



Welcome to the third edition of the FTH Skills Council Newsletter.

It's through the Newsletter that the Council aims to keep you informed regarding its workforce planning and development activities and the strategies it is adopting to assist our industries to meet emerging skill needs, particularly at a time when skilled staff are at a premium. The Council hopes that the work it is undertaking on behalf of the food and beverage and tourism and hospitality industries assists businesses in the integration of their skill and business development.

Your distribution of the Newsletter to colleagues within your networks would be most appreciated.

Regards

**John Cassebohm**  
**EXECUTIVE OFFICER**

**September 22, 2006**



## EVENTS

### **SOUTH AUSTRALIAN PREMIERS' FOOD AWARDS 2006**

The Ninth Annual South Australian Premier's Food Awards recognise outstanding achievement and excellence in the South Australian Food Industry by identifying businesses and individuals that have demonstrated vision, leadership and innovation. They are a fantastic way for businesses to be recognised and awarded for being their best in their field.

We are looking forward to the Awards Presentation Gala Dinner being held at the Adelaide Convention Centre on Friday 10 November 2006, where the winner of the **Food Training SA and FTH Skills Council Workforce Development Award** will be announced.

For information about the Premier's Food Awards or the Gala Dinner please contact Sue Rogers on (08) 8226 0468 or visit the web site [www.safoodcentre.com/premiersfoodawards](http://www.safoodcentre.com/premiersfoodawards)

### **SOUTH AUSTRALIAN TRAINING AWARDS 2006**

Congratulations to Kadeem Warrior who was announced as winner of the **Food Training SA and FTH Skills Council Aboriginal and Torres Strait Islander Student of the Year Award** at the 2006 South Australian Training Awards.

Kadeem is a trainee Administrative officer at Maxima Group Training and is completing his Cert III in Business. He is an automatic national finalist in the Australian Aboriginal and Torres Strait Islander Student of the Year awards as part of the Australian Training Awards to be presented in Adelaide on November 16<sup>th</sup>.

### **BAKE YOUR WAY TO SUCCESS – BAKING INDUSTRY ASSOCIATION OF SA**

The 2006 Baking Competition is being held at the Jubilee Pavilion, Adelaide Showground, Wayville on October 10 and 11 2006.

The latest in Foodservice and Hospitality products and services will be presented by over 200 suppliers. The Bake your way to Success Competition will give bakers the opportunity to promote their bakery, generate new business and display their products over two days to a variety of industry representatives. For further information please contact BIA SA on (08) 83658080 or refer to [www.biasa.com.au](http://www.biasa.com.au)

### **NCVER RESEARCH FORUM**

NCVER is hosting a one-day Research Forum about the future demand and supply of skills, on Friday November 24 in Melbourne. The one day research forum will showcase the findings of a two-year research program and will discuss the expected future in which the VET system will operate. For further information please refer to [www.ncver.edu.au/newsevents/events/wellskilled/forum.html](http://www.ncver.edu.au/newsevents/events/wellskilled/forum.html)



## INDUSTRY RECOGNITION

### BAKERS RECOGNITION PROGRAM

We are pleased to announce that the Bakers Recognition process has finally been approved.

To gain a Certificate of Recognition as a Bread Baker, Pastry Cook or Bread Baker and Pastry Cook you must submit an application to the FTH Skills Council Bakers Recognition Steering Committee to enable the Committee to assess your trade experience and qualifications.

To apply you must satisfy one of the following criteria:

- Minimum of 6 years experience as a Baker with no formal qualifications, or
- Cert III in Food Processing – Retail Baking plus 2 years full time experience at that level, or
- Hold an overseas qualification as a Baker

Once approved your formal *Certificate of Recognition* will be issued by the Training and Skills Commission.

**Applications close October 31 2006.** For further information please [contact us](#) on (08) 8362 6012 or refer to our website for further details.

### COOKS RECOGNITION PROGRAM

We are currently in the process of re-applying to have the Cooks Recognition procedure approved and recognised. We are hopeful that the process will be finalised and underway within the next few weeks.

To gain a Certificate of Recognition as a Cook you must submit an application to the FTH Skills Council Cooks Recognition Steering Committee to enable the Committee to assess your trade experience and qualifications.

To apply you must satisfy one of the following criteria:

- Minimum of 6 years experience as a Cook with no formal qualifications, or
- Cert III in Hospitality – Commercial Cookery plus 2 years full time experience at that level, or
- Hold an overseas qualification as a Cook

Once approved your formal *Certificate of Recognition* will be issued by the Training and Skills Commission.

For further information please [contact us](#) on (08) 8362 6012 or [refer to our website for further details](#).

### MEAT INDUSTRY RECOGNITION PROGRAM

We intend to apply to the Training and Skills Commission to have the Meat Industry Recognition procedure approved and recognised. We are hopeful that the process will be finalised and underway in early 2007.



## WHAT'S BEEN HAPPENING?

### MAJOR INDUSTRY DEVELOPMENTS – 2007

FTH Skills Council along with the other State Skills Boards and DFEEST have combined to undertake a project to identify major industrial developments planned for 2007 and to gather information to assist industry and government to respond to the direct and indirect workforce demands of these developments.

**We would appreciate your assistance in identifying any infrastructure developments, projects, business closures or merges that you are aware of.**

The basic information required is:

- Name of industrial development (if known)
- Region
- Approximate \$ value (if known)
- Industry

If you are able to assist us with details of industry developments please contact John Cassebohm on (08) 8362 6012

## **CLUSTER PROJECTS – COMMUNITY AND SERVICES INFRASTRUCTURE (MINING & DEFENCE)**

Minister for Further Education, Employment and Training, Paul Caica, recently announced the formation of three Industry Skills Board clusters to develop strategies to address the direct and indirect workforce consequences of the major mining and defence developments in SA.

FTH Skills Council along with Service Skills SA and SA Health & Community Services Skills Board will work together to look at the impact these developments will have on the community and services, i.e. additional services required and loss of workers to other areas.

## **ATTRACTION & RETENTION OF LABOUR IN THE SOUTH AUSTRALIAN MEAT INDUSTRY**

The project is progressing well with a large number of key SA meat industry representatives now involved or associated with the project. It is essential that we secure a flexible, skilled, and motivated workforce to be retained in the industry.

The latest activities include:

- **“Training for Retention” Road Show** - two very successful events were held in Mt Gambier and Naracoorte earlier in September. We believe the Retention Road Shows will assist regionally based processors and retailers with Professional Development strategies.
- The production of **“How to become an employer of choice in an industry of choice – a practical guide to workforce development for the Australian Meat Industry”**. It is envisaged that the resource will advise and support the development of the Meat Industry workforce at small, medium and large enterprise levels.
- **Statewide Growth Strategy** - The development of pre-skilling programs is assisting in a significant number of employment opportunities across the State. The need for collaborative arrangements that attract and support people in new jobs is significant across most regions of SA. We are currently negotiating the development of a Social Partnerships Model that will better support the attraction and retention of new and existing workers, the infrastructure required to support it and development of a community preparedness campaign.

For further information on this project please contact our Project Manager Kerryn Smith on 0402895822 or our Project Officer Graeme Elliott on 0434600201.

## **COOKS WORKFORCE DEVELOPMENT PROJECT**

Currently 27 young leaders and 25 industry mentors are involved in the Young Leaders - Appetite for Success program with indications that this figure will rise to 115 young leaders and 115 mentors in 2007, and expected to reach 400 of each by 2010.

Work is currently being conducted to customise the program to other industry sectors. 2007 will see the promotion of this program to hospitality Front of House staff, hospitality back of house staff, butchery and bakery staff with potential applicants being interviewed in November 2006.

For further information please refer to website: [www.appetiteforsuccess.com.au](http://www.appetiteforsuccess.com.au)

We acknowledge and thank the Government of South Australia for their support & funding of the projects.



## **FUNDING OPPORTUNITIES**

### **WORKPLACE ENGLISH LANGUAGE AND LITERACY PROGRAMME**

The Workplace English Language and Literacy (WELL) Programme provides funding for organisations to train their employees in English language, literacy and numeracy skills.

WELL training projects are jointly funded by the Australian Government and the organisation. For further information visit [www.dest.gov.au/well](http://www.dest.gov.au/well)

### **FOOD SOUTH AUSTRALIA**

Food South Australia has appointed Will Joscelyne as Project Officer – Food Innovation, Federal Funding Support. His role is to assist South Australian food businesses to access grant funding and to increase awareness among the food business community about what funding programs are available, what they involve and what they are designed to assist with.

For further information please contact Will Joscelyne, Food South Australia, phone (08) 8226 8701 or email [joscelyne.will@saugov.sa.gov.au](mailto:joscelyne.will@saugov.sa.gov.au)



## TRAINING

### LIQUOR LICENSEE TRAINING

Only 3 courses remaining in 2006 and believe it or not there are only 94 days till Christmas



- **Customer Relations & Responsible Service of Alcohol - \$85.00 per participant (GST free)**  
*9.30 am – 1.30 pm October 17, November 14, December 5*
- **Liquor Licensing Laws - \$65.00 per participant (GST free)**  
*2.30 pm – 4.30 pm October 17, November 14, December 5*

Courses are held in our training rooms at 5-9 Rundle Street, Kent Town. Should you or you staff be interested in attending please [contact us](#) on (08) 8362 6012 or refer to our website for further details.

Should you have any queries in relation to your requirement for training please contact the Office of the Liquor and Gambling Commissioner [www.olgc.sa.gov.au](http://www.olgc.sa.gov.au)

### FOOD SAFETY TRAINING

These courses are designed to help meet the needs of all food handlers including cooks, teachers, canteen staff, aged care workers and other persons, who prepare, store, transport or sell food.

- **Food Safety: Legislation and Compliance**  
*9.30 am – 1.00 pm October 13, November 13, December 4*  
*5.00 pm – 8.30 pm October 23*
- **Developing a HACCP Based Food Safety Plan**  
*1.30 pm – 5.00 pm October 13, November 13, December 4*  
*5.00 pm – 8.30 pm October 24*

Courses are held in our training rooms at 5-9 Rundle Street, Kent Town. Courses are strictly limited to 18 people per session. Should you or you staff be interested in attending these courses please [contact us](#) on (08) 8362 6012 or refer to our website for further details.



## MEMBERSHIP

Membership of FTH Skills Council is free of charge, and will not incur any liability for members. We will undertake to keep you informed of the latest developments in training and related issues and seek to offer services that add value to your business.

Do you have colleagues that would be interested in our newsletter? If so, please forward this to them and they can contact us to apply for membership.



## CONTACTS

Our team consists of:

|                |   |
|----------------|---|
| John Cassebohm | Executive Officer                       |
| Carol Graham   | Office Manager                          |
| Kerryn Smith   | Project Manager – Meat Industry Project |
| Graeme Elliott | Project Officer - Meat Industry Project |

**FTH Skills Council Board is underpinned by the Tourism & Hospitality and Food & Beverage Standing Committees We would like to take this opportunity to thank all of these key industry representatives for their valued contribution and commitment.**

If we can assist you in any way please do not hesitate to [contact us](#) on (08) 83626012.