



YOUR LINK TO A SKILLED WORKFORCE.

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1st Prize - Apprentice Culinary Competition

Academy Sofitel

Academy Sofitel is the only hospitality training academy to operate within a 5-star hotel in Victoria, and therefore offers students the significant advantage of undertaking practical and theoretical study within an operating hotel environment.

"Our philosophy is to deliver the highest level of practical skills, demonstrate industry best practice and adhere to rigorous academic standards" Richard Anstee, Operations Services Manager of Academy Sofitel, said.

"Students experience hotel guests in real-life situations from the first day of their course. Because Sofitel Melbourne is a member of Accor, the world's largest tourism and hotel group, students also learn the systems of the global industry leader."

"This places them in an excellent position if they wish to rapidly progress in an international hospitality industry career" Mr Anstee said.

Academy Sofitel has a strategic alliance with Victoria University in Melbourne, and full articulation for Academy graduates into the university via the Personalised Place policy.

Academy Sofitel also offers Advanced Diploma Graduates the opportunity to undertake traineeships in Sofitel hotels throughout Asia.

1st Prize for Academy Sofitel

Victoria's leading apprentice chefs competed on Thursday, 1st September 2005, in the **20th Annual Daryl Cox Memorial Apprentice Culinary Competition** vying for the honour of being recognised as the best in their field and an opportunity to visit Food Asia 2006.

Thirteen teams of apprentice chefs from Victoria's leading hotels and TAFE Institutions took part in this traditional 'cook-off' competition judged by Victoria's leading executive chefs, restaurant owners and industry consultants. First Prize was awarded to **Academy Sofitel**.

The competition is based on a cook off between the teams who are given a "mystery box" that contains all the ingredients the apprentices will need and use to create a three course menu for four covers. This consists of an Entrée, Main and Dessert. This year the key dessert component that must be used as the main ingredient of the dish, was Strudel Pastry.



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The contents of the “mystery box” is a closely guarded secret until the day of the competition which means that until the box is opened nobody knows what skills will be required.

Apprentices are judged on originality as well as traditional cooking skills, team work and all aspects of their preparation and clean up, not merely on the final result. They have four hours in which to create this sumptuous meal. Judges and observers were impressed by the apprentices, their skills and their final presented dishes.

Progress your career with the Culinary Academy

The Culinary Academy was established in 1998 and is the winner of the 2002 – 2003 National Tourism Awards “Tourism Education & Training” and inducted into the Hall of Fame in 2002 for the Australian Hospitality Association “Best Training Initiative”.

The Certificate III in Hospitality (Commercial Cookery) is a nationally accredited course designed to equip participants with the skill and knowledge required to enter the exciting world of cookery and the culinary arts with emphasis on five star training. Covering a broad range of skills, knowledge and application within a diverse range of the cooking industry.

Course Structure

- The certificate is offered on a day per week as part of their ‘Off the Job’ training dependent on class scheduling. **(Apprentices must have full support from their employer).**
- The study load is based on the class schedules, 1 day per week, over the 3 year period of the apprenticeship.
- Learning occurs in the Culinary Academy kitchen, classrooms of Academy Sofitel and on external excursions.
- Dedicated a la carte training restaurant open to the public.
- Small group tuition is ensured.

Enrolments

Application forms may be obtained by contacting Academy Sofitel. After lodging an application form, students will be selected following interviews with Culinary Academy. Applications will be judged without bias and suitability will be measured on reasons for undertaking the program and meeting relevant entry requirements.

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