





2015 Experiences Available

<p>Student </p>	<p>Industry  hospitality tourism & wine</p>	<p>Teachers </p>	<p>Visitors </p>
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Industry Intro Day – Year 9/10 (min of 10/max of 35 students)

This is a special full day program designed to give the students an overall experience of the food, wine & tourism industry. Students experience a full ‘behind the scenes’ tour of the award winning Banca Ridge Winery and Cellar Door and highly acclaimed Varias Restaurant and Function Centre. Whilst in full commercial operation, students are exposed to commercial cookery and basic knife skills, meeting and greeting customers, customer service, barista basics, table setting, winemaking and pruning etc.

Young Chef Program (min of 6/max of 12 students)

This very popular program provides students with an opportunity to enhance their school based hospitality training with experience in a real industry setting. The program may be delivered in collaboration with our partner RTO (or school RTO) to include accredited competencies:

- SITHKOP101 – Clean kitchen premises and equipment
- SITHCCC202 – Produce appetisers and starters
- SITHCCC103 – Prepare sandwiches
- SITHCCC201 – Prepare simple dishes

Young Host Program (min of 6/max of 12 students)

This program provides students with an opportunity to enhance their school based hospitality training with experience in a real industry setting. The program may be delivered in collaboration with our partner RTO (or school RTO) to include food and beverage service competencies:

- SITHFAB101 – Clean and tidy bar areas*
- SITHFAB202 – Operate a bar*^
- SITHFAB203 – Prepare and serve non-alcoholic beverages*
- SITHFAB204 – Prepare and serve espresso coffee*
- SITXFIN201 – Process financial transactions

*SITXFSA101 – Use hygienic practices for food safety is a pre-requisite for this unit

^SITHFAB201 – Provide responsible service of alcohol is a pre-requisite for this unit

Young Winemaker Program (min of 10/max of 35 students)

This may be delivered year round. Activities may include picking, crushing, fermentation skills, winery operations, pruning or bottling depending on the season and time allocated. Students get to work side by side with the college’s own award winning winemaker learning very practical skills that support school based science and vocational studies. Accredited competencies (from FDF20411 Wine Industry Operations) may be included on negotiation with the school program manager.

Young Wine Chemist Program (min of 10/max of 35 students)



This program provides students with an opportunity to learn wine chemistry skills that assist with school based experimental investigations. The program may be delivered in collaboration with our partner RTO (or school RTO) to include laboratory competencies:

FDFLAB2011A – Use basic laboratory equipment

FDFLAB2001A – Perform basic analytical tests (FDFLAB2011A is a pre-requisite for this unit)

Please talk to us about your learning outcomes and we can tailor a program to suit.

Kids@QCWT Program (min of 12)



Designed for primary school children, available in both half day and full day, this program includes the children making their own pizzas for lunch. Program covers, but not limited to: grapevines, measurement, labels and a sensory experience. 3 hr visit includes a vine walk & pizza making. Students rotate through kitchen in groups of 12 at any one time for Health and Safety reasons.

We come to you?



Fully qualified QCWT trainers are able to come to you if that is more suitable. Please also discuss the opportunity of further reducing costs by collaborating with other schools close by. See the network manager for options. QCWT welcomes discussion regarding delivery of any other competencies which fall within our skill set and support your school learning program. Please discuss your ideas with us.

Industry Training



Regular tourism industry training has been set in calendar and is available to groups

Barista training (max – Basic Barista 1.5-2hr course offered – Certificate of Completion offered upon completion

Winemaking – Get a taste of a winemaker's day which includes an overview on picking, crushing, labelling and vineyard activities such as pruning etc

Table and wine service - Get a taste of table and wine service. Basic matching of food and wine matching. Tailored programs are catered for groups. Please enquire should you require something specific i.e. Knife skills etc

Wine & Spirit Education Trust (WSET) Level 1– (min 5 max 15)



QCWT is an approved provider of training administered by The Wine and Spirit Education Trust (WSET). WSET are a London based organisation who offer internationally recognised qualifications in wine and spirit education in 59 countries. Level 1 is an introductory 1 day course that is delivered in the classroom. QCWT run regular WSET courses in Brisbane, Sunshine and Gold Coasts.

Course includes:

- Main styles of wine available in the world
- Wine grape varieties
- Storing & serving wine
- Tasting & tasting notes
- Food & wine matching

Cost \$220 pp. Allow 8 hours. Please check calendar for course dates.

Wine & Spirit Education Trust (WSET) Level 2– (min 5 max 15)



Level 2 courses may be delivered in the classroom over 3 days or online over 6 weeks. Level 2 online may be completed individually.

- Factors influencing style
- Grape varieties
- Key wine producing regions in the world
- Sparkling, sweet and fortified wines
- Spirits and liqueurs
- Information and advice for customers and staff
- Describing characteristics of principal wines of the world

Wine Chemistry - (min 5 max 15)



Wine chemistry may be conducted over 1 or 2 days and focusses on providing participants with the knowledge and skills to support wine related activities. Content will include the winemaking process as well as the concepts and techniques associated with wine analysis.

Strangebird/Wine Masterclass (min 5 max 15)



Our Winemaker will conduct a two hour master class profiling (and tasting) a range of alternative wine varietal (<http://www.granitebeltwinecountry.com.au/wine/strangebird>) in our air conditioned sensory evaluation laboratory. Varietals include Verdelho, Viognier, Marsanne, Tempranillo, Petit Verdot and Gewurtztraminer.

Winemaker for a Weekend (min 10 max 15)



A 2 day program during vintage (grape harvest in Feb/Mar) in which participants enjoy hands on activities including picking grapes, pressing and crushing, preparing ferments etc interspersed with wine Masterclass and fine dining. Group bookings welcome or check the 2015 Calendar of Events.

Annual Professional Development Tour



The food, wine and tourism gateway schools network provides a platform for professional development to occur through the facilitation and hosting of a tour. Prices for this tour range pending on course content and destination. Please register your interest to attend this.

FOOD

Varia's Restaurant Open 9am – 4pm daily



Lunch – served from 11.30-2.30pm

Varia's restaurant has an extensive a la carte luncheon menu which changes seasonally. Dining is in the restaurant, featuring an open fireplace, or on the deck or courtyard verandah. Our signature dish, is the Medley of Mains, an all-inclusive option featuring portions from 3 main dishes with matched wines, dessert and port, plus tea or coffee.

Chef's table -(min 10 max 14)



This private dining experience allows you to dine in the Varia's kitchen with the chefs demonstrating their techniques and skills for the evening.

Artisan Series- Cooking class (min 6 max 12)



Choose from a large selection of hands on 2-3hr cooking lessons such as, but not limited to: jams, chutney's, preserves, cheese-making, chocolate, fermenting, bread making etc with our Award winning head Chef, Ben Lanyon and other industry specialists. **Check out the 2015 calendar for planned workshops. To register to present, please contact Ben Lanyon, Head Chef.**

Cooking classes – Hands on (min 6 max 12)



Hands on 3-3.5hr cooking classes run throughout the year. **Check out the 2015 calendar for scheduled workshop dates.** These include, however aren't limited to: brunch, Italian, Mexican, Asian, Spanish, seafood, Thai, desserts, baking, tapas, French, preserving, braising and slow cooking. Group bookings welcome anytime.

Meet the Maker Series – (min 10 max 45)



These tours are available in half and full day programs. QCWT is positioned in the Granite Belt, Queensland's premier wine region within a rich food production area. All Meet the Maker Series include QCWT signature lunch – Medley of Mains, featuring tasters of 3 mains with matched wines, dessert and port plus tea & coffee.

Meet the Maker Series cont'd

Half day – visit two farms Full day – visit Four farms.

Agritourism – Farmer diversification into tourism i.e. 'Pick your own' experiences, on farm retail etc

Seed to Salad – Visit a seedling operation, some local farms and then back into the kitchen to cook.

Farm Visits – Visit different farm types from Organic retail box system farmers to large scale production properties – Great tour to learn where our food comes from.

Paddock to Plate – Visit beef producer and learn what happens from the paddock to the plate.

Foraging tours – Collect a range of fresh foods from a selection of farms and value add producers in Granite Belt region and come back to the kitchen to cook it up.

Cork to Fork Tour – Visit a selection of cellar door operations and restaurants for a 'behind the scenes' tour of their facilities.

Nose to Toes (min 6 – max 10)– whole carcass breakdown (full day)

AUGUST (WINTER) : Start with a whole pig carcass and learn the ins and outs of cutting and utilising 'the whole hog'. We make sausages, salami, slow roasted pork belly, pigs trotters and brawn etc.

DECEMBER SPRING LAMB: We make gourmet sausages, prime cuts, saddle roll, shanks, slow cooked shoulder & braising. Includes QCWT signature dish: Medley of Mains, featuring tasters of 3 mains with matched wines, dessert and port plus tea & coffee and Varias apron

FOOD & WINE

Food & Wine Escape Weekend – (min 10 max 20)

A 2 day program of hands on activity interspersed with FUN, informative master classes and great food & wine. Components include: Wine masterclass, lunch at Varias our signature dish 'the medley of mains' with matching wine. Bottling and labelling, Strangebird wine and cheese matching, demonstration cooking Masterclass with Executive Chef, Ben Lanyon and banquet dinner with matched wine. **See 2015 calendar for dates proposed.** Group bookings welcome anytime.

Demo & Dine – (min 10 max 20)

Experience a demonstration in the kitchen with Exec chef Ben Lanyon learning the finer points of cookery for half an hour, followed by a fine dining experience, savoring the outcomes with wines matched. **See 2015 calendar for dates proposed.** Group bookings welcome anytime.

Queensland College of Wine Tourism (QCWT) offer teacher professional development programs that support student studies and personal development. A cost estimate will be provided on the basis of program content and participant numbers.

Please see Calendar of Events 2015 to register interest in particular classes. QCWT realises professional development is sometimes hard to access during school time therefore blocks of PD are available in school holidays. Class sizes are capped for comfort so it's recommended to book earlier rather than later.