

TTA Fast Facts



TOURISM TRAINING AUSTRALIA | LEVEL 5, 49 MARKET STREET, SYDNEY, NSW, 2001 | 02 9286 3944 | www.tourismtraining.com.au

THOUGHT OF THE MONTH

**Coming together is a beginning,
keeping together is progress and
working together is success.**

INSIGHTS FROM STRATEGIC AND CHANGE MANAGEMENT PROJECTS IN REGISTERED TRAINING ORGANISATIONS

Reframing the Future has produced a new publication that is available as an easy to navigate PDF from www.reframingthefuture.net

The publication provides snapshots of eleven of the thirty Reframing the Future strategic and change management projects undertaken in 2007. The projects took place in a range of public, private, community and enterprise providers from around Australia.

The author, Dr Peter Smith, with the eleven project convenors drew a number of conclusions that provide insights into how Reframing the Future projects are assisting RTOs to develop capabilities to contribute to meeting the national priorities of workforce productivity and participation. For more information contact Suzy McKenna, on Suzy.McKenna@tafesa.edu.au

COOKING CRISIS LOOMS

Queensland is experiencing a shortfall of more than 2000 chefs and cooks, according to the industry's key state body. Restaurant and Catering Queensland chief executive James Visser says about 10,000 chefs and cooks were needed Australia-wide and a conservative estimate for Queensland is about a fifth of that number. He says Queensland had the majority share of Australia's tourism market, about 40 per cent, which meant the short supply had hit the state's hospitality industry hard. "The skills shortage is very serious, it's our number one issue," Visser says. The industry is expanding; it's growing faster than we can find people to help it grow. Businesses are not going to go anywhere if you can't find people to fill rosters and you have to restrict training hours." Visser says the annual growth of new restaurants and cafes in Australia is 17.5 per cent. He says the five-year problem recently has worsened to the extent that some restaurants have been known to advertise for two consecutive weeks without a response.

GREEN TABLE AUSTRALIA

The Green Table Australia scheme, created by R&CA, based on the Green Table program in Canada is intended to recognise restaurants and catering businesses that are doing what they can to reduce their CO2 emission.

The program requires restaurants, cafes and caterers to commit to:

- using natural gas or a minimum of 20% green electricity to power their stoves;
- send their organic waste to compost;
- recycle paper, plastic, glass, metal as much as possible;
- use energy-efficient equipment and lighting;
- use water-saving equipment and fixtures and;
- use recycled, biodegradable and non-toxic supplies.

The program, in Phase I, will require businesses to meet minimum requirements in the areas of water and energy saving, waste management and supplies. The program will set these requirements so that as many as possible of the industry's small businesses can subscribe to the program. In subscribing, businesses will reduce their impact on the environment without overly onerous costs on time, space or labour. Phase II of the program, which will be implemented in the following 12-24 months will look at how businesses can further reduce their omissions and/or purchase offsets. If you would like any more information on the Green Table Australia program, please contact Melinda Mangelsdorf on melindam@restaurantcater.asn.au

TOURISM ACCREDITATION IN THE NT AND TOURISM NT'S NEW ACCREDITATION POLICY

From 1 July 2010, Tourism NT will provide particular marketing, promotion and distribution services exclusively to tourism product/service providers who are accredited with a TAAL licensed program (or who can demonstrate a certification standard equivalent or higher to the standards set by the Australian Tourism Accreditation Standard).

- This will affect businesses operating in the following sectors in the Northern Territory:
 - Accommodation with a short term focus
 - Attractions where an entry fee is charge
 - Tours
 - Vehicle and vessel hire
- Tourism NT currently offers a range of incentives for accredited tourism operators.

Tourism NT can assist NT industry partners with a range of marketing activities, including:

- Cooperative advertising
- Online marketing
- Trade and consumer shows
- Familiarisations
- Spirited Travellers Media Guide
- Domestic Marketing Opportunities Guide

For more information log onto www.tourism.nt.com.au

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Tomorrow's Workforce for Tomorrow's Workplace

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TTA MEMBERS RATE \$395

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TTA Diary

Oct 28 7.00 PM
John Thorpe AM – Farewell
Four Seasons Hotel, Sydney

Oct 29 12.15 PM
Pub Show NSW
Darling Harbour, Sydney

Nov 13 7.00 PM
President's Dinner
Four Seasons Hotel, Sydney

To book contact
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