

WCW

West Coast Way Magazine

Dec 2011
Edition

A West Coast Institute of Training bulletin for industry, government, current and former students, and all supporters of training.



WEST COAST INSTITUTE
OF TRAINING

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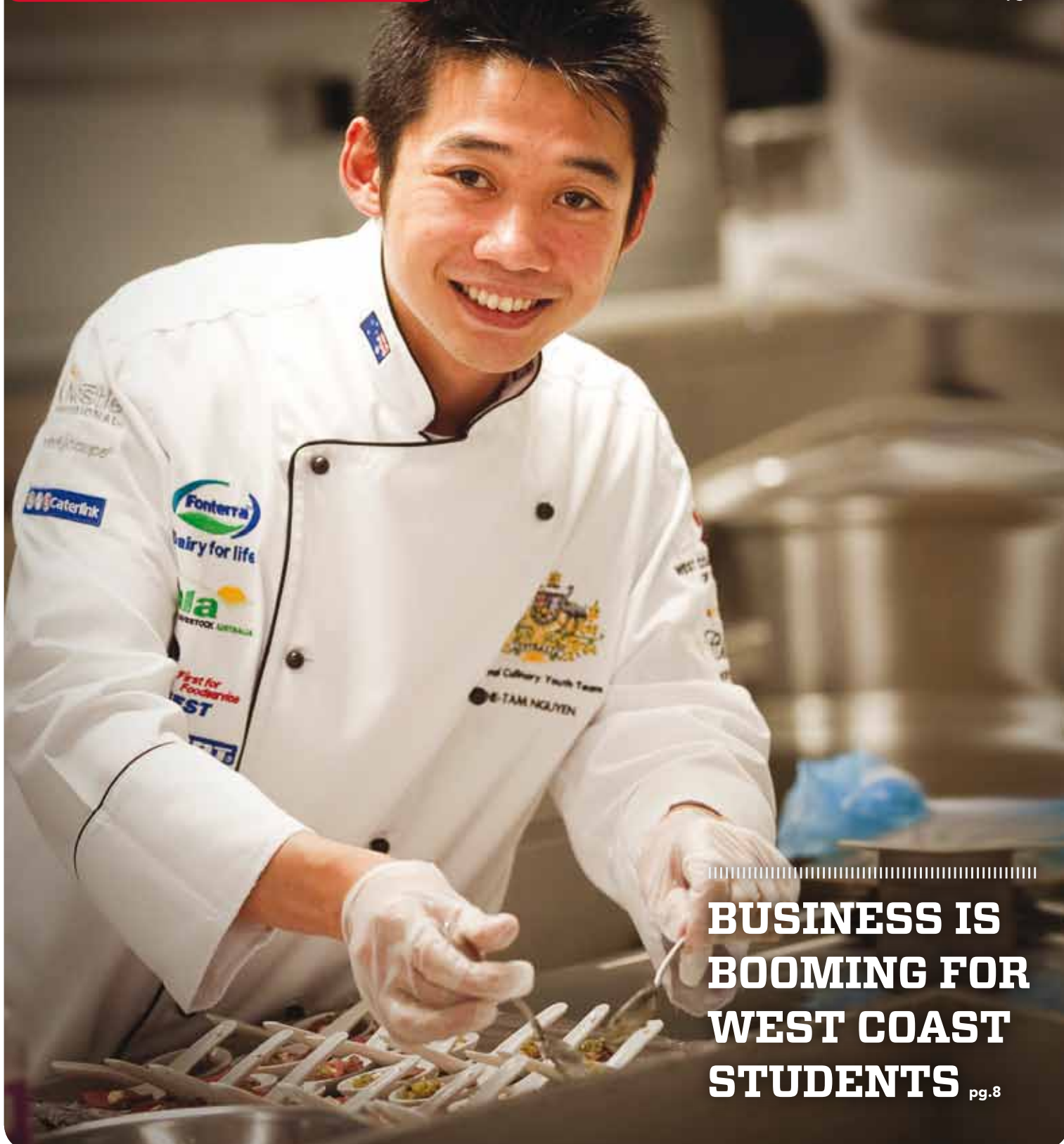
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FROM THE MANAGING DIRECTOR'S DESK



Welcome to the December edition of West Coast Way. It is my pleasure to share with you some of the key achievements that have taken place at West Coast Institute of Training in the last six months.

As we reach the end of 2011, it is time to reflect on what a great year it has been for the Institute. There have been too many accomplishments and accolades to list but the West Coast Academy of Hospitality and Tourism gaining international recognition from the World Association of Chefs Societies (pg.4) was certainly a proud moment. Another was our Aboriginal Academy of Sport, Health and Education, with its remarkable 85% retention and completion rate, being recognised as a finalist in the WA Premier's Awards.

The success that Trades North has enjoyed since opening in March has also been tremendous to witness. The public's receptiveness to our newest campus was never more evident than at our inaugural Open Day (pg. 6) in September. And it's not just the building that's turning heads, the Trades North staff are also being sought out by their peers as industry-leaders. They recently hosted a group from UCOL Institute of Technology, a New Zealand training organisation, who made a special trip to WA just to see our new facility and now intend to implement some of Trades North's innovative practices.

Everyone at West Coast is eagerly looking forward to 2012 and what the New Year will bring. With a student satisfaction rate of almost 90%, the Institute has committed to an even greater focus on our customers and improving the customer experience next year. To this end, our Directorate for Strategic Development and Client Services has been revamped to be responsible for all client touch points other than training delivery.

Additionally, a new Directorate for 'Higher Education and Development' has been established. Not only will this allow us to provide better service to our existing corporate clients, it will enable the Institute to build new partnerships with enterprise and other Institutes throughout Australia and around the world. Furthermore, in 2012 we will be introducing higher level qualifications and investing further in eLearning development, in response to feedback from our students.

I would like to take this opportunity to thank all our staff for another fantastic year. Your hard work and dedication never cease to amaze me. I would also like to thank our industry partners for their ongoing support.

On behalf of everyone at West Coast Institute of Training, I hope you and your family have a safe, happy and restful festive season and a prosperous 2012.

Sue A. Slavin
Managing Director

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Cover Image: West Coast graduate and ACF Culinary Youth Team member Tam Nguyen prepares canapés for guests at the WACS Accreditation cocktail function.

CAPRICORN VILLAGE: DEVELOPMENT FOR LOCALS BY LOCALS

▼ Horticulture students Kimberlee Kucera, Madeleine Vermeer and Josephine Vermeer with Capricorn Village Joint Venture Chief Executive Dr Russel Perry. *Photo Courtesy of the Community Newspaper Group*



“ By collaborating with the Capricorn Village Joint Venture our students will get the chance to contribute to the development of their own community while developing world class skills... ”

SUE SLAVIN



West Coast Institute of Training and the Capricorn Village Joint Venture have formalised arrangements that will see students take part in the development of the Capricorn Project in Yanchep.

A Memorandum of Understanding was signed by West Coast Managing Director Sue Slavin and Capricorn Village Joint Venture Chief Executive Officer Dr. Russel Perry that outlines a strategic alliance for the future.

This collaboration will afford the Institute's students many training opportunities that will see them contribute to the ongoing development of Capricorn Yanchep, building a true sense of place and community.

◀ Natural surroundings at Capricorn Village, Yanchep.

“Here at Capricorn, we are not only interested in the economic and environmental development of the Yanchep, we also want to really enrich the social fabric of the area and this partnership will help to achieve that,” said Dr. Perry.

West Coast is an ideal partner for Capricorn because it offers training in horticulture, conservation and land management, and construction trades. Students in these areas will now have the opportunity to apply their learning in a real-work environment, in their local area.

“We are committed to providing our students with meaningful opportunities to train and work locally,” said Ms. Slavin. “By collaborating with the Capricorn Village Joint Venture our students will get the chance to contribute to the development of their own community while developing world class skills.”

WORLD CHEFS RECOGNISE AUSTRALIA'S BEST

“ This recognition will give the Academy a real advantage and opportunity to attract the best students on an international level and it gives employers the assurance that these students were educated at an institution that meets WACS standards of quality culinary education. ”

JOHN CLANCY

▲ West Coast Academy of Hospitality and Tourism's Pavilion Restaurant

The West Coast Academy of Hospitality & Tourism in Joondalup has become the only training provider in Australia to be recognised by the World Association of Chefs Societies (WACS).

“Exceeding WACS’ Standards of Quality Culinary Education positions us as one of only four ‘centres of excellence’ world-wide and it proves that everything we’re doing here is world-class,” said Academy Director Patrick O’Brien.

“In 2006, we set out to make the Academy different from the standard TAFE college and get our students and staff recognised by industry, and throughout the world, and now we have achieved it.”

Over the past five years, Academy students and staff have scooped over 200 awards, including: Oceanafest’s Most Outstanding Training Provider; Nestle Golden Chefs Hat; Australian Culinary Federation’s Apprentice of the Year and the World Culinary Olympics.

To receive WACS recognition, the Academy had to meet twelve stringent ‘Standards of Quality Culinary Education’ which cover aspects such as student population, faculty, lecturers, delivery methods, sanitation, food safety and hygiene and industry support.

“As part of our continuing development and commitment to global culinary education and training, we are pleased to recognise the West Coast Academy of Hospitality & Tourism with a World Association of Chefs Societies Recognition of Quality Culinary Education Award,” said WACS Education Committee Chairman John Clancy.

“This recognition will give the Academy a real advantage and opportunity to attract the best students on an international level and it gives employers the assurance that these students were educated at an institution that meets WACS standards of quality culinary education.”

The accreditation was celebrated with a cocktail function at the Academy’s Pavilion Restaurant in September.

“ Exceeding WACS’ Standards of Quality Culinary Education positions us as one of only four ‘centres of excellence’ world-wide and it proves that everything we’re doing here is world-class... ”

PATRICK O’BRIEN



OPEN DAY PROVES TRADES ARE ROARING



“ The next generation of tradies were able to speak to current students and get a sense of the many benefits of completing a pre-apprenticeship or apprenticeship at Trades North. ”

▲ Current student Adam Hope demonstrating plastering skills



BUSINESS IS BOOMING FOR WEST COAST STUDENTS

As the reality TV series "The Apprentice" hit our screens, West Coast Institute of Training students proved they have what it takes to turn a business around.

Competing in Curtin University's inaugural 'Fresh Connection' competition - an exercise in logistics and supply chain management - the team of four accounting students beat rivals from Central Institute of Technology to claim the \$2,000 prize.

Each team was given roles of operations, purchasing, sales and supply chain and then asked to analyse the performance of a fictional company that was suffering from severe losses. Their aim was to turn the company's fortunes around and the team that secured the best return on investment would be crowned the winner.

The winning team, Nik Trajcevsji, Anastasia Spiteri, Gabriela Puscas and Stephen Mutimer, had the best success in reviving their company's fortunes.

Curtin University's Acting Head of the School of Information Systems Dr Peter Dell said the competition was great in teaching business students the logistics and supply chain management skills that industry requires. "There continues to be high demand for qualified professionals in this area but there aren't enough students to keep up with industry needs," Dr Dell said.

The Institute dominated the day, with two other student teams clinching third and fourth spot.

▲ Gabriela Roxana, Lecturer Richard Wright, Nik Trajcevska, Stephen Mutimer and Anastasia Spiteri have the winning formula.

“ **There continues to be high demand for qualified professionals in this area (business) but there aren't enough students to keep up with industry needs...** ”

DR PETER DELL



▲ Chad Tilbury representing the Academy at the High Tea Challenge

ACADEMY LECTURERS 'HIGH TEA' CLAIMS TOP SPOT

“Great opportunity to take our modern cookery techniques, products and equipment further afield...”

CHAD TILBURY



Lecturers from the West Coast Academy of Hospitality & Tourism will head to Sri Lanka in 2012 to create a high tea for the Dilmah family after beating hotels, restaurants and culinary schools from around the nation in the Dilmah Professional High Tea Challenge.

Unleashing their culinary creativity and combining a range of ‘vintage carnival’ dishes with drinks inspired by classic cocktails (menu below), the winning duo Chad Tilbury and Daniel Moore said they were proud to represent the Academy and show-case the skills and produce that WA has to offer.

“We’ve worked together for several years at the Academy training students to enter the hospitality industry so this was a great opportunity to take our modern cookery techniques, products and equipment further afield and put WA in the top spot,” said Chad.

◀ Lecturers Daniel Moore and Chad Tilbury with Dilmah Founder Dilhan Fernando, centre.

Using a selection of Dilmah teas to produce original recipes and pairings, Chad and Daniel were assessed for originality, creativity, taste, respect and understanding of the specific tea, harmony of flavour, presentation and style.

Their hard work has been rewarded with a 6-day trip to Sri Lanka where they will not only re-create their award-winning high tea, but visit the Dilmah Tea Gardens and holiday at Ceylon Tea Trails where they will enjoy Relais & Chateaux hospitality at one of the world’s finest luxury resorts.

Chad and Daniel’s winning high-tea consisted of:

- Southern Ocean Yellowfin Tuna, Daikon, Glutinous Rice, Sencha, Shoyu, Pickled Ginger
- Wattle Smoked Margaret River Waygu Beef Fillet, Yallingup Woodfired Sourdough, Manjimup Truffled Hummus, Horseradish Crisp
- Cardamom Oranges, Moroccan Mint Tea
- Almond Scented Gulab Jamon
- Tea Inspired Petit Fours
- Matched with Dilmah Teas.





▲ Boxer Danny Green tries his hand at carpentry at the WCIT stand watched on by (L-R) CEO of West Australian Newspapers Chris Warton, Ryan Stokes and Minister for Training and Workforce Development, Hon Peter Collier MLC.

SECOND SKILLS WEST EXPO A SHINING SUCCESS

“ It is a brilliant chance for the public to see the diversity and quality of the training we offer...”

SUE SLAVIN

West Coast Institute of Training’s impressive stand drew a big crowd at the second annual Skills West Expo held at the Perth Convention and Exhibition Centre in August.

Following on from the success of last year’s ‘WCIT World’ stand, this year’s display was bigger and better! With two adjoining areas and a stage, the Institute’s large presence was certainly felt by the 22,200 visitors who passed through the expo over three days.

Staff from each of the Institute’s 26 study areas were on hand to answer visitors’ questions about admission, course requirements, career pathways and any other aspects of training.

“Our lecturers are industry leaders with an enormous wealth of knowledge,” said West Coast Managing Director Sue Slavin. “It was great to see them generously sharing their expertise with so many potential students.”

There was a buzz of activity around the Institute’s trades stand, with many activities on offer to give visitors a taste of the skills they could learn during their training. Carpentry lecturers taught visitors how to build small toolboxes, while their automotive colleagues held hydrogen-cell car races and helped visitors construct mini-engines. Horticulture, tiling, bricklaying, electrotechnology, plastering and metal fabrication also offered opportunities for visitors to get hands-on.

The Institute’s stage area was a big hit with the crowds again this year. The live cooking demonstrations, beauty master-classes and nursing demonstrations were dynamic and insightful.

“This expo is the largest employment and training showcase held in Western Australia,” said Sue. “It is a brilliant chance for the public to see the diversity and quality of the training we offer.”

Congratulations to Michelle Langthorne and Lauren Burke, the lucky winners of our competition, who each won a new iPad2.

◀ Crowds at 2011 Skills West Expo visit the WCIT and Trades North stands

