



Spring

### Food & Wine Masterclass

With Executive Chef, Andrew Simpson  
and Sommelier, Gerard Gasparin

Friday 10th September 2010

Commencing at 6pm

\$45 p/hd

Cooking demonstration

plus

3 course meal,  
matched with wine

Bookings are essential

For information & reservations  
Contact the College on 4685 5050



**Just released - \$16.00**  
a light luscious liqueur from the estate merlot grapes

**BANCA RIDGE**  
**DOLCÈ**  
**500**  
2009 Vintage

PRODUCT OF THE GRANITE BELT  
Queensland Australia

17.7% Alc/Vol  
375ml

# Banca Ridge <sup>Times</sup> Vineyard

celebrating excellence in education, food & wine

## CEO Welcome

This is now the fifth newsletter and I trust it is proving helpful in keeping you informed of the very busy program of the college. I am pleased to say, based on testimonials and return business that we have established an excellent reputation as a conference venue and this is in no small part due to the work of our excellent staff and students and the wonderful features of the Granite Belt. As an example, QCWT has become an important training venue for the Queensland Police Service with four "Management Development Program" conferences as well as a Senior Leaders conference in 2010. The college is pleased to bring this significant new business to the Granite Belt with the obvious spinoff to accommodation, winery and tourism operators.

## Talented QCWT Apprentice Tantalizes the Tastebuds

Treating almost 70 guests at Horizons Restaurant to a magnificent buffet dinner, QCWT's Tristan Pabst and fellow TAFE student Hughen Marino recently completed the extensive theoretical component of their studies as they pursue their shared goal to become fully qualified Chefs.

Two months in the planning and taking three days to prepare, the decadent buffet was not only stunning to behold but featured an elaborate array of modern Australian cuisine prepared with flare and imagination.

Assessed on an ability to not only create an incredible dining experience, Tristan was also required to accurately cost, organize, staff and manage the task of preparing and producing the event, ensuring it's overall success whilst providing a real sense of responsibility and achievement.

Tristan has attained a host of culinary skills, initially as a school based trainee with the QCWT and now as an Apprentice Chef under the College's Executive Chef Andrew Simpson, though attributes his love of food and cooking to his parents, both of whom are Chefs.

Having created many fine dining experiences during his training to date, his favourite dish is the Apple Strudel and considering the quality of fare produced at his recent buffet, Tristan's strudel must certainly be a dessert to savour.

With an exciting career in food and hospitality mapped out, it is Tristan's ambition to travel to his family's homeland of Austria to further enrich his culinary experiences.

In the meantime, the QCWT looks forward to supporting this talented young man through meaningful learning experiences catering to diners in the busy Banca Ridge bistro.



Apprentice Chef, Tristan Pabst presents his modern Australian cuisine themed buffet at Horizons Restaurant.

## Historical Presentation to QCWT

CEO of the Queensland College of Wine Tourism, Mr John Neville, recently welcomed Mr Bruce Scott to the College as part of a very special occasion, acknowledging the important contribution of renowned pioneering vigneron Mr Samuel Bassett to the wine industry. Although best known as our member for Maranoa, Mr Scott is also the great grandson of Samuel Bassett who, in 1863, founded the first commercial wine producing enterprise in Queensland. Inspired by its name sake's ingenuity and tenacity, the Samuel Bassett Award was established as the Queensland Wine Industry's most prestigious award for outstanding service. Triumphant winners of this most sought

honour board, proudly mounted as part of the QCWT's foyer display. Presenting a beautifully framed photograph of his famous great grandfather to the College, Mr Bruce Scott acknowledged the important contribution vigneron's of the Granite Belt region make to the Queensland Wine Industry. Now adorning the QCWT Interpretive Gallery, Mr Samuel Bassett's picture provides important historical perspective on the growth and expansion of Queensland's Wine Industry and serves as a reminder to students and visitors to the College of the dedication, tenacity and passion from which this industry has flourished.



CEO Mr John Neville receives framed picture of Mr Samuel Bassett from Member for Maranoa, Mr Bruce Scott.



Students and Teachers travelling to California

## Celebrating newly

Saturday, August 14 saw Banca Ridge Estate Wines launched in spectacular style at the QCWT. The full house took great pleasure in the food and wine matching event, sampling a fresh and inviting selection of wines, skillfully produced in the College winery by talented Stanthorpe State High School students, under the expert direction of winemaker and viticulturalist, Mike Hayes. Wine maker, Ray Costanzo of Golden Grove presented two of the wines celebrated during the evening, the 2009 Banca Ridge Estate Marsanne and the Banca Ridge Estate Dolce Fifty (the celebration wine created for the 50th anniversary of SSSH in

2011). Executive Chef, Andrew Simpson ensured a fine dining experience perfectly complemented the presentation of our latest Banca Ridge Wines, and with the support of Stanthorpe State High High 2010 Young Chefs Program participants, created a decadent array of exotic dishes to suit the cocktail party setting. Stanthorpe's Young Wine Makers of 2010, whom are about to embark on their trip to California in September, ensured guests enjoyed the best of Stanthorpe hospitality throughout the evening, capably lead by Front of House Training Manager, Gerard Gasparin.

## Learning from the Masters

Queensland College of Wine Tourism Executive Chef, Andrew Simpson, added to his already extensive repertoire of culinary knowledge and skill when he undertook an inspiring, weekend long master class in Brisbane recently. Hosted by the Hilton Brisbane, the Master Class Weekend is a much anticipated food and wine event, featuring an eclectic mix of food and wine sessions designed to excite the palate and expand the mind of the many experienced Chefs whom attended. Celebrity Chef and owner of 'Sydney Patisserie' and 'Café Chocolat' Adriano Zumbo, was one such 'Master Chef' on show, taking his audience through the finer points of pastry in this session aptly entitled "Passionate Patisserie". With so many sessions to explore and experts to observe, Andrew was spoilt for choice, though adding to the experience was the brilliant opportunity to network with other Chefs, share skills cultivated over time and

gain new and interesting perspectives in this dynamic industry. Andrew's vibrant approach to cooking, up to the minute menu selection and culinary expertise is at the heart of the QCWT and one of this facility's greatest assets. A constant hive of activity, the QCWT kitchens not only cater to discerning diners in their modern bistro, but also serve as a training ground for the Granite Belt's apprentice chefs and many budding Chefs participating in the Young Chefs Program. It is through Andrew's commitment to ongoing professional development that the highest standards of education and training are ensured at the QCWT, guaranteeing excellence in dining and enabling hospitality students the opportunity of growing through his experiences. As such, the Master Class Weekend has added yet another string to the bow of one very talented local Chef.



Executive Chef Andrew Simpson with Kingaroy State High School students participating in the Young Chef's Programme at QCWT

## Diggers celebrate 'blooming' success

The QCWT's serene and picturesque surrounds served as an ideal backdrop to a magnificent all day event for The Diggers Gardening Group, when a host of avid gardeners arrived to participate in the group's Annual Winter Workshop. Club President Philomena Aspinall was delighted to introduce world renowned landscape architect and ABC Gardening Show host, Mr John Patrick as this year's special guest speaker. Taking his appreciative audience through two highly informative sessions in garden design, John shared his expertise in garden design and through an effective power point display, revealed his favourite inspirational gardens.

Valued club member, Nola Dodd, compiled a magnificent photo gallery of their groups' gardens and gardeners for the viewing pleasure of attending guests, all of whom enjoyed reflecting on 20 years of their gardening group's history. The entrance fee and raffles run on the day combined with the group's ongoing fundraising efforts generated a donation of \$4000 in support of a variety of charities including the Granite Belt Support Group, Stanthorpe/Tenterfield Care Flight, Warwick Hospital Palliative Care Unit and the Inglewood State School Stephanie Alexander Garden Grant.



Club president Philomena Aspinall with Diggers members and special guests, including John Patrick host of the ABC Gardening Show.