



TASTE OF GOLD

A WORD FROM VICKI MAYELL (PRESIDENT)

The hospitality industry is undergoing significant change, and these shifts are affecting business operations across the board. The Government's lack of assistance for one of Australia's largest employers is influencing the direction of our industry. To move forward, we must urge the Government to recognise the damage being done to the hospitality and tourism sectors as a whole.

This impact also extends to the many suppliers who work alongside us, including transport, food and beverage providers, and other essential partners.

As an industry association, it is important that we stand together through these times, uphold our standards, and continue to do what we do best.

The Catering Institute of Australia (WA) is seeking stronger industry membership so we can continue to provide a united voice.

Over the next six months, we will be holding key events including WA Bar Person of the Year, WA Chef of the Year, and the continuation of the Gold Plate Awards, recognising those who excel in our industry. Without backing from members and partners, we cannot run these events.

The Catering Institute's committee members volunteer their time to give back to the industry. Unlike other bodies that receive government funding, we are a non-political organisation representing the hospitality and tourism sectors. Without a strong hospitality industry, tourism cannot thrive.

We need your membership and your involvement. Our membership fees are affordable and tax deductible.

We invite you to join us by completing the membership form online at www.cateringinstitute.com.au. Thank you for standing with the industry.



Kind Regards

Vicki Mayell

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What the Public Holiday Debate Really Means for Hospitality Venues

(please read full article as it talks about the future implications of the public holiday)

Now that ANZAC Day has passed, we are following up on the email recently sent to members regarding the ANZAC Day holiday and its implications for hospitality venues. As one of the most significant days on the Australian calendar, ANZAC Day continues to present operational complexities for the sector, particularly around staffing, trading arrangements and community engagement. This year's discussions about whether a substitute public holiday should apply when ANZAC Day falls on a weekend further highlighted the practical impacts for venues across the industry.

The Public Holiday Question

ANZAC Day (25 April) is always a public holiday.

The debate is about whether a Monday public holiday should apply when it falls on a weekend.

States that do offer a substitute Monday

- WA, QLD, NT, ACT

This creates a long weekend, Monday penalty rates, and more predictable staffing patterns.

States that don't

- NSW, VIC, SA, TAS

Only 25 April is the public holiday, even if it's a Saturday or Sunday.

This inconsistency is what drives the national conversation.

Why It Matters to Hospitality

1. Workforce fairness

Without a substitute day, weekend staff carry the public-holiday load while weekday staff miss out.

With a substitute day, the load spreads more evenly — and venues can plan rosters with more certainty.

2. Wage and cost impacts

Penalty rates differ depending on whether Monday is a public holiday.

This affects:

- Staffing budgets
- Menu planning
- Event scheduling
- Profitability

3. Trading restrictions

Most states enforce restricted trading until 12pm on ANZAC Day.

For venues, this means:

- Early breakfast surges after dawn services
- Limited alcohol service
- Tight rostering windows
- High-volume, high-pressure morning trade

4. Community expectations

Hospitality plays a central role in ANZAC Day — from post-service breakfasts to veterans' gatherings and two-up events.

Venues must balance:

- Respect for the day
- Compliance
- Community service

What the Public Holiday Debate Really Means for Hospitality Venues

What WA Venues Should Note

Western Australia's substitute public holiday provides clarity:

- Expect long-weekend patterns
- Prepare for penalty rates on both 25 April and the Monday
- Plan for early surges after dawn services
- Communicate clearly with staff
- Lean into community-minded offerings — they resonate strongly on this day

In Short

The ANZAC Day public-holiday debate isn't just political — it's operational.

For hospitality venues, the presence or absence of a substitute day affects staffing, costs, trading rhythms, and community engagement.

Understanding the landscape helps venues plan confidently and honour the significance of the day while managing the realities of running a hospitality business.



And What about the 2 New Public Holidays in WA?

The WA Government's decision to add **two new public holidays** — **Easter Saturday** and a new **Show Day** in September — is expected to place additional pressure on small and family-run businesses already grappling with rising operating costs. Under the proposed *Public and Bank Holidays Amendment Bill 2025*, which would take effect in **2028**, Western Australia would move to one of the highest public-holiday counts in the country, with both new days attracting penalty rates.

CCIWA Chief Economist Aaron Morey says the changes will have a significant financial impact, estimating the additional holidays will cost WA businesses **more than \$100 million each year**. He notes that many operators, particularly in hospitality, will face difficult decisions about whether to open and absorb higher wage costs or close and forgo revenue. With around **10% of WA hospitality businesses closing in the year to April**, Morey warns the timing adds further strain to an already challenged sector.

The Bill also proposes shifting several existing holidays to better align with other states: Labour Day would move to the second Monday in March (or the third during election years), WA Day would shift to November, and the King's Birthday holiday would move to June. Premier Roger Cook says the changes aim to modernise the calendar and better reflect community needs, while supporting productivity and economic activity.

CCIWA supports aligning WA's holiday schedule with the eastern states but remains concerned about the cumulative cost burden. Morey also highlights potential unintended consequences for workers, noting that if businesses choose not to open on the new holidays, casual employees — including students — may lose opportunities to earn income.



The Barperson of the Year 2026 – Craft, Character and the Art of the Dilmah Elixir

Following the hugely successful return of Barperson of the Year in 2025, this much-loved standalone event is back again in 2026 — bigger, bolder, and once more shining a spotlight on the bartenders who shape Western Australia’s vibrant bar culture. Held in the lead-up to the Gold Plate Gala in October, the competition celebrates the shakers, storytellers, flavour-makers, and service professionals who bring hospitality to life.

Last year’s event delivered an unforgettable display of skill and creativity. The finalists for 2025 were required to craft a signature cocktail using a Dilmah tea elixir as the base. The results were spectacular: precision shaking, bold garnishes, smoky theatrical serves, suspended glassware filled with mist, and beautifully balanced drinks built on premium spirits. The atmosphere was electric, with bartenders showcasing not only technique but personality, flair, and deep product knowledge.

To register your interest the 2026 competition, please contact Adam Keane of The Drinks Experience - thedrinksexperience.com.au outlining their experience, achievements, and the venue they represent. Entrants must be currently employed in a licensed venue and able to demonstrate excellence in customer service, beverage craft, creativity, and professionalism.

Judging for Barperson of the Year 2026 once the finalists are announced will take place in 11th October 2026. There will be 2 winners – Professional Barperson and Next Generation. The winners will also be invited to the Gold Plate Awards Gala

For more information, contact info@cateringinstitute.com.au or Vicki on 0409 688 166.



Foodservice Under Pressure: How Consumer Behaviour is Shifting

The foodservice industry is continuing to operate in a climate of global and economic uncertainty, with persistent pressures affecting supply chains, pricing decisions and consumer demand. To help frame the findings in this report, we have included insights from industry experts on how these broader conditions are influencing businesses in real time:

Across the foodservice sector, we are seeing sustained pressure on the cost of doing business, from ingredients and packaging through to labour and logistics. Businesses are navigating a delicate balance between protecting margins and maintaining value for increasingly price-conscious consumers. What's important is that demand hasn't disappeared, it has become more deliberate. Consumers are still engaging with foodservice, but they are making more considered choices around frequency, spend and where they see genuine value. For suppliers and operators, this places greater importance on clarity of offer, consistency and strong collaboration across the supply chain to navigate ongoing volatility.” - **Minnie Constan, CEO, Foodservice Association of Australia**

Cost pressures are set to intensify in the near term, with the full impact of ongoing Middle East conflict still flowing through supply chains and yet to be fully reflected in consumer prices. The most visible effects are already biting with fuel costs remaining elevated, driving freight surcharges of up to 25%, while broader inflation continues to keep interest rates higher for longer. But the more significant pressure is building beneath the surface. Producers and suppliers are absorbing sharp increases in upstream inputs that consumers rarely see. Plastic packaging materials have surged by as much as 50%, while global urea (fertiliser) prices are up 25–50%. This alone is expected to lift domestic production costs for meat and processed foods by around 5% by late 2026. Success in 2026 is going to be defined by cost control, menu engineering over simple price increases, operational efficiency via tech, and delivering value, not just price. This means operators must consider adjusting hours week to week, rewriting menus constantly, cutting labour wherever possible and relying on efficiency, not growth. - **FSAA Board Chair Ken Hartley, CEO, A Raptis & Sons**

Against this backdrop of economic pressure and operational change, understanding how and why consumers choose to eat out has become increasingly important. The following research examines shifts in spending behaviour, perceptions of value and key purchase drivers, offering evidence to support more confident commercial decision-making in an environment of lower discretionary spending.

To read the full report - go to the [Foodservice Association Australia](https://www.foodserviceassociation.org.au)



Allergen-Aware Food Presentation for Inclusive Dining

Food Allergy Week is a reminder that dining is about more than flavour and aesthetics — it's about **trust**. With food allergies and dietary sensitivities rising globally, hospitality venues must deliver meals that are not only appealing but also **safe and transparent** [Current page](citation-section://1263598141/4).

Why Allergen Awareness Matters

Guests increasingly expect reassurance that their dietary needs will be respected. A single mistake can harm guest health and damage a venue's reputation. Allergen-aware presentation helps bridge the gap between kitchen practices and guest confidence by ensuring what is displayed matches what is prepared behind the scenes

How Presentation Supports Allergen Safety

Food presentation is not just visual — it guides guests toward safe choices. Clear separation of dishes, avoiding overcrowding, and giving each item its own space helps prevent cross-contamination. Dedicated utensils for each dish further reduce risk, even when it comes to small details like spoon placement.

Clear, Consistent Labelling

Accurate, visible labels are one of the strongest tools for allergen safety. Guests rely on quick, clear information to make confident decisions. Labelling includes:

- Easy-to-read tags or skewers
- Allergen icons or colour-coding
- Consistent labelling across buffets, displays, and takeaway packaging

Labels must be updated promptly — outdated information erodes trust.

Designing Safer Buffets & Service Stations

Buffets pose unique challenges, but thoughtful layout can minimise risk. Best practices include:

- Dedicated zones for allergen-free or dietary-specific dishes
- Separating high-risk items from general offerings
- Using covers or guards to prevent accidental contact
- Keeping utensils with their designated dishes

A well-designed station improves both safety and guest experience

Hygienic Serving Solutions

Portion-controlled formats — such as individual jars, cups, or compartmentalised containers — reduce shared contact points and protect food integrity. Smart display systems also limit unnecessary handling while maintaining a polished presentation.

Staff Training: The Human Factor

Even the best systems rely on knowledgeable staff. Teams should be trained to answer questions accurately, identify risks, and follow strict handling protocols for allergen-sensitive dishes. Well-informed staff reinforce safety at every touchpoint.

Building Guest Trust

Thoughtful presentation — clear labels, organised displays, separated serving areas — signals care and professionalism. When guests feel safe, they relax, enjoy their meal, and are more likely to return, strengthening a venue's reputation in a competitive market.

A Year-Round Commitment

While Food Allergy Week raises awareness, allergen safety must be an ongoing priority. Consistency, attention to detail, and proactive design create inclusive dining environments where every guest feels considered and cared for.



Card Surcharges Banned: 1st October 2026

From **1 October 2026**, businesses across Australia will no longer be permitted to **add card surcharges** to transactions. The ban follows consumer complaints about inconsistent and excessive fees applied to credit and debit card payments. Under the new rules, advertised prices must reflect the total cost—no extra charges at checkout.

For hospitality venues, this change will require menu boards, POS systems and online ordering platforms to display all-inclusive pricing. While operators lose a small offset for merchant fees, the reform aims to create fairer, more transparent pricing and improve customer confidence in digital payments.

Payday Super: 1st July 2026

From **1 July 2026**, Australian employers will be required to pay employees' **superannuation at the same time as wages**, rather than quarterly. This reform—known as *Payday Super*—is designed to improve transparency and ensure workers' retirement savings are deposited promptly. The change will help reduce unpaid or delayed super, a problem estimated to cost employees billions each year.

For hospitality operators, this means payroll systems must be updated to process super contributions with every pay run. While the adjustment may require initial administrative effort, it will simplify compliance and strengthen employee trust. The ATO will provide updated guidance and digital tools ahead of the transition.

Federal Budget tax changes - wins and losses for small business

The 2026-27 Federal Budget has delivered major tax reform, but for SMEs, proposed changes to capital gains tax (CGT) and discretionary trusts are raising questions about the impact on investment and growth.

Treasurer Jim Chalmers said the reforms would make the tax system “fairer and stronger for workers, businesses, first home buyers and future generations”.

The Australian Chamber of Commerce and Industry (ACCI) has warned about the ramifications on businesses.

“The business community is going to be the collateral damage in the government’s attempt to target investment in established property,” said ACCI Acting Chief Executive Officer David Alexander.

“When you reduce the incentive to do business in Australia, there will be less business activity in this country.”



Business Groups Warn of Broader Tax Impacts

The **Australian Chamber of Commerce and Industry (ACCI)** has urged the Government to reconsider its proposed tax reforms, warning they could have unintended consequences beyond the housing sector.

ACCI Chief Executive **Andrew Alexander** said the **capital gains tax (CGT)** changes target investment in established housing but will also affect broader business activity.

“Business start-ups are vital for innovation and productivity, yet higher taxes on capital gains will push investment toward more favourable destinations,” Alexander said.

He added that the Government’s new multi-billion-dollar **tax on trusts**, though not designed to harm small and medium enterprises, would inevitably do so through its implementation.

Phil Carulli, Director at accounting and taxation firm **Optima Partners**, said the reforms would impose a heavy burden on businesses.

“They’ll add significant complexity to tax calculations and increase compliance costs across the board,” Carulli said.

The proposed measures still require **parliamentary approval** before they can take effect.

Source: <https://cciwa.com/>

The Role of Reusable and Durable Service ware for Sustainability in Hospitality

Sustainability is no longer a niche consideration in hospitality; it is now a central operational priority. Guests, regulators and industry stakeholders increasingly expect hotels, restaurants and catering venues to reduce waste, improve resource efficiency and operate more responsibly.

While much of the sustainability discussion centres on ingredients, packaging and food waste, another important element is often overlooked: **serviceware**. the plates, trays, cutlery and serving pieces used every day across hospitality operations can make a meaningful difference to environmental outcomes. By adopting durable, reusable serviceware, venues can significantly reduce waste while still maintaining high standards of presentation and guest experience.

Moving away from disposable culture

For decades, disposable serving items have been commonplace in hospitality settings, particularly for buffets, events and canapé service, where convenience and speed have often driven decision-making. Yet the environmental cost of single-use products is becoming harder to ignore. Large events and high-volume food service operations can generate considerable waste through disposable plates, cutlery and serving containers.

As expectations around sustainability continue to rise, many operators are reassessing these practices and looking for long-term alternatives. Reusable serviceware offers a practical way to reduce waste while also delivering operational and aesthetic benefits.



David Carruthers – Founder of Future of Hospitality

David Carruthers

- A hospitality and tourism industry veteran, including experience as a CEO and multi-site business founder.
- Works as a **consultant, coach, and speaker**, focusing on strategic leadership, industry trends, and business resilience.
- Produces **newsletters, livestream briefings, and commentary** about future challenges affecting hospitality (e.g., supply chains, pricing, travel demand) — exactly the type of content in your email.

If you are not familiar with David Carruthers, please read below what he has to say about the future of hospitality

'Most hospitality and tourism leaders aren't seeing what's coming around the corner. But they need to know this

The conflict in the Middle East is creating problems few in our industry are talking about. When oil went into short supply, the price of fuel rose immediately. That's the way the oil market works.

But, the shortage of fertiliser that sent food prices through the roof after COVID, is bigger this time.

We hear vague messages from Prime Ministers talking about supermarket food shortages being a possibility that they'll occur. But 20% of global fertiliser hasn't arrived in time for food to be planted that has a delayed impact.

When supermarkets experience shortages, so do wholesalers for our ecosystem. That means shortages for you. It also means that food prices will rise. We already know governments have allowed supermarkets to price-gouge without oversight. As prices rise, consumers will become fearful. They will stop spending on discretionary items.

Especially eating out and holidays - that's us!

Jet fuel prices have already increased. Flight seat prices are rising significantly. If this continues, demand for flights will fall.

Right now, most operators are looking down, avoiding the broken glass that's in front of them, not looking up at what's coming around the corner. Most operators won't be ready for this. They'll react, firefight and shoot from the hip. Not anticipate the threat and respond strategically.

In May 2022, I ran my first Future of Hospitality™ Livestream briefing that warned what was coming. That we've been experiencing for 3-4 years

What can you do to anticipate this threat?

→ Be talking to your wholesalers about continuity of supply

→ Review menus now for what might be in short supply (with rising prices) and potentially become unavailable (consider removing from menus now)

→ Many travellers may stay closer to home - domestic travel and staycations - look for bookings' signals

If, for some reason, the threat doesn't materialise, the process of considering alternative strategic options is priceless for future challenges.

Leaders who aren't regularly reviewing what's going on in the world around them, and tweaking their strategy in line with those changes, won't survive. There's never been another time in modern history, when our leaders need to lead from the front

Hospitality, tourism and food leaders who:

→ Anticipate and respond, not react

→ Adapt, evolve & transform strategy

→ Manage their stress and wellbeing

are more likely to thrive through this, not merely survive, close or burnout. Don't get trapped in the day-to-day

Understanding your tomorrow has never been more critical. If you know there's quicksand ahead. You don't walk into it to test it you navigate around it. There's a power in leading calmly that your people will benefit from

Which will reduce their stress, too. We'll see more 'cheap' asset transfers. Don't be one of them

PS. Are you looking up or down? #FutureOfHospitality#Hospitality Leadership

Cabin Fever Festival 2026 - 17 – 26 July 2026

The **Cabin Fever Festival 2026** is confirmed for **17 – 26 July 2026** across the **Margaret River Region**, celebrating its **10th anniversary** with more than 40 events from **Busselton to Margaret River**.

🔥 Festival Overview

- **Theme:** “Bonfires, big flavours, and big vibes” — a winter celebration of food, wine, fire, and music.
- **Signature Events:**
 - *Blazing Brews* at Beerfarm
 - *Wine’s a Drag* at Bungalow Neighbourhood Social
 - *Cheese Toastie Battle* and *Shelter the Storm* at Shelter Brewing Co.
- **New Experiences:** A fresh lineup of immersive dining, live music, and art events across boutique venues and wineries.
- **Duration:** Ten days of festivities, transforming the South West into a mid-winter playground.
- **Website:** cabinfeverfest.com.au
- **Contact:** hello@ahoymanagement.com
- **Support:** Proudly backed by the **Shire of Augusta Margaret River’s Major Events Grant Program**.

Plateful Perth 2026 – 1 – 31 Aug 2026

Month-long celebration of Perth’s food and drink scene featuring exclusive dining experiences, chef-hosted dinners, cocktail masterclasses, and staycation packages. Venues across the city participate in categories such as *Premium Plates*, *Sip Sessions*, *Feast*, and *Gourmet Getaways*.

Plateful Perth is the **flagship winter activation** for Perth’s hospitality sector, designed to drive visitation and boost venue performance during the cooler months. Participating businesses receive coordinated marketing support from the City of Perth and cross-promotion through Visit Perth channels.

https://www.perth.wa.gov.au/plateful-perth?utm_source=copilot.com



HOSPITALITY EVENTS – AUSTRALIA

Visit Victoria International Mentoring Program Showcase - 22–23 Jul 2026

The **Visit Victoria International Mentoring Program Showcase** returns on **22–23 July 2026**, bringing together emerging tourism and hospitality operators with global industry leaders for two days of high-impact learning, networking, and product development.

Designed to accelerate the growth of export-ready experiences, the program pairs Victorian and interstate operators with international mentors who specialise in market trends, visitor expectations, and destination storytelling. The Showcase acts as the program's capstone event, giving participants the opportunity to present their refined products to trade partners, mentors, and industry stakeholders.

Across the two-day program, attendees can expect:

- **Product pitch sessions** where operators unveil new or enhanced visitor experiences shaped through the mentoring program
- **Workshops and panels** focused on global consumer trends, sustainability, and experience design
- **One-on-one mentoring** with international tourism experts
- **Networking opportunities** with wholesalers, inbound tour operators, and destination partners

The Showcase is recognised as a valuable pipeline for strengthening Australia's tourism offering, helping operators refine their market positioning and build connections that support long-term export growth. For hospitality businesses, the program provides insights into international visitor expectations, culinary tourism trends, and opportunities to collaborate with experience-based travel providers.

The 2026 Showcase is expected to draw strong participation from operators across food, wine, accommodation, cultural experiences, and regional tourism, reinforcing its role as a catalyst for innovation and industry capability building.

Fine Food Australia 2026 - 31 Aug – 3 Sep 2026

The Restaurant & Foodservice Show is the definitive event for the hospitality and foodservice industry. As Australia's largest exhibition dedicated entirely to the food-away-from-home sector, it brings together manufacturers, suppliers, distributors, operators and professionals from across the entire foodservice ecosystem – supply chain, marketing, culinary and leadership – to explore what's new, what's trending and what's next across food, beverage, equipment, technology, packaging and beyond.

https://iccsydney.com.au/events/restaurant-foodservice-show/?utm_source=copilot.com

HOSPITALITY EVENTS – THE WORLD

Madrid Fusión - July 2026 | Madrid

Madrid Fusión is one of the world's most influential gastronomy summits — a three-day global congress held annually in Madrid that brings together top chefs, food innovators, winemakers, and hospitality leaders. The **2026 edition runs from 26–28 January at IFEMA Madrid**, and is considered the most international version in its 24-year history

Theme for 2026: “The Customer Takes the Lead”

The 2026 summit focuses on a major shift in global dining culture: diners are now more informed, opinionated, and involved in shaping their experience.

Key ideas explored include:

- The move from chef-driven to customer-driven dining
- Demand for authenticity, transparency, and personalised menus
- Rejection of rigid tasting menus and mandatory pairings
- The rise of ancestral techniques (fire, fermentation, dough, slow cooking)
- The impact of social media and “hyper-opinion” culture on restaurants

https://www.madridfusion.net/en/magazine/post/presentacion-2026?utm_source=copilot.com

Internorga Summer Sessions – August 2026

Internorga Summer Sessions is a trend-driven hospitality program hosted in Hamburg, designed to explore the future of foodservice, gastronomy, and hotel innovation. The sessions bring together chefs, venue operators, designers, and technology leaders for a curated series of workshops, presentations, and networking events.

The focus is on:

- emerging hospitality concepts
- sustainability and circular-economy practices
- digitalisation and automation
- consumer behaviour trends
- design and operational innovation

It's considered one of Europe's most forward-looking hospitality think-tanks, offering operators a chance to benchmark against global trends ahead of the main INTERNORGA expo.

Gulfood Manufacturing - August 2026 | Dubai

Gulfood Manufacturing is the Middle East's largest and most influential event for the **food production, processing, packaging, and supply-chain industries**. Held annually in **Dubai**, it brings together global manufacturers, technology providers, ingredient suppliers, and logistics leaders to showcase the latest innovations shaping the future of large-scale food and beverage production.

The event focuses on:

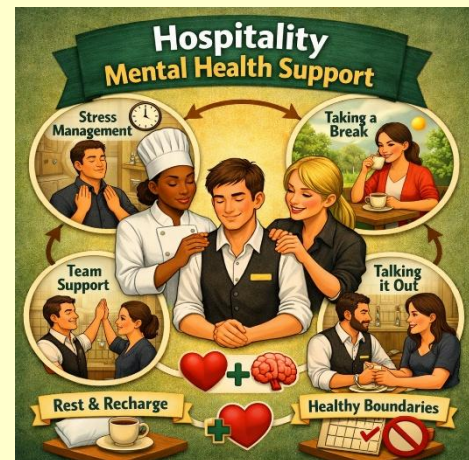
- advanced food-processing technology
- automation and smart manufacturing
- packaging solutions and materials
- ingredients and functional additives
- supply-chain and logistics innovation

With thousands of exhibitors and attendees from over 100 countries, Gulfood Manufacturing is considered a **global hub for food-industry innovation**, connecting producers with cutting-edge solutions that drive efficiency, sustainability, and growth.

Protecting your Mental Health while Working in Hospitality

Why this matters for hospitality

Protecting your **mental health in hospitality** is essential because this industry runs on people — their energy, empathy, creativity, and resilience. Long hours, fast-paced service, customer-facing pressure, and the emotional load of “always being on” can quietly chip away at wellbeing if it isn’t actively safeguarded. When staff are supported, rested, and mentally well, they communicate better, handle stress more safely, deliver warmer service, and stay in the industry longer. For venues, this isn’t just a wellbeing issue — it’s a safety, retention, and culture issue. Prioritising mental health helps create teams who feel valued, connected, and capable of delivering the hospitality experience the industry is proud of.



1. Skills-Based Training for Hospitality Teams (Perth)

WA Association for Mental Health. Hospitality workers face **high emotional labour**, customer conflict, and fast-paced environments. These WAAMH workshops can be applied in a hospitality environment. These are **full-day, practical workshops** that hospitality teams can immediately apply on the floor.

- **Navigating Professional Boundaries (Online) 9 July 2026, 9:00am–1:00pm** - Covers self-care, ethical interactions, and managing emotional load — great for supervisors and managers.
- **Understanding Vicarious Trauma — Perth 14 July 2026, 9:00am–4:30pm** - Helps staff recognise early signs of burnout and trauma exposure, and build resilience strategies.

https://waamh.arlo.co/w/upcoming?utm_source=copilot.com



2. Community Wellbeing Programs Suitable for Staff Engagement

Host a 2-Hour Workshop at your business that covers:

- Understanding health as a dynamic spectrum in the hospitality world.
- Learning how to recognise when someone needs mental health support and how to guide them to the right resources.
- Identifying the psychosocial risks that can negatively impact hospitality workers.
- Developing skills to manage emotional labour and regulate emotions better.
- Exploring the Healthy Mind Pyramid and how balancing your plate can lead to a healthier work-life balance.
- Creating a shared vision for a more supportive and mentally healthy hospitality industry.



Workshop Details:

- 2-hour workshop, facilitated at your venue
- Cost: \$2,000 or complimentary with \$2,000+ fundraising for Healthy Mind Menu
- Group size: 6 to 35 people
- Includes workshop booklets and support cards

[MENTAL HEALTH & WELL-BEING WORKSHOPS | Healthy Mind Menu](#)

Have your Say – A word from Hospitality Professionals

Got something to say about the direction of Western Australia's hospitality industry? Is there something you're not happy about, or a change you'd like to see? The **Catering Institute newsletter** is your platform to share insights, ideas, and constructive debate. Whether it's staffing, sustainability, awards, or service standards—your voice helps shape the conversation. Send your thoughts to **info@cateringinstitute.com.au** and be part of the dialogue driving our industry forward. What are you waiting for? Send your email today



Below is the first of (I hope) many contributions.

Thanks for the email. Yes, we were already aware of this. The big concerning issue is the WA government's decision to make all 4 days in Easter public holidays. It was already difficult to operate on Good Friday and Easter Monday, and then financially it got worse when they made Easter Sunday a public holiday as of last year. But now with their bright idea to make Easter Saturday a public holiday, that's just going to make operating a restaurant almost unviable.

*Plus, the b%**@^?t to add a public holiday in November. How does that help anyone - oh wait, it doesn't. We are already busy enough with Black Friday sales and we start Christmas functions at the end of November as well. Put the long weekend in August, when people in offices are feeling miserable and is normally the longest and stressful term in schools. This would help break up the mundane and boost regional spending at a time traditionally quiet and revenue restrictive.*

And while I'm in a business rage (sorry) we need to stop the change of bank holidays to be in alignment of the East coast. By having opposing public holidays, it generates more interstate travel as West Australians have a long weekend to travel over east; and it's cheaper because the east coast is just having an ordinary weekend, and vice verser the following week for the east coast customers.

That's just my opinion based on the ongoing cost of running a restaurant in the regions.

Have a great day, and feel free to push the government officials to change their minds based on members response.

Kind regards,

Susie & Les Palmer

Rustlers Steakhouse & Grill

Catering Institute of Australia News and Events

CATERING INSTITUTE OF AUSTRALIA(WA) MEMBERSHIP

Join the **Catering Institute of Australia (WA)** today and become part of a **vibrant, respected community** dedicated to advancing excellence across Western Australia's hospitality industry. Membership isn't just a title—it's a mark of commitment to professional growth, connection, and recognition.

As a member, you'll enjoy discounts to **The Finalist Night** and the **Gold Plate Gala Event**—prestigious occasions that celebrate the achievements of our industry's finest and offer **networking opportunities** with peers, sponsors, and leaders shaping the future of hospitality.

Choose the membership that fits you best:

- **Business or Multi-Business Memberships** – Entry fees already paid as a non-member will have the member discount credited.
- **Individual Memberships** – Perfect for those seeking to engage more deeply, including opportunities to join the **Catering Institute committee** and contribute to industry leadership.

Your membership is not only a gateway to connection and celebration—it's also a **smart investment**, with fees that may be **tax deductible**.

Don't miss the chance to **connect, learn, and thrive** with the Catering Institute. Join online today and help shape the next chapter of Western Australia's hospitality excellence. Or complete the membership on the next page.

For more information contact the [Catering Institute of Australia \(WA\)](#)

IMPORTANT CATERING INSTITUTE DATES

Mon 20th July 2026 – Finalist Cocktail Event. Camfield

Late July – End of September Round 2 judging

Sun 11th October 2026 - Barperson of the Year

Mon 19th October 2026 – Gala Event Gold Plate Awards – the ultimate night and presentation of the Gold Plates to winner for each category.

Chef of the Year 2026 – to be confirmed – This event will shine a spotlight on the skill, creativity, and discipline that define Western Australia's culinary talent. Its return will not only honour the chefs who continue to elevate our state's dining culture but also reinforces the Institute's commitment to celebrating excellence across WA's hospitality community. Contact Vicki to register your interest



Do you have a story? Or have your say

As we approach the 60th anniversary of the Gold Plate Awards—our Diamond Jubilee—there's never been a more important time to support this iconic event. The diamond is a symbol of strength and endurance, qualities that have defined our industry and this award for six decades. We hope to maintain these values as we celebrate this milestone.

We invite everyone in the hospitality community: Do you have memories of past Gold Plate Awards? Special moments, funny stories, or reflections on how the event has shaped your journey? Please share your memories with us! Your stories help keep the spirit of the Gold Plate alive and inspire the next generation of hospitality professionals.

Please support the Gold Plate Awards, especially as we celebrate this remarkable 60th anniversary. Let's honour our shared history and look forward to many more years of excellence together.

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

Membership Application Form & Tax Invoice

Preferred Contact

Membership Name: _____

Organisation Name: _____

Position: _____

Contact: _____

Position: _____

_____ Email: _____

Address: _____

Postcode: _____ Website: _____

Postal _____

Address (if different from above) _____

_____ Postcode: _____

Telephone: _____ Mobile: _____

How did you hear about CIA membership?

Y [Y [Friend Y [Y [Website Y [Y [Magazine Y [Y [Newspaper Y [Y [Radio Y [Y [Other

Membership is valid for 12 months (1st January to 31st December).

Additional Contact Details

Please provide details of any additional staff members you wish to be added to our database to receive Newsletters and communications from the CIA.

Name: _____ Title: _____ Email: _____

Name: _____

_____ Title: _____ Email: _____

Name: _____

_____ Title: _____ Email: _____

Membership Type	Please Tick
Individual Member - \$143.00 (for individuals that work in the hospitality industry and want to take advantage of training and networking opportunities) a. Higher levels of individual membership are available after a qualifying period and/or on the nomination of industry professionals by existing members b. Existing members who retire from the workforce retain their membership at a lifetime reduced rate	
Business Member - \$495.00 (for restaurants, caterers, eateries, coffee shops and the like who employ people and offer various styles of food and service)	
Large Business/Multi Outlet Member - \$795.00 (large hotels, members with more than one outlet and small hospitality groups – for establishments and groups with more than 3 outlets, separate pricing applies)	

Fellow and Associate Fellow memberships are subject to the approval, upon application, by the State Council.

*** This document becomes a valid "Tax Invoice" once payment is received. All prices noted include 10% GST. The Catering Institute of Australia (Western Australian Division) Inc. ABN 94 567 095 903

Payment Details

Credit Card *A 1.5% (GST inclusive) processing fee applies to all credit card payments – Please print

clearly VISA [] or MASTERCARD [] – We do not accept American

Express or Diners Card

Credit Card Number: _____

Security Code: _____ Expiry: ____ / ____ Amount \$ _____ + card fee

Signature: _____ Name on Card: _____ or;

EFT Transfer Amount \$ _____ Payer Name (if different to business) _____

Account Name: Catering Institute of Australia (WA) Bank: Westpac - BSB: 036 000 Account: 690 851

GOLD PLATE AWARDS SPONSORS



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