



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

celebrating excellence in education, food & wine  
**CEO Welcome**

*Welcome to our new monthly newsletter, the 'Banca Ridge Vineyard Times'.*

*This new initiative is designed to assist in keeping our partners, stakeholders and the general community informed of the range of activities being undertaken at the Queensland College of Wine Tourism. We have just completed a very busy vintage period, with university residential schools, Young Winemakers from the Gateway Schools, and a popular Winemaker for a Weekend program, to mention just a few of our programs.*

*I am very aware that we have not "told the story" of the College's successes as well as we might have, something we hope to address in 2010. John Neville, Chief Executive Officer*

## Up Coming Events

17th April

Italian Dinner Dance

17th & 18th April

Macgregor in the Vines

Creative Writing Workshop

19th & 20th April

Maroochydore SHS

Residential

20—22 April

QPS Conference

23 April

Asian Cooking Class & Dinner

6th June

Lazy Sunday Afternoon

## Young Chefs Program, a great success



*Young Chef Program participants, students from Kingaroy State High School with Executive Chef Andrew Simpson and teacher, Suzana Want.*

prepare a meal for a dinner function, a highlight of their journey, with food and wine matching to complete this wonderful experience.

Year 11 and 12 students from the Laidley State High School Home Economics and Hospitality class were one of the first groups to embark on this journey with us and with the kind permission of teacher Chantelle Robinson, we share their positive experience with you:

*"what a fabulous opportunity you created for my ... students during our recent three day session at the Queensland College of Wine and Tourism.*

*Your engagement and expertise with the students was fantastic and every one including myself enjoyed the learning experiences that you taught them.*

*Your commitment to teaching young chefs and the quality in which you presented this information is highly regarded, not only to teachers but those students that you have taught.*

*I would recommend this program to any hospitality and tourism teachers and students"*

qcwt began 2010 with an exciting new opportunity for budding young food enthusiasts, The Young Chef's Program.

This unique program enables staff and students from our 13 Gateway Schools to work with qcwt and hospitality staff, as well as create restaurant quality meals alongside our team, under the careful and professional guidance of our Food and Beverage Training Manager, Andrew Simpson.

Through their hands on participation in all aspects of our fully operational commercial kitchen

and quality restaurant environment, young people get a real taste of the Food Industry and a genuine understanding of the skills and personal dedication required to develop their career.

Over an enjoyable three to five day program, students not only cultivate a wide range of useful, practical skills gain extensive knowledge in food preparation, and front of house operations, but also explore the origins of their fare through excursions to major food producers and processors.

Utilising their new found skills and abilities, students design and

## Lazy Sunday Afternoon

Theme:

Winter Wonderland,

6 June 2010 from 1.00pm

Come laze on our lawn, enjoy great food and wine & relax to the music of 'Bevi Aqua' & our talented local students.

Jumping Castle for the kids & Build a Snowman

Call +6855050 for info

## Chef's Tip

### —Basic Vinaigrette—

1 part acid (lemon juice, verjuice, vinegar), 2 parts extra virgin olive oil. (Do not store in fridge as olive oil will solidify. Best to make quantities as required.) Use as dressing or marinade. Extra items may be added, e.g. garlic, chopped herbs, spices.



Trainees participating in the Wine Tourism Indigenous Participation Project (l to r) Jim Barnes (Winemaker/TAFE teacher), Jamie Marshall, Frank Wilson, Kim Moore, Kingsley Ah Wong, Daniel Beatty, Charlie Williams, Gary Kelley, John Neville (QCWT CEO) and Michael Kenafacke

## qcwt indigenous program a national first

A significant addition to industry training being delivered by the qcwt. is the establishment of a training program for Indigenous trainees in the Wine Industry.

Believed to be a national first for the Wine Industry, this project is a positive step for both the qcwt and our first team of 10 trainees, addressing both a skills deficit in the Industry and increasing the involvement of Indigenous people in this exciting and emerging industry.

With the support of both State and Commonwealth governments, this new program offers Indigenous trainees the opportunity to undertake a Certificate II in Food Processing (Wine) whilst working in the industry with a host employer. Upon successful application, the process of which was conducted in conjunction with the Old Wine Industry Association, trainees were placed with host employers from the Granite

Belt and South Burnett Wine Regions.

Enthusiastically embracing the program so far are Kominos Wines, Felsberg Winery, Mason Wines, Symphony Hill Wines, Tobin Wines, QCWT – Banca Ridge, Captains Paddock, Crane Wines and Clovely Estate.

With the immense benefits of on the job training, coupled with regular opportunities for specialized training here at the qcwt, and the personal support and guidance of a mentor, trainees will be enabled to develop their skills and broaden their experiences significantly over a relatively short period of time.

Our valued partnerships with the Southern Old Institute of TAFE and the Wine Industry have made this important project a reality and with the incredible support and additional funding received from the University of Southern Queensland, we are very confident of positive outcomes for all.

For information on this program, please make contact with Tim Pellatt 46855050.

## Youth excel in winemaking endeavour

This year marked the fourth Vintage of qcwt wine making and once again, students from our Gateway schools had the exciting opportunity to be part of this rewarding experience.

Working closely with viticulturist and winemaker Mike Hayes, students took part in Block 1 of our program, examining the important tasks of harvesting, crushing and pressing.

Training in fermentation followed, with valuable laboratory sessions in wine science with USQ lecturer Ursula Kennedy providing a theoretical balance to this hands on experience.

Students were also taken on industry visits and had the opportunity to listen to guest speakers, broadening their understanding and appreciation of the complex process of winemaking.

With the initial phase of our Young Wine Makers program now complete, we look forward to welcoming our students in October for the second stage of their adventure. Filtering, bottling, labeling, more viticulture, wine science and a visit to the Australian Small Winemakers Show await!



Students from Scots PGC College acquiring skills in grape picking during Block 1 of the Young Wine Makers Program.

## Please join us

qcwt is proud to host an upcoming evening of interaction between USQ Corporate Club members, a vibrant young local firm, 'Wealth Experience' and the Stanthorpe Chamber of Commerce

Working in productive partnership with the University of Southern Qld, the Southern Old Institute of TAFE and 13 Gateway Schools, including the Stanthorpe State High School, qcwt provides invaluable training from secondary to tertiary levels in viticulture, oenology, tourism, hospitality and business.

'Wealth Experience' is a well respected and fast growing specialist business, offering services in Business Improvement Services, Leasing and Finance and Self Managed Superannuation Fund administration and consulting. Also trading as Power Tynan with offices in Stanthorpe and Toowoomba and a member of the Stanthorpe Chamber of Commerce, 'Wealth Experience' is committed to the provision exceptional service and value, guided by their motto "we care, we deliver, we grow".

Come share in this informative joint presentation and enjoy our state of the art facilities as you indulge in drinks, nibbles, a sumptuous two course meal..

**Wednesday 19 May, 2010**

Cost: from Toowoomba (includes return coach) \$55 per person

*Coach departs USQ Japanese Gardens 4pm*

*Return to Toowoomba, from Stanthorpe, arrive 11pm*

Local guests \$35 per person

**RSVP essential, to USQ Corporate Club**

**By 14th of May 2010 on 46312777**