

Careers Advisors Newsletter

March 2009

Welcome Back

The team at William Angliss Institute welcomes you back to the academic year. We trust you had an enjoyable break and we look forward to seeing you in 2009.

Recruitment Events

Calendar/Key Dates for 2009:

You can find William Angliss Institute at a careers event near you! Please see below for a list of events we will be attending over the next several months. Please note this list is not exclusive and is still subject to change.

Note: Staff members of William Angliss Institute also attend individual school based careers events throughout the year.

Book a William Angliss Institute representative for a Careers Event

Please refer to our Recruitment Events Calendar when planning your school's Career event to try to avoid clashes. If you would like William Angliss Institute to be involved in a specific school event, please click the link to fill out the [booking form](#) on our website.

Please be aware that we require at least one months notice prior to the event.

Date	Event	Venue
14 March	Melbourne Food & Wine Festival, Trial-a-Trade Program	William Angliss Institute
15 March	Wicked Sunday, Melbourne Food & Wine Festival	Federation Square Flinders Street Melbourne The Atrium
16 March	Wodonga Tertiary Information Session	Catholic College Wodonga
19 March	Annual Schools Cook-off Championship	William Angliss Institute
21 – 23 April	Western Districts TIS	Hamilton (Monivale College) Portland SC Deakin University (Warrnambool Campus) Camperdown P-12 Colac High
24 – 26 April	The Age Careers Expo	Caulfield Racecourse
5 – 7 May	Northern Metropolitan TIS	La Trobe University (Bundoora Campus)
11 May	Careers Advisors and Teachers Seminar	William Angliss Institute
12 – 14 May	Gippsland TIS	Leongatha Warragul Bairnsdale Sale Monash University (Gippsland Campus)
14 – 15 May	WRICA Careers & Employment Expo	Wyndham Leisure & Events Centre 80-82 Derrimut Rd, Hoppers Crossing, 3029
17 – 22 May	Bendigo TIS	Kyneton Town Hall Charlton Civic Hall Bendigo SC Seymour Tech



Date	Event	Venue
18 – 19 May	City TIS	RMIT (City Campus)
20 – 21 May	Yarra TIS	Melbourne University (Wilson Hall)
25 – 29 May	Waverley TIS	Monash University (Clayton Campus)
3 June	Bayside TIS	TBC
5 – 8 June	Good Food and Wine Show	Melbourne Convention & Exhibition Centre
15 – 16 June	Peninsula TIS	Monash University (Peninsula Campus)
17 – 19 June	Central Highlands TIS	University of Ballarat (St Helen Campus) Maryborough SC Stawell SC Horsham SC Warracknabeal
22 – 24 June	North East TIS	Wodonga Sports and Leisure Centre Wangaratta High Shepparton (Mercy Centennial Stadium)
22 – 24 June	Eastern TIS	Deakin University (Burwood Campus)
11 – 12 July	Reinvent Your Career Expo	Melbourne Convention & Exhibition Centre
20 – 23 July	Western Metro TIS	Victoria University (St Albans Campus)
24 – 26 July	Herald Sun Melbourne Careers Expo	Melbourne Exhibition Centre
27 – 29 July	Knox/Maroondah TIS	Swinburne University (Lilydale Campus)
30 – 31 July	Geelong TIS	Deakin University (Geelong Campus)
30 July	Northern Careers and Employment Expo	Darebin Entertainment Centre
3 – 6 Aug	Loddon TIS	Mildura Swan Hill Kerang Echuca
9 Aug	Open Day	William Angliss Institute
11 – 12 Aug	North West TIS	Kangan Batman TAFE (Broadmeadows Campus)
September	Course based Information Sessions	William Angliss Institute

Current Student Profile



Andrew Steley

Andrew is a first year Diploma of Food Science and Technology student – specialising in Confectionery Manufacturing.

Andrew was previously enrolled as an apprentice Patisserie chef working for a local chocolate manufacturer.

“I decided to switch to the Confectionery Manufacturing course at William Angliss Institute and change to a job that would give me the experience in chocolate that I am looking for, and the deeper understanding of chocolate that the course can offer.”

“I’m enjoying my studies at William Angliss Institute and I find the facilities at William Angliss Institute and the teachers to be of a high standard.”

Andrew has just started working with a local chocolate manufacturer. “It is a family owned business that is working with the raw product and the volume capacity of production that I want to gain experience in. I am enjoying another different type of chocolate production and I hope to learn more about the chocolate process.”

“William Angliss Institute has helped me understand the Industry from more of a manufacturer’s point of view. Understanding chocolate and sugar on a scientific basis gives me a far better comprehension of the tempering process and the detailed nature and profiles of chocolate.”

“At this point in my career I am trying to absorb as much as I can from William Angliss Institute and others in the industry. My advice is you have to be passionate about what you do. I believe that this course is a good step forward in the right direction.”

“In the future, I envisage my role in the industry to be that of cocoa trader and manufacturer, an organic and fair trade participant and, I hope, an innovator.”

Vietnam Hospitality Study Tour 2009

This is an essential experience for students and teachers wishing to enhance their knowledge of international hotels, Hospitality, Tourism and Cookery.

Exploring the major highlights of Vietnam - Jane Searle ‘Youth Projects’ and Felicity Fraser ‘Schools Programs Coordinator’ will lead an unforgettable journey that includes visits to some of the major hotels as well as hands-on learning in Vietnamese cookery schools.

This study tour will contribute and enhance the understanding of the key elements and underpinning knowledge of competency as applied in the following units and part of Certificate II in Hospitality Operations.

- **SITHIND001A** Develop and update hospitality industry knowledge
- **SITXCOM002A** Work in a socially diverse environment
- **SITHCCC001A** Organise and prepare food
- **SITHCCC002A** Present food

Expressions of interest are also invited from teachers who would like to undertake this professional development opportunity as an enjoyable and adventurous way to update their hospitality industry knowledge and skills.

Tours Depart:

- **26 June to 7 July 2009**
- **18-29 September 2009**

Places are limited, so please register your interest and book now. An information evening will be held in May 2009, 7 – 8pm. Parents, students and teachers all welcome.

Enquiries:

Jane Searle

Phone: (03) 9606 2389

Email: janes@angliss.edu.au



Graduate Profile



Name: Annette Rypalski

Course: Ecotourism

Year Graduated: 2002

Where are you currently working?

I'm currently working full time as a horticulturist at Werribee Zoo and I also work casually as a tour guide at Mount Rothwell.

How did you end up in your current position?

I studied Ecotourism at William Angliss Institute after year 12, and I then studied Natural Resource Management, which only took me one year because I got a lot of credits from my course at William Angliss Institute. I got a job as a tour guide at Mount Rothwell 5 years ago, which I still do today. I also volunteered for 6 months at Melbourne Zoo, which led to a 3 month contract with them.

After my contract was up I went for an interview at Werribee Zoo. The position was for a thematic interpreter. At the time I didn't know what that would entail but I thought I'd apply anyway. Turns out that role was an acting job and I had to get into character every day. It got my foot in the door however and from there I became a part time safari guide, and I then went on to become a full time keeper and then a supervisor at the Amphibian Research Centre.

I had three jobs on the go - I sometimes ended up doing 16 hour days! But I wouldn't have it any other way because I love what I do.

What are some of the major challenges involved with your job and the industry you work in?

It is a really competitive industry. There is a new influx of graduates each year, and so you always need to keep learning to stay on top of things. I've learnt it's all about perfecting your style and becoming really good at what you do. You should learn about the machinery for example and boost your profile in Industry.

What is the coolest thing about your job?

The best thing about my job is that I have access to do so many things. I ride quad bikes every day; I have access to all the animals at the Zoo. I get to interact and meet different people and visitors every day. I also get to educate children and it's great to see the younger generation learning. There are no negative aspects to my job, every day is different.

Why did you decide to do the course?

I wasn't really sure what I wanted to do after year 12, and Ecotourism sounded like a cool course. I'd definitely do it again if I had the chance. There were a lot of camping trips and hands on activities that I enjoyed which I wouldn't have had the opportunity to do if I'd studied elsewhere.

The fact that this course encouraged being environmentally friendly really appealed to me, and I have since applied everything I've learnt from William Angliss Institute in my jobs. The course is great because it's a stepping stone to a degree if that's what you want to do. It gives you a taste of it to see if you like it, so it's ideal for young people who have just finished school who may not be certain with what they want to do. I started off wanting to be a tour guide and it kind of snowballed from there!

Do you have any advice for people wanting to get into this field?

My advice for people wanting to get into this field would be to have persistence and flexibility, and to gain experience in anything relevant whether it's through doing some travel or just working on a farm. Be willing to put in the hard yards and remember you'll start from the bottom and you need to work hard to get to the top.

If you could sum up your experience at William Angliss Institute in 6 words, what would they be?

Interesting, challenging, motivating, enlivening, enjoyable and educational.

2009 Annual Schools Cook-off Competition

19 March 2009

William Angliss Institute in conjunction with the Melbourne Food and Wine Festival is once again pleased to host the Annual Schools Cook-off Competition to encourage young people to develop their culinary skills.

The competition is open to all schools and VET in schools (Hospitality) and Food Technology are particularly encouraged to enter as the competition offers a great way to provide individual and group skills, while also achieving valuable competencies in VET units.

Date: Thursday 19 March 2009

Venue: William Angliss Institute

Time: 9.00am-2.00pm

*Registrations for this event are now closed. If you would like to express interest for next year's program please email:

marketing@angliss.edu.au.



Melbourne Food and Wine Festival

William Angliss Institute are pleased to announce their involvement in the Melbourne Food and Wine Festival for 2009. We are involved in various parts of the Festival program, but of particular interest to Careers Advisors and other school based teachers are our Trial-a-Trade program and the Annual School Cook-off Championship.

You can view other Melbourne Food and Wine Festival events at www.melbournefoodandwine.com.au

Wicked Sunday

Come and visit the William Angliss Institute stand at the Melbourne Food and Wine Festival, Wicked Sunday event. Free entry, with various activities and food available for purchase, Wicked Sunday is a day of utter indulgence!

When: Sunday 15 March, 10.00am - 4.00pm

Where: Federation Square Plaza, River Terrace and Atrium

Trial-a-Trade

in Cookery, Patisserie, Baking, Butchery, Hospitality and Confectionery -14 March

Sold out due to huge demand!

If you are interested in finding out about future events like this, please email marketing@angliss.edu.au and ask to be put on our database.



Great Chefs Program

The renowned Great Chefs program has been operating at William Angliss Institute for over a decade. It provides final year Professional Cookery students with the opportunity to work with the leaders and innovators in Victoria's culinary scene.

For only \$70 for a three course lunch and wines, or \$85 for a four course dinner and wines, you can share a dining experience that produces an exciting fusion of the best these culinary leaders and students have to offer.

The 2008 Great Chefs program's chefs and restaurants included Gary Mehigan from Boathouse, Ben Shewry from Attica and Frank Camorra from Mo Vida. The Great Chefs Program chefs and sponsor details will be released shortly.

2009 Great Chefs Dates

Lunch - \$70

- 7 April
- 4 May
- 5 May
- 24 August
- 5 October
- 6 October

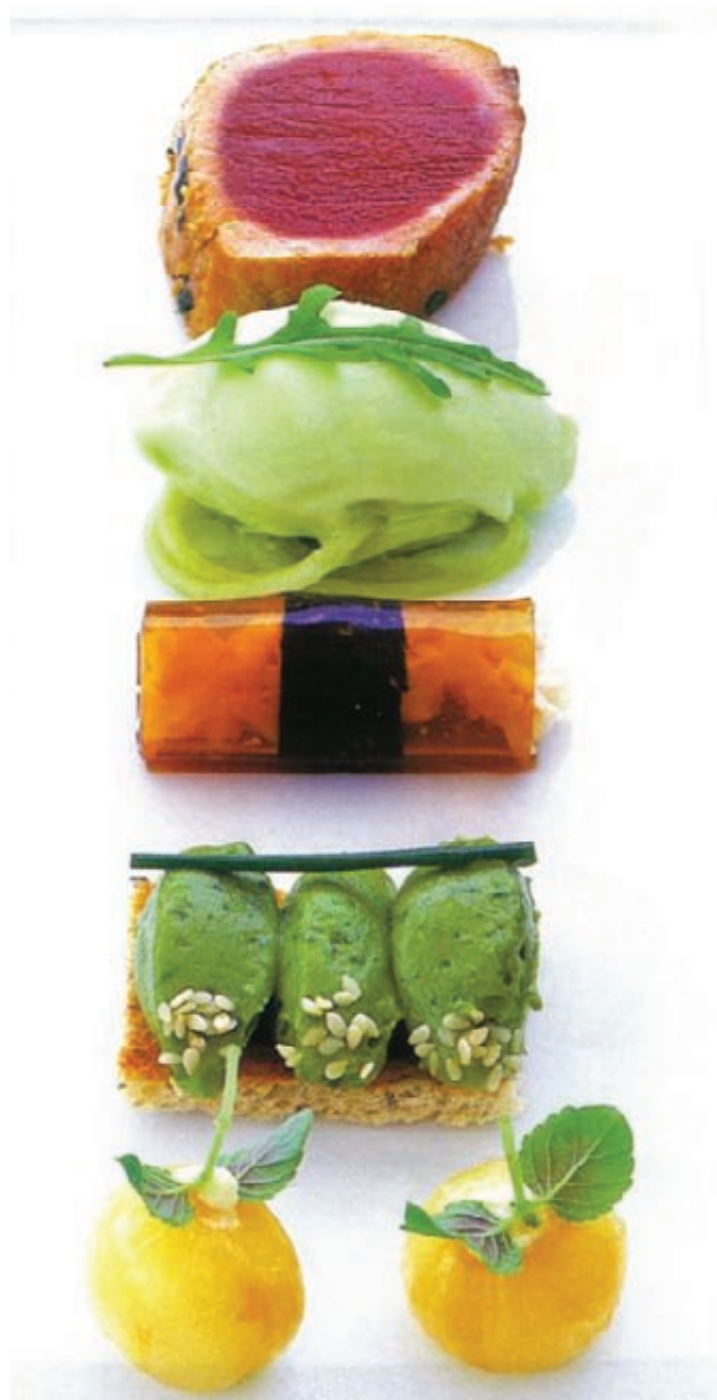
Dinner - \$85

- 30 March
- 6 April
- 12 May
- 13 May
- 15 June
- 16 June
- 25 August
- 26 August
- 11 November

Reservations are essential as places are limited.
Phone: (03) 9606 2108 or
email: goodfood@angliss.edu.au.

Venue: Angliss Restaurant,
William Angliss Institute,
550 Little Lonsdale Street, Melbourne.

Looking forward to seeing
you and your students at
some of our 2009 events.



Your William Angliss Institute Schools Liaison contact is:

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