE NEW TRAINING PACKAGE	7	8	9	EASTER HOLIDAYS	EASTER HOLIDAYS
EASTER HOLIDAYS	EASTER HOLIDAYS	14	15	16	TERM BREAK ENDS	18
19	20	21	22	23	24	25 ANZAC DAY
26	27	28	29	30		

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