

industrylink training

AN ADVERTISING FEATURE



IN THE KITCHEN: From left, head chef Stephen Lunn, Joseph Lidgerwood, Gareth Patterson Were, Daniel Puszkar, Kira-Lee Norman and Michael Norton



GREAT NEW LOOK: Industry Link's Kuzina Restaurant on Elizabeth St.



WAITING STAFF TRAINEES: From left, James Head-Mears, Matthew Little, Ellen Huber, Alex Hoystead and Victoria Clarke.



CHEERS: Industrylink director Nicholas Platon and customer relations manager Susie Haley toast their new Hobart restaurant.

DYNAMIC TRAINING WITH A TWIST

The new industrylink restaurant and school will set a benchmark in hospitality

LEARNING the art of hospitality through industrylink is exciting, creative and fresh.

Director Nicholas Platon believes hospitality is a young industry that is bright, dynamic and happening.

This is reflected in everything they do, from their unique, modern teaching style, to the cuisine they serve and marketing.

Last week industrylink opened its new Hobart restaurant Kuzina and its training facility. Industrylink's contemporary restaurant is used for training by day and is open to the public six nights a week.

While Kuzina employs a full team of apprentices and trainees it also allows for industrylink's 300 students to enhance their skills in a working environment.

Kuzina is at 213 Elizabeth St in the former Casablanca restaurant. Their contemporary approach to cuisine comes with a modern twist.

Come in and try their mouthwatering barbecue prawn and grilled watermelon salad with green ginger wine; a prawn and soft shell crab spring roll on apple and celeriac salad with a citrus glaze; or a classic eye fillet pepper steak with chateau potatoes and sauteed greens.

Trainer Gareth Patterson Were showcases his French flair at Kuzina.

"Kuzina is Hobart's most exciting new

restaurant, a place where apprentices have the chance to showcase their skills," Mr Platon said.

The training facility's offices are directly next door and feature an extensive resource library and a classroom for theory lessons.

Mr Platon has recruited an experienced and talented team to mentor and assess their students.

Mr Platon said by dining at Kuzina the public can support the up-and-coming talents of Tasmania's future industry leaders.

"As part of their training assessment, our apprentices and front of house staff will be assessed by diners who are given the chance to complete an after-dinner evaluation form.

"These help to build pride in the students, gives them ownership and empowers them to deliver the techniques learned in class."

Industrylink is a registered training organisation with expertise in the hospitality and commercial cooking industry.

Collectively industrylink has many decades of experience at the highest levels of hospitality and a passion for delivering the highest levels of training with pride.

The team is excited to have the chance to pass on their knowledge and passion for the industry.

"Our proudest moment was being recognised for our commitment and dedication by winning the 2007 Training Provider of the Year for Tasmania," Mr Platon said.

Come and be part of this unique dining experience. Kuzina will be open every evening for dinner, except Sundays. To book call 6234 9901. For more industrylink information visit www.industrylinkaus.com or call 1300 307 929.

DEVELOPING CREATIVITY

INDUSTRYLINK'S aim is to develop dynamic individuals.

On-the-job training in an operating restaurant is complemented by theoretical study and the student's regular employment.

Head chef Stephen Lunn assesses students at their workplace and applies the appropriate training back at Industrylink.

Chef Lunn has worked in the industry for 23 years with vast experience in international hotels.

He also ran a successful business, the Horseshoe Bar and Cafe, at Bowen in the Whitsundays.

In 1999 he was crowned the Western Australia chef of the year and has won three gold, four silver and five bronze medals at a host of international competitions.

He said he joined industrylink to give something back to the industry.

"At Kuzina, apprentice chefs develop a passion for cooking and enhance their creative flair.

"Passion is what cooking should be all about; the flavours of the food and stimulating the senses.

"We have removed ourselves from the traditional learning environment and have ushered in the future of cooking."

Trainer and assessor Gareth Patterson Were has applied his French pastry skills to the restaurant's cuisine.

He has worked in hospitality for a decade as a pastry chef, commercial chef and in the front of house.

Chef Patterson Were was awarded the 2001 Drysdale student of the year, a prize that enabled him to travel to France to further pursue his passion for hospitality. While overseas he worked in fine dining in London and Germany.

Director Nicholas Platon has managed international hotels, plus owned and operated hospitality training schools in Queensland and New South Wales.

He said hospitality inspired him from a young age.



SMOOTH OPERATOR: Chef Daniel Puszkar cooking up a storm. Pictures: CARMEL JOHNSON

He always wanted to make a difference in the industry and through drive and dedication has been able to inject his love of hospitality and cooking into up and coming future industry leaders.

"Having travelled Europe, where hospitality is highly regarded and considered a truly skilful profession, I wanted to bring that culture back to Australia," he said.

Spreading his vision throughout Australia, in 1997 Mr Platon opened the first nationally recognised hospitality training school on Hamilton Island.

He expanded into NSW in 2000 and then ventured south to Tasmania in 2002 to run Athena's on the Pier.

In June 2006 Mr Platon returned to his passion for teaching and industrylink was born.

"I want to initiate a paradigm shift, a change in culture. Hospitality is a demand-

ing profession; customers expect the best every night and that consistency is what we instil in our students."

Another key team player is customer relations manager Suzie Haley who joined industrylink a year and a half ago.

She works closely with clients to ensure high levels of satisfaction in training are always met.

Trainer and assessor Michelle Brennan joined the team in September 2007 with a wealth of knowledge and a world of fine dining experience.

Recently she has taken on a new project to capture the international student market.

The incredible talents of Daniel Puszkar has seen him retain his position as second chef at what was the old Casablanca.