



KUZINA

AN ADVERTISING FEATURE



RECIPE FOR SUCCESS



ACHIEVEMENT: Kuzina restaurant is a class act for budding chefs.

Hobart's up-and-coming chefs can dish up a winner

WHEN someone asked an industrylink staff member recently "What is it that puts industrylink leaps and bounds ahead of the rest?" The reply was: "That every employee in our organisation is passionate about what they do. This is the secret to our success."

Industrylink believes that people are the key to any successful business.

Through providing training excellence, it facilitates dynamic and successful employees who can further the success of a business.

Industrylink's training generates positive outcomes within any workplace.

This dynamic organisation delivers vocational training to more than

300 students in Hobart in hospitality, commercial cookery and patisserie.

It was born in July 2006 working and operating with two staff out of a terrace in Battery Point, creating what is now a workforce employing 10 staff and operating out of state-of-the-art offices in Elizabeth St.

Industrylink incorporates a library for students, a classroom and facilities for all apprentice chefs and front-of-house staff.

It is based out of the former Casablanca Restaurant, now revamped and renamed Kuzina.

What a tremendous achievement in just under two years.

Industrylink, winner of the 2007 Tasmanian Training Awards, prides itself on excellence, passion and professionalism.

A condition of employment for all its trainers and assessors is they keep up-to-date with industry standards by maintaining employment



TOOLS OF THE TRADE: Kuzina Restaurant/industrylink apprentice chefs from left, Joel Bellamy, Joanne Wells, Nicholas Dorset, Head Chef/commercial cookery trainer and assessor Stephen Lunn, Emma Sear, Eric McNamara and Liam Constable.

in the industry today. "How can we be training the young up-and-coming leaders in our industry if our teachers are out-of-touch with what is happening in the real world?" owner and operator Nicholas Platon said.

"The industry trends are forever evolving and it's important that we can share our vision and updated skills."

The students enrolled with industrylink are not charged for any of the training or resources provided to them. There is no financial cost personally to the student regardless of the course they are undertaking.

"The apprentice wage is already low, how can we possibly expect them to pay for books and other resources," Mr Platon asked.

"The employer is asked to contribute a small amount from the funding they receive from the government, this helps pay for administration and training costs.

"Furthermore, students are not required to leave their workplace for extended periods to undertake training.

"Our initiative is to work very closely with the student and the employer in their familiar working environment. This is a win-win for all involved." Industrylink has introduced new and modern ways of delivering training to benefit employers, the student and contribute to overall success while providing national accreditation — it's a winner.



TEAMWORK: industrylink staff from left: managing director Nicholas Platon, Susie Haley, Kate Webber, Cindy Sun-Ho, Gareth Patterson Were, Michelle Brennan, Moyra Hudson, Stephen Lunn.

"We have small classes with no more than seven in each group. That's what we consider and believe to be quality and personal training, focusing on individual learning needs and outcomes," Mr Platon said.

The recently-opened Kuzina restaurant-kitchen, run by qualified trainer and assessors Stephen Lunn and Gareth Patterson Were and front-of-house trainer and assessors Nicholas Platon and Michelle Brennan, has proven to be a huge success for the students.

"With a full team of staff em-

ployed by Kuzina, we open our doors to other students wishing to gain further experience and knowledge at no cost to them," Mr Platon said.

Located at 213 Elizabeth St, Kuzina has been revamped with great food and true value-for-money. Don't let the tablecloths fool you.

Upcoming events at Kuzina include:

- Mother's Day lunch — four courses \$60 pp with complimentary glass of champagne for mum. For bookings ring 6234 9901.
- Guest chefs night next month.



EXCELLENCE: Nicholas Platon proudly displays industrylink's Training Organisation of the Year award.



"Developing Dynamic Individuals" is the key to every successful business

