

# ANNUAL REPORT 2009



qcwt  
queensland college of  
wine tourism



# Queensland College of Wine Tourism ANNUAL REPORT 2009

The Queensland College of Wine Tourism (QCWT) is a joint venture between the Department of Education, Training & the Arts and the University of Southern Queensland. The governance and management of the College is directed by the Governance Agreement which includes the Business Plan.

The leadership, day-to-day management and development of the College are the responsibility of the Chief Executive Officer. The CEO is responsible to the Board of Management.

Under the terms of the Agreement, the College provides and maintains specialist facilities for its education partners and operates the commercial wine tourism delivery in which the vocational education and training (VET) delivery is contextualised. The education partners include Stanthorpe State High School, the Wine Tourism Gateway Schools, Southern Queensland Institute of TAFE and the University of Southern Queensland (Faculty of Sciences).

This Annual Report provides a comprehensive review of the College's performance in 2009. Our achievements are documented against the aims and objectives outlined in the College's five-year Strategic Plan 2007 – 2009.

The Report illustrates our objectives, to:

- establish a world class facility for the pursuance of education, training, research and development;
- educate, train and equip students with skills and attributes to maximise productivity in the Queensland wine tourism industry and to increase the skills of persons already working in the field of wine tourism, and;
- operate the commercial activities of the College in such a manner to ensure that the maximum benefits accrue to the College and the wine tourism industry of Queensland.

In the report, we have highlighted the teaching, skill training and research activities of both the College and our education partners, the extent of our industry involvement, and an outline of our commercial activities. and

In Appendix A we have presented the College's financial statements for 2009.

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## Report on QCWT Activities

### Education and training

In 2009, as provided by the Governance Agreement, the College facilitated the delivery of education and training through its education partners as follows:

#### Secondary:

- Stanthorpe State High School
- 12 other Gateway schools

#### TAFE:

- Southern Queensland Institute (SQIT)

#### Tertiary:

- University of Southern Queensland (Faculty of Sciences)

Across the joint venture, in excess of 54,000 student hours of education and training was delivered from the QCWT campus, an increase of 35% from 2009:

Delivery through Education Partners		
Partners	Training Space/Hrs	Indicative Student/Hrs
TAFE	1450	32,422
SSHS	400	8,400 #
Gateway Schools	254	3,810 ^
USQ	126	1,890 ~
<b>Total</b>	<b>2150</b>	<b>46,522</b>

# based on average cohort of 21

^ based on average cohort of 15

~ based on average cohort of 15

QCWT Workplace Training		
Training	Students	Student/Hrs
Work Experience (SSHS)	21	434
Structured Industry Placement (SSHS)	25	911
Paid Work Experience (SSHS)	16	1109
SATs (SSHS)	1	820
Apprentices(QCWT)	2	3927
Industry training (QCWT non-accredited)		302
Teacher Professional Development	18	216
<b>Total</b>		<b>7719</b>
<b>Total Training – QCWT &amp; Partners</b>		<b>Student/Hrs (Indicative)</b>
<b>Total Education &amp; Training Indicative Student/Hours 2009</b>		<b>54,241</b>

The College also facilitated a range of industry training programs to augment the skill levels of existing industry personnel. These were delivered in partnership with:

- Southern Queensland Institute of TAFE
- University of Southern Queensland
- Queensland Wine Industry Association
- Department of Primary Industries & Fisheries.

## Secondary Education

### Stanthorpe State High School

The unique and strategic relationship between Stanthorpe State High School and QCWT continued throughout 2009, with the College effectively operating as a **trade centre** for the school in the areas of wine, tourism and hospitality. During 2009 Stanthorpe State High accessed the College on a daily basis in the following areas:

#### Curriculum delivery:

Senior students accessed QCWT specialist facilities in the subjects of Agricultural Science, Horticulture, Tourism, Tourism Operations and Hospitality. Junior students accessed QCWT specialist facilities in the subjects of Agricultural Science and SOSE:

Subject	Student Numbers
Senior Agricultural Science	25
Senior Horticulture	28
Senior Tourism	62
Senior Hospitality	50
Junior Agricultural Science	39
Junior SOSE	231

#### Structured industry placement:

Senior students accessed QCWT for structured industry placement in the subjects of Agricultural Science, Horticulture, Tourism and Hospitality. Hospitality placement included both food preparation and front-of-house service. Students benefited from working in a real industry setting under the College's expert industry training staff:

Year	Students	Days	Hours
2007	45	265	1473
2008	50	275	1714
2009	25	194	911

#### Work experience:

Both junior and senior students accessed the College for work experience in the kitchen, bistro, winery, vineyard and office.

Year	Students	Days	Hours
2007	53	302	1639
2008	48	259	1582
2009	21	69	434

#### Wine Making

Again in 2009, Stanthorpe SHS utilised the teaching winery for Chemistry, Agricultural Science and Horticulture students. Under the expert tutelage of Stanthorpe High graduate (1995) and current Golden Grove winemaker Raymond Costanzo, the harvest of Merlot and Marsanne grapes was processed under the 'Banca Ridge Estate' label as follows:

- Tin Miners (Sweet) Red
- Fossickers (Sweet) White
- Passito (Dessert White)

#### Extended campus

Stanthorpe SHS accessed the College for a range of activities in keeping with the extended campus model. Examples included:

- Year 12 Conference
- Queensland Core Skills test;

- Course selection evenings and other public meetings;
- Access 10 (students-at-risk program);
- Staff professional development.

## Wine Tourism Gateway Schools

Including Stanthorpe State High School, QCWT is the hub for 13 wine tourism gateway schools strategically located across Queensland to ensure coverage of the major Queensland wine regions as follows:

School	Wine Region
Centenary Heights SHS	Darling Downs
Kingaroy SHS	South Burnett
Murgon SHS	South Burnett
Nudgee College	Partnership with Warrego Wines
Sheldon College	Partnership with Sirromet Wines
Emmaus College	Gold Coast Hinterland
Stanthorpe SHS	Granite Belt
Laidley SHS	Scenic Rim
Boonah SHS	Scenic Rim
St Josephs College Stanthorpe	Granite Belt
Scots PGC College	Granite Belt
Tullawong SHS	D'aguilar
Maroochydore SHS	Sunshine Coast Hinterland

Supported by the Head of Department (Wine Tourism) based at the College, the participating schools have developed a wine tourism industry program with the following components:

- strategies to attract and identify students with an interest in pursuing a career in the industry;
- integration of elements of the wine industry across the curriculum;
- specific curriculum offerings that provide industry-relevant training to Certificate II/III level in viticulture, food processing (wine), hospitality, tourism and business;
- links with local alternative providers eg. TAFE for the delivery of training;
- strong and effective partnerships with the local wine tourism industry through work experience, structured industry placement, school-based traineeships, cadetships, vacation employment, involvement in industry events;
- links with the QCWT, including access for practical training and orientation to post-compulsory courses.

During the year, the program continued to exhibit new initiatives and strong growth. By the conclusion of 2009, in the thirteen schools, over 1100 students were involved in wine tourism programs across the following curriculum areas:

Hospitality
Business
Agriculture
Tourism
Chemistry
SOSE
English Communication
Geography
Art
Maths
Economics
Special Education
School-based traineeships
Industry Placement/Work Experience
Young Winemakers Program

### Gateway School Capacity building

Since the inception of the program, QCWT, through the Head of Department (Wine Tourism) and with the assistance of local industry partners has assisted six schools in developing small teaching vineyards on their own campuses. The schools involved are Nudgee College, Laidley SHS, Emmaus College, Centenary Heights SHS, Tullawong SHS and Kingaroy SHS.

To further support the schools' capacity to teach wine making and wine chemistry utilising the grapes produced in the schools' vineyards, the College successfully applied for \$211,200 through the National Training Infrastructure Program to provide micro-vinification kits for each of the six schools.

In addition to school and local industry-based programs, the Gateway schools also accessed the specialist facilities at the College. College-based programs included:

### Gateway Schools Young Winemakers program

Established in 2007 with the goal of introducing senior students to careers in wine making and oenology, this program involved 70 students from 7 schools undertaking three residential programs throughout the year. The students undertook hands-on participation in harvesting, crushing, pressing, racking, bottling, labelling, laboratory procedures and viticulture.

The program was expanded in 2009 through **registration with QSA** as a program delivering QCE credit points.

The Young Winemakers produced 7 varieties labelled as the 2009 Banca Ridge Gateway Series and a further 4 varieties labelled as Banca Ridge Estate.

A further highlight of the 2009 program was the involvement of USQ staff in teaching parts of the Young Winemakers' and other residential school programs, thus establishing a valuable connection with the Bachelor of Wine Science program.

#### Gateway Schools Residential programs

Realising the role of the College as a resource "hub" for the Gateway schools, the College delivered several residential extension programs in 2009 with outstanding support provided by the Granite Belt wine industry. Programs in 2009 in addition to Young Winemakers, included:

School	Program	Duration
Sheldon College	Industry Orientation Program	3 days
Nudgee College	Residential program	2 days
Laidley State High School	Hospitality and Tourism Residential Program	3 days
Maroochydore State High School	Residential Program	3 days

#### Gateway Schools Networking

An important component of the Gateway schools program is the networking of principals and teachers. Programs conducted at the College during 2009 included the principals' & coordinators' network day.

#### Teacher Professional Development

Once again in 2009, the College delivered a number of professional development programs for teachers. These included:

Professional Development Program	Teacher/Days
Study Tour to the Barossa Valley	55
Chemistry (Wine Science) Workshop at QCWT	72

#### Queensland College of Wine Tourism & Wine Tourism Gateway Schools Awards Program

The awards presentation was held at University of Southern Queensland Toowoomba campus. With significant support from Industry, education partners, government and university departments the following awards were presented:

Award	Recipient
<b>Premier's Awards - \$1,500 x 2:</b> (2 awards for Gateway school students proceeding to TAFE programs in wine tourism)	Melissa Benvenuto & Mary Hibbs
<b>Ballandean Estate Award for Wine Science: \$3,000</b>	Annika Linins
<b>Mr Labels Label Design Award (winner &amp; runner-up)</b>	Megan Klease (Cent. Heights SHS) & Michaela Marcus (Stanthorpe SHS)
<b>USQ Award for Teaching Excellence</b>	Charmaine Keal (Tullawong SHS)
<b>RNA Student Winemaker Award</b>	Hannah Dellaway (Tullawong SHS)
<b>RNA Qld Winemaker Award</b>	Ray Costanzo (Golden Grove Estate Wines)

## Southern Queensland Institute of TAFE

The Southern Queensland Institute of TAFE (SQIT) is an important education partner in the QCWT joint venture, delivering accredited Vocational education and training in a flexible delivery mode. During 2009, SQIT delivered the following courses:

#### **Wine and Tourism**

- Certificate II in Hospitality (Operations)
- Certificate II in Hospitality (Kitchen Operations)
- Certificate II in Food Processing (Wine)
- Certificate III in Hospitality
- Certificate III in Hospitality (Operations)
- Certificate III in Hospitality (Commercial Cookery)
- Certificate III in Food Processing (Wine)
- Certificate III in Tourism
- Certificate III in Tourism (Operations)
- Certificate III in Events
- Certificate IV in Hospitality
- Diploma of Hospitality
- Diploma of Hospitality Management
- Certificate IV in Tourism
- Diploma of Tourism
- Diploma of Tourism (Operations Management)
- Diploma of Events
- Diploma of Event Management

#### **Business and Education**

- Certificate I in Business
- Certificate II in Information Technology
- Certificate II in Business
- Certificate III in Business (Administration)
- Certificate III in Business
- Certificate IV in Business Administration

### Literacy/Numeracy/ESOL

- English as a Second Language Special Needs classes.
- Certificate II in Access 10 (year 10 alternative)

### Agriculture and Horticulture

- Agricultural Chemical Accreditation.
- Certificate III in Agriculture

### Other

- Certificates II and III in Aged Care Work
- Certificate III in Children's Services
- Certificate III in Transport & Logistics (Road transport)
- Diploma of Children's Services
- Course in Skills for the Future

On Friday 27 November 2009 SQIT Stanthorpe Campus held the 2009 Graduation ceremony. Listed below are the certificates/courses and the number of Graduates for each.

Course	Number
Certificate II in Business	1
Certificate III in Business	1
Certificate III in Business Administration	7
Certificate III in Tourism	6
Certificate IV in Tourism	1
Certificate IV in Tourism (Operations)	2
Diploma of Tourism	3
Diploma of Tourism (Operations Management)	1
Certificate III in Aged Care Work	15
Certificate III in Hospitality (Operations)	3
Certificate III in Hospitality (Commercial Cookery)	1
Certificate IV in Hospitality	2
Diploma of Hospitality	2
Diploma of Hospitality Management	1
Certificate II in Food Processing (Wine)	2
Certificate III in Food Processing (Wine)	2
Certificate III in Tourism (Operations)	13
Certificate IV in Tourism (Operations)	3
Diploma of Event Management	1
<b>TOTAL</b>	<b>63</b>

## University of Southern Queensland

### Faculty of Sciences

#### Bachelor of Technology (Wine)

The Bachelor of Technology (Wine) commenced in Semester 1 2009. Students studying the joint USQ/CSU Bachelor of Wine Science were given the opportunity to continue on with the Bachelor of Wine Science offering by CSU, or to transfer into the new BTWN program. Two students elected to transfer their studies to CSU, one took up study with the University of Adelaide, and twenty transferred into the new USQ degree. In 2009, a further 9 students commenced the new degree, with 16 commencing in 2010.

Ms Ursula Kennedy and A/Prof Robert Learmonth have progressed the staged implementation of the new degree. Second level courses were written and taught during 2009. Third year courses are being written and rolled out in 2010; from S1 2011 the entire 3-year full time program will be available. Several students are on track to complete the degree in Semester 2 2010.

The Bachelor of Technology (Wine) received CRICOS accreditation for offer to international students in addition to the offer for Australian students. We have also been designing complementary programs of study. The Graduate Certificate in Science is now available for wine studies and is also CRICOS-registered for offer to international and domestic students. Proposals are being developed for a two year Masters degree, while a suite of minor awards such as an Associate Degree (Wine) and a Graduate Diploma (Wine) are being investigated.

The Ballandean Estate Award for Wine Science was awarded to Ms Annika Linins from Centenary Heights SHS (Toowoomba). Annika commenced studies in the degree in S1 2009. The award totals \$3000 (\$1000 a year for 3 years) to assist tertiary studies in wine science at USQ. It may be allocated to a commencing Year 12 graduate from a Queensland school.

#### QCWT Residential Schools

In 2009, intensive, week-long residential Schools were run at QCWT for WIN2202 Winemaking Practice 1 and WIN2203 Viticultural Practice 1. With the roll out of the full degree program in 2010, a total of six residential schools will run at QCWT. Ms Kennedy tended the student wines throughout the year and on 21st November, Ms Kennedy, Mr Kim Larsen and A/Prof Learmonth assisted our students at QCWT to bottle the wines they had started making in their residential schools in February.

## Other Education Initiatives

USQ remained actively involved in the Gateway Schools and Young Winemakers' programs, with Ms Kennedy leading a number of sessions at the QCWT laboratories in 2009.

Ms Kennedy, A/Prof Learmonth and Mr Kim Larsen conducted wine-associated activities for USQ's secondary student Science Experience days in January ("a feast for the senses") and May (wine chemical analysis), as well as in October presenting PICSE Teacher Professional Development sessions on new technologies in viticulture and wine chemical analysis.

Ms Kennedy also presented a PICSE workshop for secondary school students at QCWT in December.

## Research and Extension

### Student projects

Undergraduate student Mr James Loughran completed a Science Project course in semester 2 2009 under the supervision of A/Prof Learmonth, researching "Comparison of techniques for measurement of yeast assimilable nitrogen in grape must and juice for use in small wineries".

Ms. Kennedy commenced studies towards a PhD on effects of bunch exposure on flavour development of white grapes.

Mr Safri Ishmayana, commenced MSc studies under the supervision of A/Prof Learmonth and Ms Kennedy, researching enhancement of yeast ethanol tolerance with a focus on biofuel production.

### Bunch exposure trials

In 2008 Ms Kennedy and A/Prof Learmonth commenced un-funded work on this project in collaboration with industry and DPI&F staff, establishing exposure trials on Chardonnay. The viticultural aspects of the project were based at Sirromet vineyards; the wine making and fruit and wine analyses were to be conducted at QCWT. In 2009 we demonstrated the trial site to regional viticulturists, and subsequently harvested, undertook fruit analyses, wine making and wine analyses. Results were reported at the Queensland viticulture seminar in June 2009. As a result we were awarded a Regional Innovation & Technology Adoption grant from the Grape & Wine Research & Development Corporation (GWRDC) to extend the Chardonnay trial to a larger demonstration and extension project on both Chardonnay and Shiraz, with sites in the Granite Belt, the South Burnett and the Scenic Rim, for the 2010 vintage. The project work commenced in December 2009, with initial establishment of the initial treatments at the three trial sites. This project involved the application of a number of treatments to demonstration plots in vineyards in the South Burnett, Scenic Rim and Granite Belt, with a more extensive replicated trial being set out at the Granite

Belt. Treatments included a 'control' VSP, and panels which were leaf thinned at pea size and véraison (2 different severities of leaf removal), 'sprawl', calcium carbonate or kaolin clay sunscreen products, vines shoot thinned at pea size and throwover bird net. These demonstration vineyards were set up to be used as venues for vineyard walks toward harvest, to demonstrate the impact of treatments on fruit quality.

### Merlot crop thinning research

Ms Kennedy, A/Prof Learmonth and colleagues from DPI&F completed the final report for the GWRDC RITA grant on crop thinning of Merlot (project conducted over the 2007/2008 vintage). The report was accepted on 15th October 2009 and is available from the GWRDC web site.

### GWRDC Regional Program

In the GWRDC-funded Regional Plan for Queensland for 2009-2010, A/Prof Learmonth and Ms Kennedy were asked to lead subproject 2 "Educational wine sensory assessment / benchmarking", to be conducted in 2010.

### Publications and presentations

#### Proceedings Edited

Blieschke, N. Henderson, J., Heyes, E., Johnstone, R., Krstic, M., Learmonth, R., McCorkelle, G. and Robinson, D., Editors (2009) Proceedings of the Australian Society of Viticulture and Oenology Seminar "Vineyard soil health – unearthing fact from fiction", Mildura, 30th July 2009, 51 pages. Australian Society of Viticulture and Oenology, Adelaide, 2009, ISBN 0 9775256 6 X.

#### Feature Article

Robert Learmonth: A focus on wine research and education. People in Research section, page 4 of the Grape & Wine Research Development Corporation's "R&D at Work" newsletter in July 2009. Available as a supplement in the Australian & New Zealand Grapegrower & Winemaker journal and at (<http://www.gwrdc.com.au/downloads/R&D@WORK/R&Dat%20Work%20July09.pdf>)

#### Conference and Workshop Presentations (presenter underlined)

1. Kennedy, U., Learmonth, R. P., Hassall, T. and Harris, M. (2009) "Influence of bunch exposure on Chardonnay fruit and wine quality". Queensland Viticulture Seminar, Stanthorpe QLD 17/6/09.
2. Learmonth, R. P., Kennedy, U. J., Hassall, T. and Deegenars (2009) "Alternative varieties in Queensland: experience, plans and prospects". Australian Society for Viticulture & Oenology Workshop, Hobart, 5/11/09.
3. Mackinlay, T. and Learmonth, R. P. (2009) "Selection of yeast strains for optimal fermentation of Queensland Verdelho

wines". Yeast: Products and Discovery 2009 (YPD 09), Adelaide 2–4/12/09.

4. Ishmayana, S., Kennedy, U. J. and Learmonth, R. P. (2009) "Enhancing yeast ethanol tolerance for biofuel production". Yeast: Products and Discovery 2009 (YPD 09), Adelaide 2–4/12/09.

## **Professional and Community Contributions**

Ms Kennedy and A/Prof Learmonth actively contributed to discussions regarding coordination of wine related research and extension in Queensland with the Queensland Wine Industry Association and regional associations.

Ms Kennedy and A/Prof Learmonth contributed to national surveys and capability audits for wine industry extension and research. A/Prof Learmonth contributed to national committee discussions on priorities and development of the National Research Development and Extension Framework for the Wine Sector. As part of this process he participated in the founding of the National Wine Research Network (NWRN) which represents the Australian R&D providers to the wine sector and has established a national forum to provide policy advice and strategic planning.

Ms Kennedy continues as Secretary / Treasurer of the Queensland Vine Improvement Association. In the latter capacity she represented QVIA at the national meeting of the Australian Vine Improvement Association in Mildura.

Ms Kennedy joined the QCWT Industry Advisory Committee.

A/Prof Learmonth continued on the Committee of the Australian Society of Viticulture and Oenology (ASVO), as a regional representative for QLD/TAS/WA. He participated in organising, running and editing the published proceedings of the ASVO National Seminar in Mildura 31/7/09, and participated in promotional visit and presented a seminar in Hobart on 5/11/09. As part of constitutional changes at the 2009 AGM, his position became a Director and Board Member, and he was appointed Vice President for 2010.

A/Prof Learmonth contributed to the program subcommittee for the 14th Australian Wine Industry Technical Conference 3-8 July 2010. He participated as a committee member in planning for the QLD Wine Business Conference (27/072009) and organised USQ sponsorship of the conference. He also organised the hosting by USQ of the AWRI Road-show seminar and workshops on 28-29/7/2009 and the Queensland Wine Industry Association AGM on 19/10/2009.

A/Prof Learmonth also participated in planning for the ASVO Fortified Winemaking Workshop held in Melbourne 4-4 December. He was fortunate to attend the workshop which was led by leading fortified wine producers from Australia, Spain and Portugal. The workshop focused on Spanish Sherries, Portuguese Ports, Rutherglen and Swan Valley fortified wines of different styles and with samples from different stages of maturation.

Ms Kennedy and A/Prof Learmonth continued to serve on the Queensland Wine Industry Skills Formation Strategy Management Committee, and have contributed to the Steering Committee of the Granite Belt Viticulture and Oenology Group.

On Sunday 23rd August, Ms Kennedy and A/Prof Learmonth participated in the Q150 event "The Winemaker's Story", held at QCWT as part of the Q150 "At our Table: Queensland stories – our stories, our food". They prepared presentations on laboratory analysis of grape juice and wine, including various methods to determine sugar, alcohol, acidity and sulphur dioxide content. They also assisted Queensland Primary Industries & Fisheries sensory scientist Heather Smyth prepare for wine sensory and taint workshops.

## **Wine Shows**

### **RASQ Wine Show Toowoomba**

The judging for the 2009 RASQ Wine Show in Toowoomba was conducted on Saturday 30th May, with Awards presented on Saturday 6th June. The USQ Sciences team had an even higher level of involvement in this year's show. The USQ Faculty of Sciences was a sponsor of the show, and presented the awards for the Best Queensland non-Mediterranean variety white and red wines. A/Prof Learmonth was Chief Steward of the show and Ms Kennedy was an Associate Judge. In addition, Associate Judges included Bachelor of Technology (Wine) students Anthony Rametta and Judd Mitchell. Other Bachelor of Technology (Wine) students were Stewards for the show, including Tim Mackinlay, Tom Shanahan, Karen Goodman, Ken Parke and Julian Olsen. The stewards were also able to act as Associate Judges for a wine class on a rotating basis. Associated with the judging, we also had our 2009 vintage Chardonnay research wines assessed. At the Presentation Dinner Ms Kennedy captivated the audience with a wine "trivia" quiz. At the public tasting on Sunday 7th June, Ms Kennedy and A/Prof Learmonth conducted educational sensory evaluation sessions.

### **RNA Show judging and future opportunities for Wine Technology students**

In 2009 Ms Kennedy acted as a judge of the amateur wines section of the RNA show, which included a wide range of fruit wines. She also collaborated with organisers to establish a new class

for the 2010 show and beyond, at which our Bachelor of Technology (Wine) students will be able to show wines produced as part of their residential practical component. This means that students will have the opportunity to enter their wines in this prestigious show. In addition to this, Bachelor of Technology (Wine) students will be invited to also act as associate judges at future RNA shows.

## Industry engagement

### Industry Training

An important part of the QCWT charter is to facilitate skill-deficit training for existing members of the workforce. To that end, short-course training programs were delivered by the College and its partners during 2009:

Course/Skill Area	Delivering Partner	Duration
Cellar Door Workshop	SQIT	1 day
Cellar Operations – Wine Processing Workshop	SQIT	4 days
Responsible Management of Licensed Venue	SQIT	3 days
Responsible Service of Alcohol courses	SQIT	3 x half days 1 day
Retail Operations	SQIT	1 x half day
Food Safety Supervisor	SQIT	3 days
Coffee shop & Café	SQIT	1 x half day
Bar Short Course	SQIT	2 x half days 2 full days
Viticulture	SQIT	5 days
Laboratory Workshop	SQIT	3 days
Responsible Gaming Service	SQIT	1 day
Evaluate Wines Workshop	SQIT	1 day
Cert III in Events	SQIT	4 days
Internet Skills	SQIT	6 days
Regional Tourism Workshop	SDGBRT	1 day
Aussie Host Training	SDGBRT	1 day
DPI&F Wine &	DPI&F	3 days

Viticulture Conferences		
Granite Belt Wine Tourism Member Training	QCWT	1 day
Cooking demonstration	QCWT	1 evening
Responsible Service of Alcohol	McLean Village	2 days
Eco-efficiency Workshop	DEEDI	1 morning
Wine Faults Workshop	DEEDI/QCWT	1 day
Vintessential Laboratories Seminar	Vintessential Laboratories	1 day

All of the programs were well subscribed and well received by the industry participants.

### Interpretive Centre

In keeping with the College's role as a key industry centre, the Interpretive Gallery, (established with financial support from the Department of Tourism, Fair Trading and Wine Industry Development), was designed to attract visitors, broaden their understanding and appreciation of the Queensland wine industry, and showcase award-winning Queensland wines and wineries.

During 2009, in excess of 18,200 visitors passed through the interpretive gallery. Of this number, 2,330 undertook a full tour of the college, many under the guidance of Stanthorpe SHS Tourism students.

### Industry Events

As a key industry and education centre, an important role of the College is to facilitate and host industry events. During 2009, events hosted by the College included the following:

- Australian Small Winemakers' Presentation Dinner;
- Australian Small Winemakers' Judges' Dinner;
- Australian Small Winemakers Quality workshop;
- Granite Belt Wine Tourism (Inc) Annual General Meeting & Dinner;
- Q150
- Gateway Schools Teachers' Network;
- Gateway Schools Principals' Network;
- USQ Council Meeting & Dinner
- Australian Celery Growers' Conference
- Southern Downs Regional Council Sister City Reception and Dinner

- Southern Downs Regional Council Youth Summit
- Southern Downs Regional Council Conference
- Granite Net Launch
- Southern Downs & Granite Belt Regional Tourism Aussie Host Training
- SDGBRT Training Seminar
- Qld Information Centres Association Conference
- Landcare Conference
- SSSH Literacy Conference & Dinner
- Andstine Service Trade Display
- SSSH Year 12 Conference
- SSSH 3 day Motivational Program
- SSSH Graduation Dinner
- St Josephs Graduation Dinner
- Department of Employment Economic Development & Innovation Food Workshop
- Darling Downs VET Network;
- Qld. Studies Authority Chemistry Teachers' Network;
- Darling Downs Secondary Principals' Network;
- Education Principal Conference
- Education Qld. Warwick District Office Conference;
- Education Queensland Business Managers Conference
- Education Queensland Cleaners Conference
- Responsible Management of a Licensed Venue
- Local Government Associations of Qld
- Queensland Health Rural Health Conference
- Rotary Foundation Dinner
- Stanthorpe Chamber of Commerce;
- Qld Health Community Health Seminar;
- Ergon Energy Conference;
- GBWT Strategic Planning Seminar;
- Qld Police Conference;
- University of Southern Queensland Information Technology Services Staff Conference;
- "Winelander" Wine Train group;
- College of Tourism & Hospitality Training Function;
- Granite Belt Wine Tourism (Inc) Marketing Launch;
- USQ Corporate Club/Stanthorpe Chamber of Commerce function
- USQ Big Band
- Stanthorpe Health Services Seminar;
- Qld. Police Conference;
- Qld Health Community Conference;
- Granite Belt Wine Tourism (Inc) Nude Food Launch.

During 2009 the college was clearly accepted as an industry education and conference centre not only for the wine industry but also for a broader corporate and government clientele.

## Commercial activities

### Training

The commercial model deployed in the restaurant and function centre involves the employment of key industry training staff with the day-to-day staff comprising secondary VET students in structured industry placement or work experience. In addition, the QCWT Food and Beverage Training Manager and Front of House Trainer provided significant training at the request of our secondary partners. Again in 2009, this training was provided at no cost to the schools.

### Wine Production

The 2009 vintage involved a crush of 20 tonnes in 11 styles, all produced through the Gateway Schools Young winemakers program:

- Verdelho;
- Semillon;
- Sparkling chardonnay/pinot noir;
- Tempranillo;
- Cabernet Sauvignon;
- Petit Verdot;
- Chardonnay;
- Marsanne;
- Sweet Red (Tin Miners Red);
- Sweet White (Fossickers White);
- Passito (dessert wine).

### Wine Sales

Wine produced in the teaching winery is sold through the cellar door. Only Banca Ridge wine made on site by students under instruction from a professional winemaker is sold through the cellar door.

### Cellar door, bistro, conference/function, catering, facility hire

These activities provide a real industry teaching context for vocational education & training. Patronage of the training bistro/restaurant matched 2008 returns.

### Grape & Wine Analytical Service

The Queensland College of Wine Tourism continued operation of the grape & wine analysis service for the first half of 2009.

In July the College entered into a lease arrangement with Vintessential Laboratories who took over

delivery of the service. Vintessential Laboratories continues to provide an expanded, professional service from the QCWT laboratories, including the provision of analytical services to the QCWT wine making/teaching program.

## Staff

In 2009, 23 people worked at the College.

QCWT staff were comprised as follows:

- Chief Executive Officer;
- Executive Assistant;
- Food & Beverage Training Manager;
- Facilities Officer;
- Front of House Training Supervisor
- Winemaker (casual)
- Chef
- Apprentice Chef (2);
- School-based trainee (Chef);
- Technical Officer (0.4);
- Additional staff members employed on a casual basis.

Other College-based positions including part time and itinerant personnel provided within the joint venture included:

Position	Agency
Manager, Wine Tourism Gateway Schools	DETA
Cleaners (1.3 fte)	SSHS
TAFE Campus Manager (0.5 FTE)	SQIT
Hospitality Teacher (0.4)	
Business Teacher	
Tourism Teacher (0.5)	
Wine Teacher (0.4)	
Administrative Assistants (1.5)	
Itinerant Teachers	
Wine Science Lecturers (2); Laboratory Technician;	USQ (Itinerant)

## Development

### External Review

In the latter part of 2009 the College Partners and Board commissioned Aurecon Pty Ltd to undertake a review of QCWT operations. The terms of reference for the review were as follows:

1. Review the objectives and goals of QCWT:
  - applicability
  - expectation of key stakeholders
  - relevant inclusions for success

2. Review the current business plan:
  - business assumptions
  - funding model
  - infrastructure & facilities – access, cost sharing, asset management
3. Identify a proposed funding model inclusive of partner contributions and new business opportunities to sustain the provision of education and training for the Queensland wine industry.
4. On the basis of the Review findings, develop a proposed 5-year business plan for the period 2010 – 2014 to be presented to the Board of Management.

A comprehensive review report was received and endorsed by the Board of Management at the October meeting. The report recommendations were:

1. by the third quarter of 2009-20, the QCWT develops and implements comprehensive business, training and funding strategies which can assist the College to achieve a target role as the one-stop shop and public place for all training and industry development matters.
2. by December 2009, the CEO of the College provide the board with a detailed three year business and operating plan which identifies activities and allocates the College's resources in a manner which is consistent with the overall strategy to be set by the Board and referred to in Recommendation1.
3. by December 2009, the University and the Department agree and implement a stronger, incentive based operating, funding and training delivery model to provide the QCWT with enhanced organisational support to meet its training and financial imperatives.
4. a premise for the development of the model should include a commitment from the University and the Department to continue to fund the College, albeit under revised arrangements flagged in Recommendation 2 above, for a further five year period.
5. by December 2009, the Department and the Southern Queensland Institute of TAFE negotiate revised co-operative funding and training delivery arrangements with the College which can integrate the activities of the SQIT Stanthorpe Facility, the College and other initiatives such as VET in Schools, with the overall objective of

growing training in the relevant sectors, minimising duplication and maximising the advantage of the College's industry setting.

6. the partnership between the College and SQIT is formalised in a Memorandum of Understanding which also incorporates shared operating procedures and accurate cost and revenue allocations between the parties.
7. progress against the achievement of the strategic plan is reviewed by the Board at six monthly intervals.
8. the QCWT governance structure be reviewed to better reflect the training and business objectives of the College and to ensure all Board activities are conducted to a standard expected of a Corporations Law company. Specifically, these revisions relate to:
  - board members which reflect the skills, experience and commitment to drive the success of the College, independent of stakeholder interests;
  - the frequency of meetings;
  - formal meeting agendas and reporting against College objectives;
  - annual calendar of meetings which provides regular opportunity for strategic and financial discussions;
  - a formal sub-committee structure for risk, succession and finance and audit;
  - formal procedures to govern director behaviour and conduct, including conflict of interest, director's duties and obligations.
9. the overall performance of the College is reviewed externally within three years.

Under the direction of the Board, work commenced on the development of these recommendations in the last quarter of 2009.

## Facilities

### Stage E – TAFE Facilities

The E Block facility, completed in late 2008 was fully operational throughout 2009 providing TAFE administration and teaching facilities. During 2009 additional landscaping and occupational health and safety improvements were added.

## Teaching Vineyard

Planting and trellising of the vineyard at the southern end of the College was completed during 2009. The first harvest from this vineyard produced 0.5 tonne of chardonnay which was bottled and released during the year.

## Financial report

The financial accounts for the Queensland College of Wine Tourism - Joint Venture (QCWT) operations are 100% held in the books of University of Southern Queensland. The Qld College of Wine Tourism financial accounts are also subject to audit by the Auditor General.

QCWT Joint Venture operations do not include contributed assets which are held in the books of the contributing parties.

Cash contributions from joint venture partners were received as detailed and have been accounted for as Revenue to align reporting with the original Business Plan as contained in the Governance Agreement.

The University of Southern Queensland operates a financial year based on the calendar year.

The financial position of the College at the end of 2009 showed an operational surplus of \$23,142.

The QCWT 2009 Financial Statements for the 1 January to 31 December period are at Appendix A.