



HOLMESGLEN
INSTITUTE OF TAFE

Heat wave doesn't stop Holmesglen chocolate enthusiasts

Despite the unseasonal hot weather Melbourne has experienced over the past few weeks, the competitors in the annual Callebaut Chocolate Competition were not discouraged.

Each year Callebaut, the Belgian Chocolate Company, holds its annual Chocolate Easter Egg Challenge in Melbourne. Holmesglen is very pleased to announce that Patisserie teacher Jenny Collier-Banks was one of the Top 10 Finalists in this year's competition. The theme for 2008 was 'Aboriginal'. Jenny's chocolate shows piece reflected her interpretation of the Aboriginal dreamtime story the 'Rainbow Serpent'. The finalist's work is on display at Crown Casino until March 24.

This year the level of competition was extremely high, with some incredible chocolate work being presented. Each chocolate showpiece also included an Easter egg which was to be incorporated into the finished product.

Robyn Elliott and Sutinee Sunitavana at the IWDA Feast



popularity in this country each year and we are now offering a new course in sweet buffet show pieces.

The show pieces course at Holmesglen covers marzipan modelling, croquant work, chocolate and pastillage. By keeping alive the use of these traditional mediums to create display centerpieces with a modern and innovative twist is a wonderful and creative experience. These skills are equipping Holmesglen students with valuable skills and techniques which can immediately be implemented into industry in a variety of ways, including celebration cakes, shop window displays and new garnishing ideas for desserts, taking their skills to the next level to impress clientele.

Holmesglen Supports the Feast

The Grand Hyatt recently accommodated a fund-raising Feast for IWDA (International Women's Development Agency) on Sunday 2 March. Thirty female Victorian chefs donated their time, skills and excellent food for 330 dinner guests.

Holmesglen international student and 2007 VIC TAFE Best Apprentice winner Sutinee Sunitavana donated her time to support a very worthwhile cause. IWDA is a non-profit organisation that supports positive change for women. Their practical and rights-based projects directly address poverty and inequality in

developing countries.

Sutinee cooked her prize-winning menu from the Victorian Culinary TAFE competition 2007. Each chef was sponsored by their individual restaurant and provided their own ingredients. Holmesglen provided a significant quantity of bread rolls and canapés.

The organising committee for the Feast consisted of staff and volunteers from IWDA. Culinary teacher Robyn Elliott, from Holmesglen's Moorabbin campus, was involved in planning the event from its inception in early 2007. On the night Robyn had the daunting task of co-ordinating 30 chefs in a kitchen that would usually contain a maximum of eight chefs! Space was somewhat restricted but every chef dealt with the constraints and produced beautiful food of the same standard one would find in their restaurants. Many people had special dietary requirements and each chef accommodated this with ease.

A great night was had by all - both behind the scenes in the kitchen and those comfortably feasting at the dinner table. After dessert the chefs walked on stage to a standing ovation from the diners, including Stephanie Alexander.

Jane Sloane, IWDA Executive Director, said, "It's inspiring to see Melbourne's best female chefs come together to support women of the world. The IWDA Feast is an event that recognises the interconnectedness of our lives and the centrality of food to humankind flourishing."

Both Sutinee and Robyn said it was a great event and a wonderful opportunity to give some professional expertise to a worthwhile cause. More fund-raising events are planned with a culinary theme. Look for 'Winter Warmers' at www.iwda.com.au



Jenny Collier-Banks' chocolate creation "Rainbow Serpent"



"The Catering Equipment Specialists"

Bertoldos Bakery Griffith NSW.

When it comes to cooking pie fillings, custards, sauces, jams, chutneys, pickles, casseroles, potato mash, the JoniFoodline Multimix Steam Jacketed Kettles, can handle all of these tasks.

Bertoldos Bakery, in Bana Avenue Griffith NSW, have been using a JoniFoodline Multimix Kettle, for the past 3 years. John & Steven Bertoldo, proprietors of this award winning bakery, say that since purchasing the JoniFoodline Multimix Kettle, from Maurice Kemp & Associates, the texture, and flavour of their pie fillings has improved. Stephen Bertoldo, says the mince pie filling, is smooth, where previously, with their manual stirred kettle, meat lumps were at times hard to eradicate.

The Multimix kettle has a unique stir in stir out mixing tool, with a variable speed from 0 to 160 beats per minute. Six mixing actions, which ensures that the preparations are mixed gently, in the kettle. The mixing tool has removable scrapers, which allows the food being processed to be lifted and folded, and also prevents food from sticking to the sides and bottom of the kettle. Unlike some kettle's which are 2/3rd jacketed, the JoniFoodline Multimix kettles are fully jacketed, and fully insulated. The self generating steam generator provides steam at 1 Bar (14.5 PSI) With Auto Temp 31 control panel the steam jacket is automatically filled with water, which is maintained at the correct level at all times.

A hinged polycarbonate lid with an inspection hatch, electric motor tilting & water metering are all standard features of the JoniFoodline Multimix Kettle. .

Draw off valves for the fitting of pump systems, strainer plates etc. are all available. Sizes start from 20 Lt through to 500 Lt. Kettles can be set up into multiple battery's.

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