

THOUGHT OF THE MONTH

Your diamonds are not in far distant mountains or in yonder seas; they are on your own backyard, if you but dig for them.

TOP 10 TIPS FOR CONTROLLING COSTS

Controlling costs isn't easy. Eatdrink has compiled a list of ten tips for controlling restaurant costs

1. Avoid the "Sunday Surcharge". "This does more harm than good," says Ross. "I'd hate to think it will become the norm." Restaurateurs should budget for the cost of doing business on a Sunday or a public holiday over a 12-month period.
2. Add price increases to entrées and desserts before adding them to a main dish.
3. Know what your costs are – from labour to waste, and cost per serve.
4. Don't create false price perceptions. If you're making a loss on a \$10 roast, put the price up. False pricing perceptions create a negative knock-on effect for the entire foodservice industry.
5. Forecast your labour costs well in advance. Know when your dead times are and stagger your casual staff to suit. Bored workers equal sloppy service.
6. Don't go crazy with your menu. "If you can't afford a rack of lamb, don't offer it," says Massimo.
7. Remember: just because you're busy, it doesn't mean you're making money. Again, know your costs. Know your profit margins, too.
8. Use recipe cards. "Photograph the meal, the ingredients, the method," says Andrew. "Write down the portion sizes, the cost per serve, the profit per serve. Make sure you're getting consistency with the meal. Put it where everyone can see it."
9. Work out where you're bleeding revenue through waste. Give your kitchen staff a blank notebook and ask them to write down everything they throw out over the course of a week. "Staff will soon see it's not just a piece of steak going in the bin – it's \$5," says Ross.
10. Don't have wine sitting on your menu for too long. It's a cost you're not recouping, and profit you're not making.

For more details contact: Mario Salvadori on mario@eatdrink.com.au or 0414 900 939

ACCOR'S GRADUATE MANAGEMENT TRAINEE PROGRAM CAN REALLY TAKE YOU PLACES

Global hotel group Accor is seeking up to 30 hospitality, business or tourism graduates to fill positions in its mid year intake of their Graduate Management Trainee (GMT) Program. The one-year program provides on-the-job training and career development for graduates looking to fast-track their careers in hospitality. Applications are open to anyone who has completed a degree or diploma in hospitality, business or tourism, has at least 12 months of industry-related work experience and a willingness to relocate to regional areas of Australia if necessary. Accor has two intakes per year – June and December. As an organisation that recognises staff who are committed to developing their knowledge with tertiary studies, Accor is the only hotel group in Australia with its own nationally accredited training academy, Academie Accor, and offers endless opportunities for ambitious graduates, with more than 4000 hotels and resorts around the world and over 130 in Australia alone. The GMT program is designed to complement tertiary qualifications during a year-long paid traineeship aimed at developing participants into a supervisory role within Accor. Each GMT undertakes two six-month placements in operational hotel departments. In addition to this practical experience, they must complete specific projects to increase knowledge and build their skills.

For more information on the program and details on how to apply go to www.accorhotels.com.au/careers or send your application and a covering letter to careers.au@accor.com

TTA GOLDCOAST – NETWORKING DINNER

Senior industry members attended this recent event at the Itoshin Japanese Restaurant Mermaid Beach. Members enjoyed great provincial Japanese cuisine with Sake Master Paul Taylor. This was a great evening for members to increase their network across the Gold Coast. Further events and meetings are being planned by TTA Gold Coast. Contact Pam Turton on 07 559 5077 for details.

FOREIGN STUDENTS

GAIN AUTOMATIC WORK RIGHTS IN AUSTRALIA

International students can work for up to 20 hours a week while their course is in session but previously had to apply separately for permission to work.

Under the new processing arrangements, which came into effect from 26 April, all student visas will be granted with work rights attached, removing the need for people to make a separate application. It means that international students can apply for part-time jobs in Australia as soon as their courses start. It will reduce red-tape for students wanting to work in Australia and allow more efficient use of department resources. Making it easier for international students to work while they study will also assist industries currently suffering serious labour shortages. There have been 228,592 student visas issued to people from 191 countries in the year to June 2007. Streamlined processes for people applying for student visas from India, Indonesia and Thailand have also been introduced.

Successful applicants will no longer need to have an Australian visa label in their passports as evidence of their visa grant. Instead, their visa information will be stored electronically for access through the Visa Entitlement Verification Online (VEVO) service. The advantage of the online service is that it allows employers, government agencies, education providers and the visa holders themselves to check visa conditions such as the expiry date, work and study restrictions.

For more information, go to www.immi.gov.au/students/whats_new.htm

TOURISM TRAINING AUSTRALIA
2009 NATIONAL CONFERENCE
Tomorrow's workforce *Today*

2009 Tourism Training Australia Conference

TTA is pleased to announce that the 2009 TTA Conference will be held in a series of locations. Watch this space!

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TTA Diary

July 30 12.15 PM
Industry Leader's Luncheon
Castlereagh Inn, 169
Castlereagh St Sydney
\$50 per person

Sep 11 12.15 PM
Industry Leader's Luncheon
Parliament House
Sydney
\$900 per table of 10

October 28 7.00 PM
John Thorpe AM - Farewell but not Goodbye
Four Seasons Hotel
Sydney