



ASLI NEWSLETTER

Dear ASLI Community,

Recently, there has been a surge of misinformation suggesting a downgrade in the hospitality industry and a lack of job opportunities for commercial cookery and hospitality students in Melbourne. Let me assure you, these claims are far from the truth. The hospitality industry in Melbourne remains a vibrant and growing sector, brimming with opportunities for those who are dedicated, passionate, and well-prepared.

Melbourne's hospitality sector is a cornerstone of the local economy, renowned for its thriving restaurant scene, world-class hotels, and vibrant events. According to Tourism Research Australia, the hospitality and tourism sector in Australia is expected to grow steadily, contributing significantly to the economy. For industry updates like culinary trends, news, events, and professional development opportunities related to your commercial cookery and hospitality courses you can subscribe to the following resources:

<https://www.studyinaustralia.gov.au/> <https://www.austculinary.com.au/> <https://www.austculinary.com.au/>
<https://www.hospitalitymagazine.com.au/> <https://www.goodfood.com.au/>

Which will provide valuable insights and updates on industry trends and opportunities.

The scope within the hospitality industry is vast and varied. From working in renowned restaurants to managing luxurious hotels, the skills you are acquiring will open doors to numerous exciting career paths. Melbourne, being a culinary hotspot, offers unique opportunities for those in commercial cookery. Chefs, sous chefs, and other culinary professionals are in high demand as the city's food scene continues to flourish. Similarly, hospitality management roles are critical as Melbourne hosts numerous international events, conferences, and festivals, requiring skilled professionals to ensure seamless operations and exceptional guest experiences.

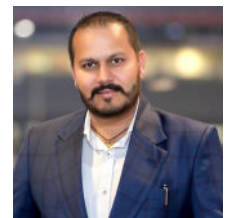
To maximize your potential and readiness for a successful career in hospitality, focus on your studies and practical training. Engage actively with your coursework, seek internships, and participate in industry events. Networking with professionals and alumni can provide invaluable guidance and open doors to job opportunities. Since last year, we have also started ASLI Alumni Meet, where our graduates share their experiences of studying at ASLI and how it has helped shape their careers in this sector. Additionally, continually developing your skills in communication and problem-solving will set you apart in this competitive field.

Your decision to pursue a career in hospitality and commercial cookery is promising. By staying committed to your education, you can confidently look forward to a rewarding career. Remember to leverage the resources available to you, stay informed about industry trends, and remain adaptable to new challenges and opportunities. The future of hospitality in Melbourne is bright, and I am excited to see the incredible impact you will make in this industry.

Important Dates for July 2024

- ⇒11: Orientation for July intake
- ⇒15: July intake CoE start date
- ⇒15: July fee due date

27th September ASLI Master Chef



Pawandeep S Aulakh
Chief Executive Officer

Thank You for Making Our Safety Workshop a Success

We are thrilled to extend our heartfelt thanks to all who attended the safety workshop held on June 13th at 11:30 AM at our Lonsdale Street campus. Your participation and engagement were instrumental in making the event a success.

We owe special gratitude to Leading Senior Constable Dinesh Nettur, Raj and all other officers who presented the session with expertise, humor, and enthusiasm. Their presentation on physical safety and online scams provided invaluable insights and practical strategies to help us navigate and protect ourselves in various situations. The Q&A round was particularly enlightening, offering detailed answers and further clarity on important safety measures.

This workshop was incredibly beneficial for everyone involved. It not only increased our awareness of potential risks but also equipped us with the knowledge and tools to enhance our personal safety both offline and online. The feedback from students and staff has been overwhelmingly positive, highlighting the relevance and impact of the session.

We are committed to continuing this valuable initiative and look forward to hosting more workshops like this in the future. Our next session is tentatively scheduled for Thursday, October 10th, 2024, and we are excited to see even more of you there.

Thank you once again for your active participation and for making the workshop a memorable and informative experience. Your safety and well-being are our top priorities, and we are dedicated to providing ongoing support and resources to ensure it. Sharing the pictures from workshop.



Roopsirat K Sekhon
Campus Manager



Exciting Culinary Event - ASLI Masterchef 2024

As we continue to thrive and grow together, it's essential to celebrate our successes and foster a sense of community. This month, I'm thrilled to announce a special event that promises to bring us together in a fun and engaging way.

Event Highlight: ASLI Masterchef 2024: Mark your calendars for **September 27, 2024!** We are excited to host the ASLI Masterchef event at our location: **4/6 Baxter Street, Coburg**. This culinary competition will not only showcase the incredible cooking talents within our team but also provide a fantastic opportunity for everyone to bond over a shared love of food. Participating in the ASLI Masterchef event is more than just a competition; it's an opportunity to discover hidden talents, strengthen team bonds, and create lasting memories.

What to Expect

Competitive Cooking: Teams will compete in a series of cooking challenges designed to test their culinary skills, creativity, and teamwork.

Judging Panel: A panel of esteemed judges will evaluate each dish based on taste, presentation, and originality.

Prizes and Recognition: Exciting prizes await the winners, along with the ultimate bragging rights of being crowned ASLI Masterchef 2024.

Networking and Fun: Beyond the competition, this event is an excellent chance to network, share experiences, and simply have fun with colleagues.

How to Get Involved

Form Your Team: Form a team of two to enter the competition. Each team should have a unique name.

Register Your Team: Send email to me at gulbeen@asli.vic.edu.au for your participation in the event and you will be sent a registration form. Further registration details will be shared shortly, so keep an eye on your inbox for further instructions.

We are looking forward to seeing the creativity and culinary prowess of our ASLI team. Let's make this event a grand success by coming together and celebrating our collective spirit.

Stay tuned for more updates and detailed event guidelines. If you have any questions or need more information, please feel free to reach out to me.



Gulbeen Dhillon
Training Manager

Let's cook up some magic at ASLI Masterchef 2024!

Importance of Survey's

Dear Students,

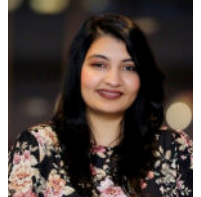
Survey's play crucial role in enhancing educational experiences, improving institutional effectiveness, and ensuring that colleges meet the diverse needs of their students. Surveys provide valuable feedback to our business. This feedback helps us to understand student experiences, preferences and areas needing improvement.

Surveys often include questions about students' personal and what they experience and gain throughout their course journey. This helps colleges understand how well they are preparing students for future careers and lifelong learning.

During your journey with ASLI, you will receive three surveys i.e. Initial, Mid and Completion Surveys. Initial surveys need to be filled at the start of your course, Mid surveys will be emailed once you are in mid of your course and completion surveys will be emailed once you are about to complete your course.

By regularly administering surveys and acting on the feedback received, ASLI foster on continuous improvement. Your feedback is incredibly important to us.

Please note your feedback will be anonymous.



Meera Shah
Training Department



DEDICATED SECTION TO ASLI 'S SHINING STARS

MasterChef 2024!

Introducing Jonus Hakimi: A Rising Culinary Star at the ASLI MasterChef

We are thrilled to introduce Jonus Hakimi, one of the talented chefs competing in this September's MasterChef Competition 2024. Born in Afghanistan, Jonus moved to Norway at the age of 14, where he completed his business studies. His journey took another exciting turn in 2023 when he relocated to Australia to pursue his true passion for cooking.

Jonus enrolled in the SIT30821 Certificate III in Commercial Cookery course, where he has been honing his culinary skills. Mr. Hakimi masterfully blends the rich spices of Afghan cuisine with modern cooking techniques influenced by his experiences in Norway and Australia. His innovative dishes reflect his diverse background and unique culinary vision, creating a fusion of flavors that is both exciting and original.

Jonus's journey is not just about cooking; it is a testament to his resilience and dedication. Overcoming numerous challenges, he has pursued his dreams with unwavering passion. His story is an inspiration to many, showcasing how diverse cultural experiences can be beautifully integrated into the art of cooking.

As Jonas prepares for the ASLI MasterChef Competition, we invite you to cheer him on and follow his journey. His story is one of resilience, passion, and culinary excellence.



Mr. Jonus Hakimi

Wishing you a very good luck Jonus Hakimi