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PUBLISHER
NSIACHIEF EXECUTIVES
Otto Groen, QSMCREATIVE DIRECTOR
Jacob ParkEDITOR
Pamela NaidooCOORDINATOR & DESIGNER
Claire JinCONTRIBUTORS
Sabra Kellas
Aaron Megchelse
Adam Hart
Rubaiyet H Khan
Babara Smith
Earl King

CONTACT DETAILS

Postal Address
PO Box 101147
NSMC
Auckland
New ZealandAlbany campus
8 Rothwell Ave
Albany Auckland
New Zealand
Tel: +64 9 442 3456
Fax: +64 9 441 6089City Campus
171 Hobson Street
CBD Auckland
New Zealand
Tel: +64 9 370 3011
Fax: +64 9 369 5799

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NSIA
The Professional Hospitality Academy

Message from Head of Academy

Otto Groen QSM
Head of Academy, NSIA

You would have noticed some special activity going on in the academy by the students who have been chosen to compete in the regional competitions and the culinary fare which will take place on the 22nd and the 24th of August 2010. We believe we have got an excellent group of students together to defend our title as the winners of the "Training Excellence Award". This is no mean feat as the entire industry will endeavour to push us off our perch. I hope you will join me in wishing all our competitors the very best for the competition and please assist in every way we possibly can.

Many Thanks!!!

Gastronomically Yours,

Hospitality News

The Fine Food Show Auckland 2010

The Fine Food Show is one of New Zealand's best culinary event and the event was held at ASB Showground from 13 - 15 June 2010. NSIA was invited to come on the Restaurant Association stand and Otto Groen, the Head of Academy, attended the event. He said, "It was good to see quite a few NSIA students sampling new food items and watching demonstrations, they obviously had a good time."



Preparation for the Competition Begins

NSIA has started training student for Culinary Fare 2010 competition from beginning of June 2010. Over 60 students are being trained for Junior and National competitions by NSIA tutors. After the 4 consecutive years of winning the competition, NSIA is putting their best efforts for the preparation for the event.



NSIA student shined at the 2010 Western Milling Trainee of the year competition

NSIA graduate Melle Melle from Indonesia finished as a top 3 among 88 competitors in the 2010 Western Milling Trainee of the year competition which was held in ASB Showground "Fine Food Show" from 13-15 May 2010. Top bakers and chefs around NZ competed for this prestigious award making four different types of pastry items of the highest standard. Melle was in the top 9 initially and came out as top 3. NSIA patisserie tutor Earl King was the supervisor and gave tremendous support for Melle during past month of training in NSIA commercial kitchen.



"Everything I've learned from NSIA was very practical and helped me a lot to compete in this event. I personally want to say thanks to my tutor and supervisor for supporting me all the way." Melle studied the National Certificate in Hospitality (Professional Cookery) Level 4 at NSIA and is now working as head chef at Gusto Café in Whangaparaoa. **Well done congratulations!!!**

If you have any questions or want to send us a news, please contact at jacob@nsia.ac.nz

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The official NSIA Newsletter

June/July 2010

Vol. 1 / Issue. 1

In this issue

1. *Introducing the Connect team at NSIA*
2. *Successful Work Placements*
3. *Tutor profile: Adam Hart*
4. *Recipe of the month by Adam Hart*
5. *Safety Day at NSIA*
6. *Research Column By Rubaiyet H Khan*
7. *Message from the Head of Academy*
8. *Hospitality News*

Introducing the Connect Team



The team at NSIA: From left, Aaron Megchelse, Sabra Kellas, Pamela Naidoo and Jacob Park

Hospitality network @ NSIA

Welcome to Connect, the Careers Service Department for NSIA. Their goal is to introduce NSIA hospitality and cookery students to the workforce in New Zealand, and to make beneficial partnerships between the industry and the Academy.

Connect currently have 5 people working and is based in both campuses.

The connect team is a very important part of a students time here at NSIA, they work very hard to find students good jobs that will benefit their careers and make them professional and passionate individuals.

CONTACT DETAILS

In Albany Campus:

- Sabra Kellas / Career Consultant [sabra@nsia.ac.nz]
- Pamela Naidoo / Career Advisor [pamela@nsia.ac.nz]
- Julia Hu / Career Advisor [julia@nsia.ac.nz]

In City Campus:

- Aaron Megchelse / Senior Career Consultant [aaron@nsia.ac.nz]
- Caitlin Chatterley / Career Assistant [caitlin@nsia.ac.nz]

The team is managed by Jacob Park / Brand Manager

Services they offer:

- CV templates
- CV writing workshops
- CV editing
- Job find skills
- Interview skills Workshops
- Interview questions (practices)
- Job testimonials
- Meeting with employers to find entry level positions for our students
- Career advice
- Contract advice

Successful Work Placements

in April and May 2010

Dongki Lee - Pak N Save (Bakers Assistant)

Hyo Young Chin - Pak N Save (Bakers Assistant)

Wee Hong Lu - Whild Wheat (Bakery Assistant)

Xin Li - Serengetti Restaurant (Kitchen Hand)

J C Chen - Didas (Kitchen Assistant)

Helena - Horse & Trap (Kitchen Hand)

John Zhoua - Bluestone Room (Kitchen Hand)

Simon Joseph - Brew On Quay (Kitchen Hand)

Paul - Old Albany Pub (Kitchen Assistant)

Roshniben Arvindbhai Patel - Pillinis (Waitress/Barista)

Jeamy Liang - Brumbies Bakery (Assistant Baker)

Joel Rouven - Flax/Saint Restaurant (Kitchen Hand)

Eri Mitzutani - North Harbour Hockey Stadium (Junior Chef)

Joel McCle - Columbus Coffee (Junior Chef)

Bayu Puruomg - The Grange (Junior Chef)

Meng L Hung - The Grange (Junior Chef)

Yuko Gonai - Clooney Restaurant (Junior Chef)

Maggie Guo - Emerald Hotel (Commis Chef)

Ali Truong - Blue Stone Room (Demi Chef)

Liang Haibo - Eden Café (Main Chef)

Karishma Cooshneea - Hyatt Hotel (Waitress)

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Hospitality Network @ NSIA

NSIA Welcomes Adam Hart to the City Campus



Adam's career has taken many turns since he first stepped into the kitchen at the age of 15. Owing a café at 19 and then going on as head chef at a seafood restaurant by 21.

He is still involved in restaurants today, although devoting most of his free time to the food media. He is involved in cooking, styling and designing recipes for a number of magazines and food advertisements, so far publishing over 400 recipes.

Over his career he has travelled through various areas spending time in Asia and the

islands and creating his "Pacific Style" of cooking.

He has had the opportunity to cook for people from all walks of life from Hollywood celebrities, world leaders and dignitaries and the New Zealand Maori party.

Adam is currently a professional member of the New Zealand Food Writers Guild and keeps his passion for fine food alive through his catering company, Hartland Cuisine, which caters for events and private functions, as well as importing speciality food items.

He is very excited at the prospect of teaching at NSIA and hopes that by passing on his knowledge and enthusiasm about food he will help keep the next

generation of chefs excited about the future.

Adam is a professional member of the New Zealand Food Writers Guild and published over 400 recipes in NZ magazines.

ADAM'S RECIPES

Crispy Scallops with Pepper, Avo, Salsa and Lemon Mascarpone



SALSA
 ½ avocado
 ½ red pepper
 1 tomato
 ½ red onion
 Small handful of coriander
 Salt & cracked pepper
 1 Tbsp olive oil
 Juice of ½ lemon

LEMON MASCARPONE
 2 Tbsp mascarpone cream
 Zest of 1 lemon, juice of ½

SCALLOPS
 12 scallops
 ½ cup flour, for coating
 1 egg, lightly whisked

METHOD

½ bag salsa flavored nachos, blended to bread crumb consistency

THE SALSA:

1. Dice the avocado, red pepper, red onion and coriander finely.
2. Remove the seeds from the tomato and dice the flesh.
3. Add with the rest of the dice. Season, and add the oil and juice.

LEMON MASCARPONE:

4. Mix the mascarpone with the zest and remaining juice.
5. Taste and season if necessary, and refrigerate till needed.

SCALLOPS:

6. Set out three small bowls, one for the flour, egg and blended nachos.
7. Flour, egg and crumb each scallop so well coated.
8. Pan fry for 30 seconds on one side, turn, and cook for a further 10 seconds.

On two nice clean plates, spoon a small amount of salsa in the middle, then mascarpone on top. Arrange six scallops around the outside, circling the salsa. DONE!

Student Safety Day at NSIA Albany Campus



We offer not only education but also a healthy and safe learning environment for our students. We ensure that all our students are aware of the policies, procedures and support available to them so they can enjoy their learning experience at NSIA.

On the 9th of April a Student Safety Day programme was held at NSIA which was a joint project run by North Shore City Council, Accident Compensation Corporation (ACC), New Zealand Police, Brain injury Association, NZ Drug Detection Agency, Alcohol Health watch and supported by the Ministry of Education.

The purpose of this event was to raise awareness of road safety and other safety issues for the international students in the Auckland.

"We value everyone's life, physical and mental wellbeing and we support everyone's learning experience at NSIA"

NSIA has nearly 300 students and more than 17 helpers and the attendance of management showed the strong commitment to ensure the safety of our students. Students can learn more about New Zealand and integrate more easily. The event was very successful and NSIA has also joined the ACC's Workplace Safety Management Partnership programme.

Thinking about research?

Research Column by Rubaiyet H Khan – NSIA Business lecturer & researcher



The first question that one faces when they make the decision to become a researcher is, "What exactly should I research?"

Identifying the problem that they would like to research on, is a key task that any researcher faces once the decision to take up

a research is reached. Many have used the term 'ideas' in describing the concept of *Research Problem Definition* in the field of research. Problem definition is a phase in research where researchers identify what exactly they want to look into in their research. This seldom comes as a bright idea one fine morning. We have to remember that this is a special kind of 'idea' that will be scrutinized through scientific methods for reliability and dependability again and again.

So, it is very important that this 'idea' meets certain structures and methodology that will establish its viability as a research idea in the scholarly field.

What are the criteria for choosing a research topic?

- Your interest in a topic
- National or Organisational priorities
- Urgency of an issue
- Availability of research funds

- Availability of supervision (in case of supervised research)
- Time frame - Can the problem investigated with in the speculated timeframe?
- Resources- Are their sufficient resources to undertake the research?
- Access to information- Is their access to information required to critically analyze the problem.
- Level of expertise- Does the researcher have the level of expertise in the relevant field to undertake a scientific research on the particular topic?

The researcher's idea of an interesting topic often needs to be refined to a format that will make the idea more practical and up to date to current area of interest in the particular industry. This often involves a step by step process of idea formulation.

NSIA is working towards establishing excellence in the hospitality industry and position itself as a research based teaching institution. We are dedicated to bring new knowledge to the industry.

The current Hospitality research ideas encompass a multidisciplinary approach with ideas from various fields of research with practical implications for the hospitality industry. The ideas that one identifies as a research topic might be very interesting from a personal viewpoint but in order to establish that as a viable research topic they need to be validated for industry relevance and practicality of the research. So, fellow researchers at NSIA put on your researchers hat and formalize your idea as a research topic.