Hamilton Shows Off 25th Birthday Celebration

Wednesday 8th June 2011
**Principal Dates in the History of Hamilton TAFE**

1919- Brewery building, constructed between 1874 & 1876 as part of the Castlemaine Brewery is leased to Repatriation Department for £375 per annum for training World War 1 Veterans

1934- Technical Education conducted in Hunter Street, Bulk Store in King Street, several cottages in Skelton & Hebburn Streets, Wood Street & the recently completed Physics and Electrical Building (Block C)

July 1974- A new College at Wood Street to cost a proposed $5m – expected completion 1977

1976- Brewery Building given classified listing with the National Trust Register. Estimated cost of Block A – $10m

Dec 1984- Renovated Block B handed over to TAFE

1985- Citra Constructions handed over Block A. Butchery courses were the first to commence in the new building. Block A awarded the Dangar Merit Award. Block B awarded the Heritage Award.

26 Mar 1986- Official Opening of Hamilton College of TAFE

1986- Home Science School Courses included Butchery, Commercial Cookery, Hotel/Motel Reception, Basic Cookery & Pastry cooking, Community Education Courses included Basic Education, PEP, Outreach & an Individual Learning Centre. Hamilton Campus also had responsibility for courses held at the Hunter Street Campus including Art & Design, Fashion & Hairdressing and for Computing courses held at the Civic Annexe.

1987- Liquor Licence obtained for Hamilton Campus

1988- Associate Diploma in Hospitality Management begins at Hamilton.

1989- Hairdressing moves from the Hunter Street campus to the refurbished Electrical Trades building at Hamilton. Beauty Therapy classes commence there as well.

1990-2000- Bimet Lodge in Union Street operates as a training facility for Hospitality Students

16 Aug 1996- Clydesdale Restaurant officially opened.

1997- Advanced Diploma of Hospitality Management begins at Hamilton. Travel & Tourism Section transfers from Newcastle.


2004- Tourism & Hospitality Online & Blended Delivery Internet Portal launched

2009- Hairdressing & Beauty Therapy transferred to Newcastle Campus

2009- G-Smart Training Program for Environmental Sustainability incorporated into the Hospitality & Events course structure & delivered online through Moodle to over 2000 participants throughout NSW.

2010- Roofing Project for Block A completed. Kitchens 1 & 2 and the Bakery section undergo refurbishment

2010/2011- Community Services Courses transfer to Block C at Hamilton

Greg Knapp Faculty Director

Hamilton Campus is the Hunter Institute Specialist Centre for the delivery of qualifications across Tourism, Hospitality, Events and Culinary Arts.

The newly upgraded campus Faculty consist to reflect our flexible innovative customised delivery that reflects industry needs for highly skilled student’s outcomes.

In celebrating our 25th anniversary we must recognise our passed and present colleagues for their sincere commitment, dedication and student support that continues to promote Hunter TAFE Faculty of Tourism Hospitality and Events and Culinary Arts and Hamilton Campus as World Leaders of Vocational Education and Training.

Congratulations to all.

Warmest Regards

Greg Knapp
Faculty Director.

Toni Foot Acting Head Teacher

Coming from a restaurant, events and club management background, I started teaching 9 years ago at Hamilton TAFE part-time while working in the industry. I became full time in 2005 and have been acting head teacher of Hospitality Management and Food & Beverage section for the past 18 months.

The Hospitality Management / Food & Beverage section delivers skills training in bar, espresso coffee, restaurant / café, accommodation services, RSA, RCG and theory in OHS, finance, leadership, management, law, human resources.

The Hamilton Campus is purpose built for hospitality students and has two restaurants with bars, cafeteria / cafe, bakery, butchery, 7 commercial kitchens and an extensive hospitality library.

‘Hamilton Shows off’ birthday celebration is a great way to promote the opening of the new kitchens, to showcase the last 25 years, all sectors of hospitality and all that Hamilton TAFE has achieved in this time.

Toni Foot
Acting Head Teacher

Hospitality Management
Nicholle Henry Head Tourism Teacher

The Tourism & Event section at Hamilton provide a number of courses from Certificate II in Tourism to Diploma of Events or Tourism, ranging from 14 weeks to up to 2 years study. We offer a range of study options from face to face delivery, online, on-the-job learning to flexible delivery. The fundamental success of the section has been the staff and their commitment to providing the best quality learning experience for their students.

I started my TAFE career as a Part-time Teacher at Wyong Campus in 1996 working only a few hours as I was busy working full-time in a travel agency that I owned for over 10 years. Over the next few years I realised that I had a passion for teaching Travel and slowly increased my hours working at TAFE. I moved to Ourimbah campus in 2003 and it wasn’t until 2006 that I secured my first full-time position at TAFE. Since then I have had the pleasure of teaching many students across both Tourism & Events and hope to continue doing so for many years.

More recently I have had the opportunity to relieve the Head Teacher at Hamilton which is both a very rewarding and challenging job.

Mark Lewis Commercial Catering and Nutrition

The Commercial Catering & Nutrition section trains non-trade students wishing either to gain an apprenticeship as a Cook or to further their career path due to the experience they may already have, by gaining some formal qualification.

There are many people out there that have been working as Cooks on ships, in pubs and clubs, hospitals and the like or in privately owned restaurants, whom have never gained the qualifications necessary to be able to employ an apprentice. We also train International students, students with disabilities, TVET students and school teachers wishing to gain Level II and III qualifications. We also run commercial courses for Workplace Hygiene and the Food Safety Supervisor certificate.

I started teaching at Hamilton part time in 1986 and was an original teacher at Hamilton TAFE. In July 1987 I was employed on a full time basis.
Program

Arrival
10:30 – 11:00

Tour
11:00 – 11:30

Introduction & Cake cutting
11:30 – 12:00

Tour
12:00 – 12:30

Lunch
12:30 – 1:30

Tour
1:30 – 2:00

Cafe, entertainment
2:00 – 2:30

Finish
2:30

Advanced Diploma Students

- Alanah Reinhard
- Cameron Jones and Lara Harle
- Elenoa Taufahema
- Eliza White
- Erin Tounge
- Jamie-Lee Clark
- Jarrod Collier
- John Falconer
- Kim Myles
- Luiz Cruz
- Morgan Midwood
- Ned Hoswell
- Nicola Tams
- Sam Harris
- Sean Fatches
- Teacher: Leanne Porter

Special Thanks

- Cardiff RSL
- Tourism & Hospitality Faculty
- Teachers & support staff Hamilton Campus
- Student Association
- Kurri Kurri Campus Floristry
- Dianne Davis
- Debbie Harbrow
- Janet Aislabie, Meghan Gayford & bakery students
- Michelle Van de Mortel
Gary Sewell Head Teacher Bakery

The Hamilton Campus Baking Trades section is considered a leader within the Baking sector. Partnerships with Woolworths, Bakers Delight, Sara Lee and Fresh Start Bakeries have ensured continual growth and industry supported delivery and assessment strategies. The section now boasts the most technically advanced training facility within Australia with the ability to transmit lessons and demonstrations directly to workplaces anywhere in the world.

We are proud of our ability to deliver high level Chocolate and Sugar work that reflect current international trends. Our team of teachers are considered amongst the most highly skilled within Australia, recently Dean Gibson has been a member of the Pastry World Cup team.

Gary has been living in the Hunter region for 8 years. Prior to coming to Newcastle he owned and operated the Opera Brassiere in Sydney.

Hamilton TAFE Library

The Library at Hamilton TAFE campus is situated in Block A and opened in 1986

Hamilton TAFE Library 1986

At that time equipment available for students consisted of 2 typewriters & a microfiche reader. Today we have a wireless network, 20 student-use computers, scanning & a networked printing system. In addition the collection has developed into one of the best tourism & hospitality collections in Australia. Libraries homepage at http://hunter.tafensw.edu.au/library/.

Library Staff: Naomi, Dianne & Debbie.
Mark McManus Head Teacher Commercial cookery

I have a range of qualifications including a Cookery trade qualification and a Degree in Restaurant and Catering Management. I have been Head teacher at Hamilton since 2003. In that time we have started the Hunter Culinary Academy looking at advanced skills and techniques that are at the forefront of our industry. Also customising the Certificate IV in Cookery to meet the needs of chefs charged with running an establishment.

My background is from restaurants and my own businesses. I have worked with many interesting chefs in a diverse range of establishments. I aim to enhance the quality of apprentice training and provide opportunities to prepare young chefs for the challenges that the Hospitality industry endures.

Hamilton Kitchens have just undergone a major refurbishment on the ground floor to change the configuration from 3 to 4 kitchens. We have also installed cameras and screens into the area so we can record and stream footage to other campuses to enhance the learning experience.

Hunter Institute training kitchens were awarded a 2 star rating from The Industry Skills Council to our classes.

We also offer a variety of cooking competitions such as the 'Brett Graham' Award and other Salon Culinaire competitions.

Wayne McGee Butchery

The meat section offers programs to apprentices and trainees who are working with abattoirs, butcher shops, meat units and poultry processing plants.

The section also offers short courses of interest such as home sausage making, charcuterie and knife sharpening and has a retail butcher shop that opens to the public. The section covers a geographical area from Sydney to the NSW/QLD border and as far west as Dubbo and industry partners such as Woolworths, Coles, Mintrac and Primo and is a member of the Australian Meat Industry Council's NSW and Meat and Livestock Australia's Red Meat Networking Club.

I first joined Hunter TAFE in 1986 at 24 years of age and could not believe the opportunity I had landed as a part time teacher. I stayed at Hamilton for 3 years until 1989 and then purchased a butcher shop in Darby Street Cooks Hill and opened another in Patrick Street Merewether in 1991 and later Kotara. In 1997 I returned to Hamilton Campus to work as a part time teacher of meat retailing. In 2003 I was appointed to a full time teaching position and in 2005 became the Head Teacher and have worked towards supplying industry with an outstanding level of service that Hunter can be proud of.
Faculty Management Team

The Faculty Management Team at Hamilton Campus includes the Faculty Director, Faculty Management Support Officer, Operations Manager and the Commercial Business Unit.

Our role is to provide both an operational and strategic focus for the Educational development, planning and delivery of Treasury, Non-Treasury and Commercial programs across the Faculty.

Commercial Business Team

The Commercial Business Team is responsible for the delivery of short courses as well as customised training in the Tourism, Hospitality and Events areas. We offer a range of different courses that provide skills or fulfil legislative requirements, for example, Barista training to give participants relevant, up-to-the-minute coffee making skills, or Food Safety Supervisor training to meet new food safety requirements.

We are a part of the Faculty Management Team located at Hamilton Campus, and offer courses across the Hunter and Central Coast regions. We also coordinate online and distance-education courses to meet the ever-changing needs of customers.