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# SKILLS ARE ON THE MENU

**Daniel Cribb**

THE hands-on experience available at Challenger Institute of Technology's training restaurant is giving hospitality, tourism and events students an opportunity to develop skills in a fun and rewarding way.

Like any other industry, there is only so much you can learn from reading textbooks, studying theory and taking classes, and the Quinlan's Training Restaurant provides students with a safe and supportive place to learn.

The restaurant in Fremantle is fully licensed, open to the public and has bar and lounge facilities, an outside courtyard with a pizza oven, and a kitchen which includes areas for a bakery and patisserie.

The menus are rotated from set choice to a-la-carte to buffet. A tapas menu was introduced recently.

Challenger's hospitality and tourism program manager, Markus

Beuke, said as well as providing students with invaluable experience, Quinlan's offered a quality dining experience at an affordable price.

And its recent Gold Plate Award, one of WA's most prestigious dining honours, was confirmation of the restaurant's solid reputation in the industry.

Mr Beuke said it was Quinlan's fourth Gold Plate and was a reflection of the professionalism and dedication from staff and students to provide a different dining experience for patrons.

"This award highlights the professionalism of both the front of house (service) and back of house

(cookery) students, who work together to create a quality dining experience for restaurant guests," Mr Beuke said.

"It confirms that Challenger is providing our innovative training programs at the highest standard."

Mr Beuke said he hoped the award

would draw attention to the training facility and would attract more students to join the industry.

"There is no doubt about it, the hospitality and tourism industry as a whole is still

experiencing a skills shortage," he said.

"Partly, it is because there is the perception, in my opinion, that people do not see the industry as a career or profession, which in actual fact it is. We had about 12 students and lecturers volunteering at CHOGM events."

Tourism and event students and staff regularly support the Mandurah Crab Fest, Southbound music festival, HBF Run for a Reason and Sculpture by the Sea.

Challenger Institute provides comprehensive hospitality training, as well as short courses in coffee-making and responsible service of alcohol.



Gold plated: Challenger's hospitality and tourism program manager Markus Beuke with service and cookery students.