



AUSTRALIAN STUDY LINK INSTITUTE

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ASLI NEWSLETTER

Dear Students & Staff

I want to take a moment to thank each of you for your excitement and participation in ASLI's Master Chef Competition. It's great to see how passionate and creative you are about cooking, and I am proud to have students like you at ASLI College.

The competition will be held on **Friday, 11th October 2024**, at **4-6 Baxter Street, Coburg**. This is your chance to showcase your skills, try new recipes, and enjoy the friendly competition with your classmates. Whether you are competing or supporting, every one of you is playing an important role in making this event special.

I encourage you all to give your best effort, but remember, it's not just about winning. It's about learning, having fun, and pushing yourself to be better. This competition is a fantastic opportunity for you to grow as chefs and build confidence in your abilities.

If you need any more information or have questions, please reach out to the ASLI staff at reception. They are happy to help with anything you need.

Once again, thank you for being part of this exciting event. I can't wait to see what you create and to celebrate all the amazing work you have done. Best of luck to all the participants you have got this!

Important Dates for October 2024

- ⇒10: Orientation for October intake
- ⇒11: ASLI Master Chef Competition
- ⇒15: October intake CoE start date
- ⇒15: October fee due date

- *Master Chef quick briefing with Mr. Gaurav on Tuesday, 1st October 2024, at 10:00 AM at Level 2 123, Lonsdale Street, Melbourne.*
- *Practical demo & guidance on Thursday, 3rd October 2024, at the ASLI Kitchen 4/6 Baxter street, Coburg with Chef Arpit and Chef Gaurav.*



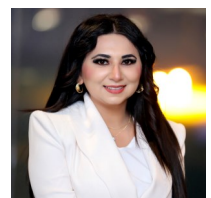
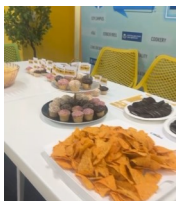
Pawandeep Singh Aulakh
Chief Executive Officer

A Heartfelt Reflection on R U OK? Day at ASLI

I wanted to personally thank each of you for being a part of our **R U OK? Day** celebration on **Thursday, 12th September 2024**. This day is so close to my heart because it reminds us all of the importance of looking out for one another, not just as classmates and colleagues, but as a community. Seeing so many of you take the time to check in on each other, to listen, and to share your stories was truly touching. It reminded me how powerful a simple question like, "Are you okay?" can be. Sometimes, that small gesture is all someone needs to feel cared for, heard, and understood.

For me, R U OK? Day is not just a one-day event it's a reminder to carry that kindness with us every day. Life can get busy, and we may not always know what someone else is going through. But by taking a moment to reach out, we can make a real difference in someone's life. I want you to know that our doors are always open. Whether you need to talk or just need someone to listen, we are here for you. And I hope you continue to check in on your friends, classmates, and even yourself because your mental health and well-being matter.

Thank you again for your support, your openness, and your willingness to care for each other. Together, we are building a stronger, kinder, and more supportive ASLI community.



Roopsirat K Sekhon
Campus Manager

Students Visit Fine Food Australia

On September 2, 2024, our Diploma of Hospitality students had an incredible opportunity to attend Fine Food Australia, held at the Melbourne Convention Centre. Led by our dedicated trainer, Suat, the visit was an enriching experience for all involved. Fine Food Australia is the leading trade exhibition for the food industry, featuring the latest innovations, products, and trends. The event draws professionals from various sectors, offering them a platform to connect, learn, and be inspired.

For our students, this visit was more than just a field trip. It was a chance to immerse themselves in the industry they are training to join. They explored an array of food products, observed demonstrations of the latest kitchen technologies, and networked with industry experts.

Trainer Suat ensured that the students made the most of this experience. They attended workshops and engaged in discussions that broadened their understanding of the hospitality industry. The exposure to real-world scenarios and the opportunity to interact with professionals added immense value to their education. The visit to Fine Food Australia has left our students inspired and motivated. They returned with new ideas and a deeper understanding of the industry, eager to apply what they learned to their studies and future careers.



Gulbeen Kaur
Training Manager

DEDICATED SECTION TO ASLI 'S SHINING STARS



Welcoming Digar Singh Dhama to MasterChef 2024!

My name is Digar Singh Dhama, and I am excited to share my journey with you. I recently completed my Certificate III in Commercial Cookery at ASLI and am currently pursuing Certificate IV in Kitchen Management. Alongside my studies, I am working as an Assistant Chef at Sanctuary Lakes Hotel in Point Cook, which has provided me with an incredible platform to apply what I have learned, expand my skills, and gain practical experience in a professional kitchen.

The support and training I have received at ASLI have been essential to my growth as a chef. From the first day, I have had the privilege of learning from highly experienced and passionate trainers who have guided me every step of the way. The hands-on experience, whether in the classroom or during practical sessions, has been key in building my confidence and fine-tuning my techniques. ASLI has not only given me the technical skills I need but also the mindset and motivation to pursue my dreams in the culinary industry.

Now, I am excited to take the next step in my journey by participating in ASLI's upcoming Master Chef Competition. This is a fantastic opportunity to challenge myself, learn from other talented chefs, and push my limits further. I see this as a chance to showcase the skills I have developed, explore new ideas, and share my passion for hospitality and food with the ASLI community.

I want to extend a big thank you to the ASLI team for their unwavering support throughout my journey. Without your guidance, I wouldn't have come this far. I am eager to embrace this exciting challenge and look forward to seeing everyone at the competition.



Digar Singh Dhama
Student at ASLI