

A WORD FROM VICKI MAYELL (PRESIDENT)**What is Government doing for the Hospitality Industry?**

The hospitality industry in Australia is facing significant challenges, with many restaurants and cafes closing down in recent times. This is concerning as the hospitality sector is one of the largest employers in Australia.

Several issues need to be addressed by Government. At our most recent AGM in January, we (The CIA Committee) wrote a letter to the Government regarding some of those issues. Our concerns include

1. Taxes - both on payroll, liquor taxes, which is about to go up again with the beer tax increase. There used to be an exemption when undertaking training. This was removed some years ago.
2. Utility costs are continually going up; small business has had to pay higher rates than residential. Several breweries have closed over the last 12 months due to increased costs in all aspects of the business. Wages, Liquor Taxes etc.
3. Hospitality traineeships were cancelled as of the 1st of July 2024. Yet, they Beauty Therapy was allowed to continue.

I am very passionate about our industry and I will always do what I can do to ensure that it remains a thriving industry. On page 2 is the remainder of content of the letter we wrote to the current government.

Support our our wonderful industry, in numbers we are stronger. Maybe, you could also write your own letter of concern to your local member. We would also love to have your feedback

Vicki Mayell

President

Catering Institute of Australia(WA)



We are excited to announce that the **Gold Plate Awards Entry** is now officially open! Submit your entry by Fri 14th March 2025

Join us for the 59th year of this prestigious event.

Celebrating excellence and education in the hospitality industry.

Entry forms are available on the website or contact the Catering

Institute info@cateringinstitute.com.au

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What is Government doing for the Hospitality Industry?

Traineeships are important to our industry. State Government do provide subsidies, but Federal Government chose to cancel the assistance. Allowing Beauty Therapy over hospitality is not a labour resource we need. Small business does try to do the right thing, as some training is required by law, such as Food Safety. However, the government's decision to cancel these programs without consulting the industry has had a negative impact.

Colleges and schools supporting hospitality traineeships in Year 12 are now cancelling the training due to cost, as this was previously funded. School based traineeships are essential, as these students are the future of the industry. The traineeships provide students with job readiness, many of these students obtain employment immediately or part time while attending school. It also assists them with their educational goals adding crucial points to pass year 12. Students who are not undertaking their Year 12 WACE exams, sometimes experience mental health issues. Should the student go on to university working in the industry assists them with Fee's and purchasing of books, as they can work part time and also attend classes. This is a flexible industry that assists people with other commitments

If you look at John Septimus Roe Anglican College, as an example, they have a wonderful program for the students. The program is growing every year. It is a shining example of what can be achieved. I co-ordinated the program for over 6 years and this year 56 students have signed on for a traineeship. The success with the program has been exceptional, students with disabilities are also catered for. Mrs Carleen Edwards oversees the program at the school. She would be more than happy to show you around, as the school is very proud of this achievement.

Additionally, the Federal Government has advised the International School that they can only take a reduced number of International Students due to housing issues. Most Students share accommodation and assist the industry considerably. We would not want to see the two main hospitality colleges closing down, as this will in turn affect the industry further.

I am very passionate about our industry, as you know as we organise the Gold Plate Awards which reward those who go the extra mile, which gives us each year the results of what is happening in Industry. Once upon time we would be consulted when departments were making changes to the industry. Those times seem to have gone.

Something we have noticed of late, restaurants are changing their hours, due to cost! This does not help Tourism WA. The hospitality sector is vital to in Tourism in WA, and it is essential to support and showcase the State's wonderful range of produce, especially regional towns. These businesses need the income to thrive. Regional Hospitality venues WA are a great destination with an excellent selection of food and beverage locally produced. Part of the package is having well trained staff delivering a good outcome for industry.

Food and Beverage is crucial part of What Tourist's Think about WA.

We would like to know what Government is doing to assist the growth of the Hospitality Industry, and keeping it relevant.

Catering Institute of Australia (WA)

Media Announcement



13 February 2025

Fresh Flavours and Business Events: PCEC's New Menus Elevate the Client Experience

At Perth Convention and Exhibition Centre (PCEC), we know that great events are fuelled by great food. Our latest menu launch is more than just a refresh—it's a celebration of Western Australia's rich culinary landscape, designed to enhance every business event experience.

As the city's premier business events venue, PCEC is committed to delivering exceptional hospitality that reflects both quality and innovation. Our new menus showcase the best of local produce, with a focus on sustainability, seasonality, and creativity. From thoughtfully crafted conference catering to high-end gala dinners, every dish is designed to impress.



PCEC's food and beverage team has worked closely with local suppliers and producers to curate menus that highlight the region's finest ingredients and flavours, ensuring every bite tells a story of quality and provenance. We now have the greatest offering of WA beverages that we've ever had, as we continue our partnership with local brewery Running with Thieves, and we are proud to evolve our partnership with Robert Oatley Wines to include our widest selection of West Australian

Wines from that in previous years.

Recognising the evolving expectations of event planners and delegates, we've also expanded our plant-based and dietary-inclusive options, balancing health-conscious choices with bold, flavourful creations. Located in the heart of Perth, PCEC offers unparalleled accessibility for local, national, and international guests. Our state-of-the-art facilities, versatile event spaces, and views of the Swan River create the perfect setting for conferences, exhibitions, gala dinners, and corporate events of all sizes. With world-class hospitality and a dedicated team of event experts, PCEC continues to be the venue of choice for business events in Western Australia.

As business events evolve, so does the need for seamless, high-impact catering. At PCEC, we take a holistic approach, ensuring that food and service align perfectly with the objectives of each event. Whether it's an executive breakfast, multi-day conference, or exclusive networking event, our hospitality team delivers exceptional execution and memorable experiences.

By combining award winning cuisine with state-of-the-art facilities and outstanding service, PCEC continues to set the standard as the destination for business events.

For further media information please contact: Liz De Prose Senior Marketing Manager M: 0450 576 365 E: liz.deprose@pcec.com.au

MY JOURNEY AS A CHEF: A LOVE AFFAIR WITH HOSPITALITY - GEORGE FOWLER

My 28 years as a chef have been marked by economic and cultural upheavals. Yet here I am, still pushing forward and loving every minute of it.

I remember the 2008 Global Financial Crisis well, working in Melbourne for The Atlantic Group and later for Guy Grossi at Grossi Fiorentino.

Restaurants were closing left, right, and center. We had to let staff go, work extra shifts, and minimize waste—running a kitchen felt like being on a battlefield. We worked as a team, fully committed to keeping the business alive.



In 2012, I moved to London to work as a sous chef for Jason Atherton at his Michelin-starred Pollen Street Social. It was the usual grind—six days a week, 15-hour shifts—but that was my choice, and I loved it. The pay? £22,000 (about AUD 45,000). This is the part often overlooked in the ongoing discussions about fair work in hospitality. If you wanted to work with great chefs, hone your craft, and become a more desirable employee, you had to commit to the restaurant. It was always a choice. No one was forced to work long hours or endure the tough learning curve—it was something you consciously signed up for.

I remember getting a call from my ex-partner, a head pastry chef for George Calombaris. She told me there was a class action lawsuit against the Made Group and asked if she should add her name. I simply asked, "Didn't you know what you were signing up for?" That experience had opened so many doors for her, and I'd bet it was still proudly listed on her résumé. She joined the lawsuit and was paid out for all her overtime. But that moment marked the beginning of the end for high-end restaurants. These venues poured immense resources into delivering exceptional experiences, often at the owner's expense. Now, they could no longer afford the staff numbers required to maintain that standard.

In 2014, I returned to Perth and opened Tropico North Beach, where I noticed the finest ingredients were coming from the Southern Forests. Then came COVID, and like everyone in the industry, I struggled. In 2021, I moved to Pemberton to be closer to the truffle producers and took on the challenge of re-opening Silkwood Estate. We won a Gold Plate Award in 2023 and were finalists again in 2024.

In 2023, my wife and I opened Georgy Scotts in Pemberton, featuring all South West produce cooked over wood. In 2024, we were offered a space at the Ibis Styles Hotel in Albany to bring Georgy Scotts Smoke & Grill to life. We still champion Southern Forests produce and work with the Southern Forests Food Council to connect chefs with local farmers.



Hospitality is demanding, but I'll continue as a student of cookery and a promoter of local produce for as long as I can physically keep going. This industry has always been a safe and welcoming place for people from all walks of life. It is an honor to host people for a living and a privilege to do what I love every day. My love to all hospitality people—and to the Gold Plate crew. Love your work.

George Fowler

INDUSTRY INSIGHTS- TRENDS TO WATCH IN 2025

FOOD TRENDS SHAPING AUSTRALIA FOR RESTAURANTEURS in 2025



Are you using zero-waste methods in your venue?

As we step into 2025, the Australian restaurant scene is set to embrace a variety of exciting trends that reflect evolving consumer preferences and global culinary influences. Here are some of the key trends shaping the dining landscape this year:

Fusion Food

Fusion cuisine is gaining popularity, with chefs blending different culinary traditions to create exciting and unexpected flavor combinations. This trend reflects Australia's multicultural society and the growing interest in global food cultures.

Bottomless Drinks

The concept of bottomless drinks, where customers can enjoy unlimited refills for a fixed price, is becoming more common in casual dining settings. This trend appeals to diners looking for value and a relaxed dining experience.

Functional Foods

There is a growing interest in foods that offer health benefits beyond basic nutrition, such as dishes rich in antioxidants, probiotics, and superfoods. Restaurants are incorporating these ingredients into their menus to cater to health-conscious diners.

Experiential Dining

Restaurants are focusing on creating memorable dining experiences, with themed events, interactive cooking sessions, and unique dining environments. This trend aims to make dining out more than just about the food—it's about the overall experience.

Diverse flavours, cultural influences, and innovative techniques, this is the description of Australia's food scene. What will be the emerging trends for the 2025 culinary scene? High on the list is sustainability, and consumer preferences. From farm-to-table dining to the resurgence of native ingredients. The relationship and the way Australians think of food is changing. As the cost of living rises and bites into the average Australian's budget, diners are being selective when eating out

The top food trends for 2025

- Indigenous Ingredients
- Tik Tok Trends
- Plant-based food trends
- Fermented Food
- Zero-Waste Food Trend
- Hybrid Food Trends



Restaurant Trends in Australia for 2025

Catering to Dietary Requirements

With an increasing number of diners having specific dietary needs, restaurants are expanding their menus to include more vegan, gluten-free, and allergen-friendly options. This trend is driven by a growing awareness of health and wellness, as well as a desire for inclusivity in dining experiences.

Sustainable Food Sourcing

Sustainability continues to be a major focus, with many restaurants prioritizing locally sourced, organic, and ethically produced ingredients. This not only supports local farmers and reduces the carbon footprint but also appeals to environmentally conscious consumers.

Alcohol-Free Beverages

The demand for non-alcoholic beverages is on the rise, with more establishments offering sophisticated mocktails, alcohol-free beers, and creative soft drinks. This trend caters to health-conscious diners and those who prefer to avoid alcohol for personal or cultural reasons.

Limited-Edition Menus

Restaurants are experimenting with limited-time offers and seasonal menus to keep diners engaged and excited. These special menus often feature unique ingredients and innovative dishes, encouraging customers to return frequently to try something new.

These trends highlight the dynamic nature of the Australian restaurant industry and its ability to adapt to changing consumer preferences and global influences. As diners continue to seek out new and exciting culinary experiences, restaurants will need to stay innovative and responsive to stay ahead of the curve



How will coffee shops and cafés survive if the price of coffee reaches \$10?

The coffee culture in Australia is facing a significant challenge due to the short supply of coffee beans. This shortage has been driven by climate change-induced weather anomalies, including droughts and unseasonal frosts in key coffee-producing regions like Brazil. As a result, the price of coffee beans has soared, with some predictions suggesting that a cup of coffee could cost as much as \$10 by the end of the year.

For cafes and coffee shops in Australia, this situation presents a multifaceted problem. Firstly, the increased cost of coffee beans directly impacts their profit margins. Many cafes operate on thin margins, and the rising cost of raw materials can make it difficult to maintain profitability. This is particularly challenging in a competitive market where consumers are sensitive to price increases.

Secondly, the shortage of coffee beans may force cafes to explore alternative sources of coffee. While Australia is surrounded by coffee-growing countries like Papua New Guinea, Indonesia, and Vietnam, sourcing coffee from these regions is not straightforward. Factors such as taste preferences, quality, and the ability to scale up production pose significant challenges.

Moreover, the shortage and resulting price increases could lead to a decline in consumer demand. As the cost of a cup of coffee rises, some consumers may choose to cut back on their coffee consumption or seek cheaper alternatives. This shift in consumer behaviour can further strain the financial health of cafes and coffee shops.

In response to these challenges, some cafes may need to innovate and adapt. This could include diversifying their product offerings, such as introducing specialty coffees or other beverages, to attract and retain customers. Additionally, cafes might focus on enhancing the overall customer experience to justify higher prices and build customer loyalty.

In conclusion, the short supply of coffee beans poses a significant threat to cafes and coffee shops in Australia. The rising cost of coffee beans, coupled with potential changes in consumer behaviour, requires cafes to adapt and innovate to survive in this challenging environment. By exploring alternative sources of coffee, diversifying their offerings, and enhancing the customer experience, cafes can navigate this crisis and continue to thrive in Australia's vibrant coffee culture.

Do you have an opinion? How does this impact your business? We would love to hear from you.

Sources

macrobusiness.com.au

ABC News (AU) | MSN



UPCOMING EVENTS

Workshops and Webinars

CHART Webinar: THE SPIRIT OF TA-TA - Boosting Engagement One Laugh at a Time
Joel Zeff, Humorist & Author
Wednesday March 19, 2pm EST



Tourism Council WA Workshops: Intermediate Social Media for Tourism Businesses (Perth): 12th March 2025, Double Tree by Hilton Northbridge - Mem \$90, Non-Mem \$180



UPCOMING EVENTS AUSTRALIA

Here are some upcoming food and catering professional shows and competitions in Australia for 2025:

- Australasian Hospitality & Gaming Expo - March 12 & 13 2025, Brisbane Convention & Exhibition Centre
- Melbourne International Coffee Expo - 20 - 22 March 2025, Melbourne Convention & exhibition Centre
- Foodservice Australia - May 18-20, 2025, Melbourne Convention & Exhibition Centre
- International Conference on Hospitality, Tourism Marketing & Management - March 17 & 18 2025 in Melbourne
- AHICE APAC 2025 - Adelaide Oval, Adelaide (May 6-8, 2025)
- Fine Food Australia 2025 - Sydney Convention and Exhibition Centre, Sydney (September 8-11, 2025)
- Melbourne Food and Wine Festival - March 15-24, 2024, Melbourne

Here are some notable international cooking competitions and expos happening in 2025:

1. World Hospitality Symposium - March 4 2025 Hotel de Rome, Berlin Germany
2. World Food Championships - July 4-6, 2025, Melbourne, Australia
3. FOODDEX Japan - March 11-14, 2025, Tokyo, Japan 43.
4. Anuga - Food & Beverage Fair - October 4-8, 2025, Cologne, Germany
5. International Production & Processing Expo - January 28-30, 2025, Atlanta, USA

These events offer incredible opportunities for chefs and food enthusiasts to showcase their skills, learn from industry leaders, and network with peers from around the world. Are you planning to attend any of these events?

WORLD EVENTS.

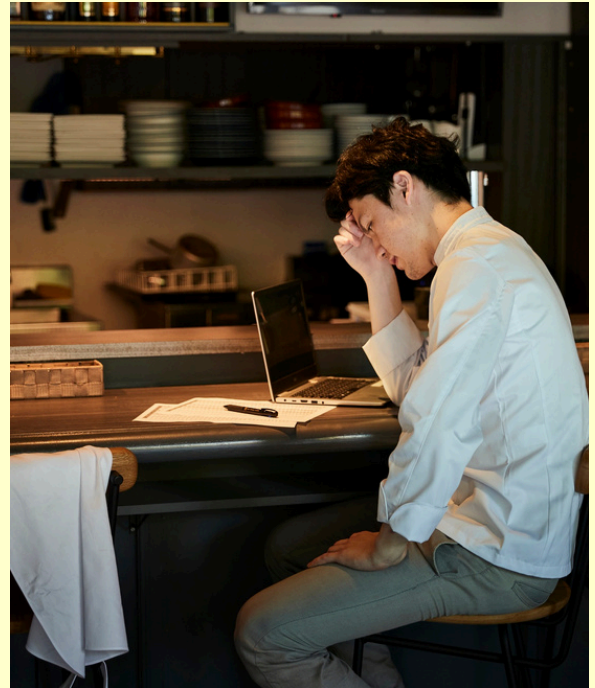
HEALTH AND WELLNESS IN HOSPITALITY

HEALTH TIPS

The hospitality industry is known for its demanding nature, which can take a toll on the health and wellness of its workers. Here are some key strategies and programs to support the well-being of hospitality employees:

- **Mental Health Awareness:** Recognising the signs of stress and burnout is crucial. Employers should create an environment where mental health is openly discussed and provide support systems like employee assistance programs (EAPs) and stress management workshops.
- **Physical Health Initiatives:** Providing on-site gym facilities, offering healthy meal options, and encouraging regular exercise can help maintain physical health. Regular health check-ups and access to physical therapists are also beneficial.
- **Work-Life Balance:** Implementing flexible scheduling arrangements, paid time off, and initiatives to help employees manage their work and personal responsibilities effectively can promote a healthier work-life balance.
- **Employee Well-Being Programs:** Structured initiatives like health risk assessments, physical fitness and exercise programs, nutrition and healthy diet workshops, and time management and stress management activities can support employees in achieving peak physical, mental, and emotional health.
- **Self-Care Practices:** Encouraging employees to build self-care into their schedules, such as taking breaks, practicing mindfulness, and setting boundaries, can help them manage stress and maintain their well-being

Sources: www.torrens.edu.au
employers.hosco.com



Mindfulness for Adults

If you are feeling a bit stressed or overwhelmed, try this exercise

Mindful Seeing - find a space at a window where there are sights to be seen outside
Look at everything there is to see. Don't label, try to notice the colors, the patterns, or the textures

Pay attention to the movement of the grass or leaves in the breeze. See the shapes present in this small segment of the world you can see. Try to see the world outside the window from the perspective of someone unfamiliar with these sights

Be observant, but not critical. Be aware, but not fixated

If distracted, gently pull your mind away from those thoughts and notice a color or shape to bring you back

Source: positivepsychology.com



Presidents Report – Vicki Mayell

The Gold Plate Awards

The Gold Plate has welcomed the New Year with the launch of this year's Gold Plate Awards held on the 10th February at Art of Seafood at the Point in Perth. Invited guest and sponsors enjoyed an excellent range of courses, and service prepared by Chef and Owner Craig Hicks and staff.

Again, Robin Clarke, Chair of Judges is already working to ensure standards are maintained with both the judges and the reviewed judging criteria that suit the current trends.

We welcomed the feedback from Restaurants that participated last year and will again be entering this year. The Industry has faced many obstacles over the last few years, and we wish them well for 2025. With the elections coming up. Let's hope we have some pleasant surprises.

AGM – Election of Committee

We have an AGM coming up. Information will be forwarded to all members of the CIA .

Election Year

We would like to see members of industry nominating for a position on Council. You have to be an individual member to be eligible to sit on Council. Please contact the office for further information.

Both young and old are welcome to join the committee. We can then keep up with and support any changes within the industry. Your knowledge and skills will be an attribute to the CIA.

Events

We hope to host two extra events this year subject to funding, we will keep you up to date with the calendar of events.

Sponsors

If anyone has any suggestions on who we can approach for Gold Plate Sponsors, please do not hesitate to call me on **0409688166**.

Catering Institute of Australia (WA) 2025 Calendar

- Entries Close for Gold Plate Awards 2025 - Fri 14th March 2025
- Round One Judging Commences
- Finalist Awards Presentation - Mon 28th July
- Round Two Judging Commences
- Gala Event - Mon 27th October



Do you have an interesting story about your working life? Or a story about your journey through the hospitality industry? Or maybe you have a funny tale.

Are you searching for someone to work in your restaurant or have a special upcoming event.

We would love to hear from you

Also, don't forget feedback or suggestions. Send contributions to **info@cateringinstitute.com.au**

GOLD PLATE AWARDS SPONSORS



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