

Research Ethics at NSIA

We all learn ethical norms at home, at school, in church, or in other social settings. Although we acquire our sense of right and wrong during childhood, moral development occurs throughout life and human beings pass through different stages of growth as they mature. What is right in one cultural setting may not be the same in another culture. The morals are learned and unlearned and re-learned when people pass through different social settings and they are expected to be ethical in their behaviour in the context of a social setting where they are at the time of committing their actions.

There are several reasons why it is important to adhere to ethical norms in research. Research norms help to promote moral and social values like social responsibility and animal welfare. It is important that we as researchers do no harm to anyone involved in our research. At NSIA we have established a Human Ethics Committee to oversee the ethical process of our teaching and research. NSIA Human Ethics Committee has set its objectives as per the operational standards of the New Zealand health research council which is equally applicable to all research disciplines.

We are committed to:

- ▶ safeguard the rights and interests of participants in research and innovative practice of the NSIA
- ▶ protect Māori cultural interests, promote the wellbeing of Māori and ensure mechanisms for Māori participation in ethical review
- ▶ foster awareness of ethical principles and practices within service providers, researchers and the wider community
- ▶ consider any ethical matters relevant to health and disability services that may become part of the research of the NSIA's members.
- ▶ promote excellence in research for the wellbeing of society
- ▶ give due consideration to both local and national community views and perspectives in ethical review and
- ▶ assure the public that the above are being done.

Our ethical guidelines will tell the researchers how things ought to be; how the researchers should behave and how they should not behave? The ethics of research plays an important part in deciding what is acceptable to society and NSIA has committed itself to the process of ensuring ethical practice in its endeavours

NSIA's pleasure of hosting the Dinner to Qing Dao delegation

Our Academy was very proud to host an official dinner for a visiting delegation from Qing Dao on 23 March. North Shore city is the sister city of Qing Dao and a number of members of the North Shore City Council and executives, industry leaders with business connection in Qing Dao and a contingent of trade and industry also attended this wonderful dinner hosted by NSIA. A total of 36 guests enjoyed a specially prepared dinner by our level 5 cookery students presided over by Chef Jason. McGregor. The wines selected were boutique productions. The meal and the wines were outstanding and the evening was a great success enjoyed by all the guests.

His Worship the Mayor of North Shore City Council, Mr. Andrew Williams and Lady Mayoress joined the group of delegates including Mdme Liao Juhua, the consul General PRC, Michael Chilton, the Auckland Manager of Ministry of Foreign Affairs and Trade and various others from reputed institutions.

It was a great honour to NSIA to host these delegates. Well done NSIA.

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NSIA Students' interactive learning and peer support

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Your Hospitality Career Starts Here

NSIA
The Professional Hospitality Academy

connect
Hospitality Network @ NSIA

City & Guilds
Approved Centre

Successful Work Placements March 2010

Congratulations to the following NSIA students

Name	Workplace
Anthony Fernandos	Devonport Bakery
Anastasia	The Drake
Jasmin Lee	Spensor on Byron
John-Ke-Cheng Zhao	Compass Grp
Julia Jung	Ginza
Jun -Kim	Quadrant Hotel
Nathan Yu	North Harbour Hockey
Uni-Yim	North Harbour Hockey
Henry Xiangyu Rui	DevVour
Maria Dang	Fish Market
Gary Chen	Gina's Pizza
Bok Lee	Pukeko Bakery



Mouthwatering pieces prepared by NSIA students

NSIA students are flying high with City & Guilds International Medal for Excellence

Two of NSIA students had won the prestigious City & Guilds International Medal for Excellence award in the exams held last year. The Medals for Excellence programme recognises and rewards exceptional people whose work makes them really stand out. NSIA is the only Private Training Establishment from New Zealand to share these prestigious awards with the other 3 polytechnics. Other awards winners sharing the honours from NZ are from Aoraki Polytechnic, Weltec and Whitireia Community Polytechnic. This is a mark of NSIA's excellent work and highest standard in training.



Proud Lei Wang's professional look

Lei Wang and Catalina Fassler-Anno have been awarded this medal for excellence in recognition of their outstanding performance in Diploma in Food and Beverage Service. .

Congratulations from NSIA team to Lei Wang and Catalina Fassler-Anno on their great achievements

NSIA has also been awarded with two excellence award for the excellence in training of these outstanding students. We congratulate Lei Wang and Catalina Fassler- Anno for their extraordinary achievements.

Tim, the most creative tutor and his Magic world of Margarine sculpture..



Tim, the cookery tutor at NSIA, brings his artistic, innovative and the most creative approach to his career. His amazing talent in margarine sculpture is a gift, a great gift to NSIA and our students to learn the path of creativity in cookery career. Winning every competition that he's entered since his first Gold in 1974 has a dream ride for Tim. He's very modest and says "I have won quite a few gold medals" (it simply means a number that is more than the years he's been in the industry).

Tim is driven by his passion and the chance for a challenge to do even more than is possible with this medium, to make more complicated, detailed, difficult, amazing and beautiful masterpieces. His enthusiasm is to sculpture from life size, to twice life size and to travel the globe demonstrating, showcasing and promoting his self taught talent or gift as he calls it. The challenge now includes taking untrained students and turning them in to winners, not only in sculpture or cookery but life skills. These are the rewards, these are the blessing, and this is his life.

Want to create a master piece? Try these steps



- 1 **Select a topic** – appropriate to the occasion or clients request
- 2 **Design and wield** - a frame suitable and able to fit the space available
- 3 **Select an appropriate location** - to sculpt in,- clean, light, and comfortable
- 4 **Select the appropriate tools**
- 5 **Select the most suitable margarine**
- 6 **Allow enough time** - to complete your piece
- 7 **Begin** – by applying the margarine to the frame
- 8 **Bulk up** – making the bulk bigger that required
- 9 **Whittle away** - to desired shape
- 10 **Detail** – adding fine detailed work to showcase skills
- 11 **Glaze** – the finishing touch
- 12 **Present** – the use of props to showcase your master piece

Todd 'The Bar Guy' Fletcher



After being inspired by TV shows like 'Cheers' and movies like 'Cocktail' I decided at the tender age of 7 that I wanted to enter the industry that never sleeps. I began my career as a bartender in a restaurant where I learnt about the beverages I was serving. I quickly moved to work in a bar where I was taught a respect, for an industry most see as a part time job. Since then I have bartended around New Zealand and had the pleasure of helping to open some very successful bars. More recently my knowledge and experience has led me to NSIA where I saw the opportunity to pass my passion and knowledge on to the newer generation of hospitality stars.

I have had my cocktails published in Taste and Cleo Magazines, they can be found on www.mindfood.com and even Absoul.com. I have been asked to design drinks for Midori, Frangelico, Galliano and even the launch of international make-up company MAC, where I was asked to design cocktails to complement the art of French graffiti artist Fafi. I have also trained students competing in the Culinary Fare, both the Auckland Regional's and the National's, who have come back with medals, as well as being on the judges panel and being head judge for a number of competitions.

Many people see the Hospitality industry as being a service based job, I believe the history is just as important as the future in this industry, and it is just as important to know where your products come from as well as how to serve them correctly. I take my job as a tutor seriously not only to share the basics of the industry which has been so good to me, but also to ensure the heart of hospitality is carried into the future. The hospitality industry only continues to grow as long as there are fresh new minds with an understanding and respect for the past and a burning need to challenge and experiment with new ideas for the future.

Becoming a student at NSIA may be one of the most important moves a young person can make today. With a great mix of excellent tutors and fantastic facilities NSIA offers an educational experience within the hospitality industry that will ensure the future of the industry I love remains bright and in good hands.

Work hard, Study hard and the world is your oyster. -Todd

Mango Mojo: The Todd's recipe

Mojo; It originated as a reference to a type of magic charm and that is exactly what this drink is. What could be more refreshing than a large, juice watermelon, put that with some mango Nectar Juice and you have a truly magic drink that will lift your soul and give you back the energy you thought was lost. With just a hint of strawberry, this cocktail is really a taste of summer and with relatively low alcohol content can be enjoyed for hours.

Ingredients:

- 15ml Strawberry Liquor
- 30ml Vodka
- Mango Nectar Juice
- Watermelon
- Ice



Method:

In a shaker half filled with ice, add a few thin chunks of watermelon. Then pour in the Strawberry and Vodka. Give it a good shake and pour into a tall glass, Ice and all. Finally top the glass with the Mango Nectar.

Glass:

Tall, High Ball

Garnish:

A swizzle stick, for stirring.

Tips:

The fresher the watermelon the better the flavours.

If you put less ice in the glass, you can add Mango Nectar and you will be able to have more of these fruity summer cocktails.

Writing Cover Letters



Cover letter is like a preamble to the knowledge and abilities of any individual. The purpose of a cover letter is to improve your chances of being called for an interview, by convincing the reader that you would be the best person for the job. This includes facts that can make you stand out among candidates. Hence it becomes a vital component in order to set a good impression at the very start. It's an important part of job search and should be taken very seriously.

Your Cover letter needs to be just one page, but making each and every word count. It should contain information about yourself stating the reasons that make you different from others. These may include any special skills or additional skills that may come handy to the organisation you are seeking a job in.

Customize Your Cover Letter to the Job: Make sure you customize your cover letter to match each job for which you apply. It should specifically highlight the qualifications for that particular job opening and use plenty of keywords relevant to that job.

If you're applying for several very similar positions at several companies, you'll be tempted to create one cover letter and then customize only slightly as needed for each employer.

BE SURE to edit all information and remove anything related to another company you have applied for in your cover letter. If the employer sees a cover letter obviously written for another company and they usually don't read any further.

Divide the cover into paragraphs. Mention as to how you came to know about the job and to which specific job you are applying. This is important as there is always more than one opening in any company at a given time. An important fact to remember is that one should not mention the information that has already been men-

You need to demonstrate to a potential employer that you understand the job requirements and can do the job. So include the skills and experiences you have that match the job description.

You also need to show that you are enthusiastic and have a positive attitude towards the role and the hiring company. Just remember to keep your tone friendly and professional when you write a cover letter.

Simple steps:

- Introduce you
- Highlight your key selling points (skills, experience or achievements)
- Encourage the reader to discover more about you through your resume
- Finish with a 'call to action', e.g. requesting an interview (if it's a specific job) or meeting (to discuss more general work prospects) and showing your openness to answer any questions (indicating the fast access mechanism like email, mobile phone etc.)

Growing Success of NSIA graduates

I have worked in New World – Milford for two years now; it was the first job that I applied for and was happy when my application was accepted. I have learnt to communicate with people from all walks of life, customer satisfaction is very important, an aspect I take very seriously. Jeremy Lamb, Store Manager and Graham Fabian Store Owner have been a great source of strength and motivation for me. We have good staff here who really knows the retail industry.

Chetan Patel



Graham Fabian : Owner, New World, Milford with Chetan Patel

Chetan has made huge progress; especially understanding the requirements and skills of the jobs and other roles (he is a Duty Manager). He started off as a checkout supervisor and naturally gravitated to the Duty Manager role. He has a really good overview of what is required in this very service oriented industry and his interaction with customers is excellent. Without his NSIA academic background, his transition to grow would not be easy.

