

EVOLVE

Poised for Success

Our Outstanding Students
share their journeys

STREET STYLE

Julia's fashionable
students speak

RESTAURANT & CATERING ASSOCIATION

tells us 2017's hospitality trends

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CONSUMER
AFFAIRS VICTORIA

Editor's Note



"A teacher takes a hand, opens a mind, and touches a heart."

Graduation is always a special time. It's the perfect time to look back and reflect, and at the same time look forward and feel excited.

Looking at the sea of RGIT graduates who attended last year's Graduation Ceremony, it was heartwarming to see their camaraderie with their trainers.

Even the Outstanding Students who took the stage had glowing comments about their individual trainers, who played a key role in their successes.

As an educational institute, our students are our main priority. Each one of us at RGIT, from the staff to the trainers, want to see you prepared and ready to conquer the world.

So here's to you! We hope you make the most of your RGIT and Melbourne experience. Are you ready?

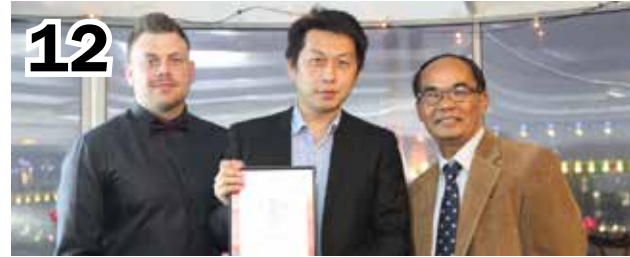
With love,

Fari



EVOLVE
EDITOR

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EDITOR

Faridah Wu

GRAPHIC DESIGNER

Rakesh Maharjan

PHOTOGRAPHERS

Binod Shrestha

Chiranjebi R. Devkota

Andrew Coulter

Wilari Tedjosiswoyo

CONTRIBUTING WRITERS

Jeewan Thapaliya

Dan Chamula

Express



your Emoji!

In this issue, every section is filled with an emoji.

Let us know your favourite sections by Tweeting, Instagramming or Facebooking the emoji!

#rgitevolve

/RGITAUS

Understanding Chinese cultures in Hobart



Last semester, RGIT Hobart began organising a series of Cultural Lunch programs to showcase our diverse cultures. The theme of the first Cultural Lunch was Australian, giving everyone a peek into the 'Aussie way of life'.

The second Cultural Lunch was on 26th October 2016 and had

Many were surprised to learn that in certain regions in China, even a pair of chopsticks is associated with male and female elements.

a Chinese theme. The Chinese students shared their views about traditional landmarks and their personal experience in visiting the landmarks.

They also showed several everyday objects relating to Chinese culture such as chopsticks. Many were surprised to learn that in certain regions in China, even a pair of chopsticks is associated with male and female elements.

The students also showcased Chinese Calligraphy, and some explained how it bears features of martial arts.

Finally, a traditional Chinese violin, known as the Erhu, was brought out and played by students.

The Erhu is a traditional musi-

cal instrument that makes gentle music.

The event was certainly a success and fostered better understanding between friends, and allowed the students in the Hobart campus to fully enjoy the multicultural environment.

Ball and Chain restaurant excursion



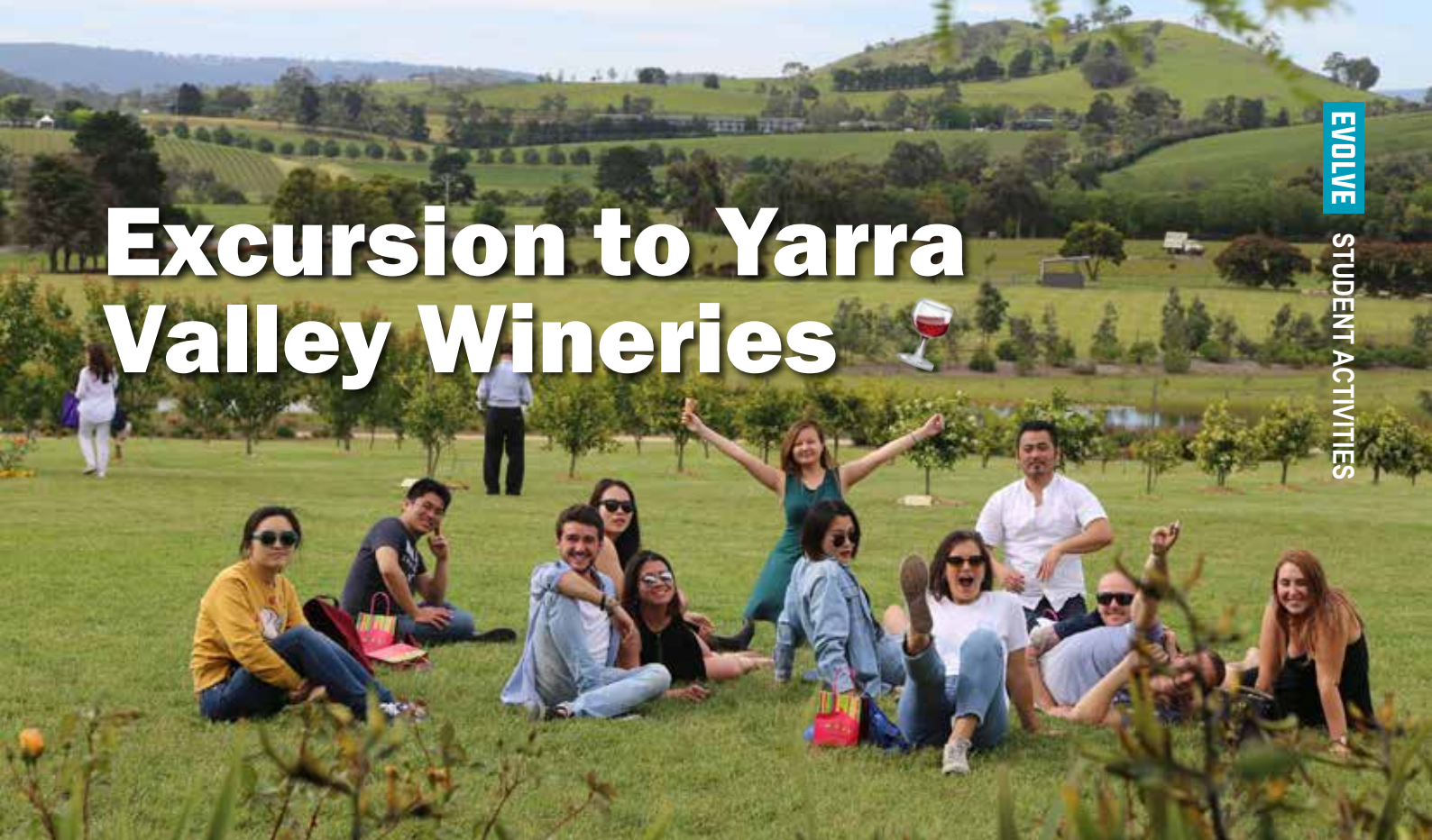
Several Commercial Cookery students visited the Ball and Chain restaurant on Monday, 28 November 2016.

Chefs Christie and Matthew took them on a personalised tour of the kitchens, the salad bar and the in-house bakery.

Students were incredibly interested in getting an inside look on how the restaurant operates, asking the chef about the popular meat portions and steak doneness.

The chefs also shared about the differences in charcoal and gas steak cooking and how to create an efficient kitchen service.

Excursion to Yarra Valley Wineries



“You look drunk.” A girl giggles.
“I’m not!” the other girl tries to defend herself, but they all collapse into giggles as they scroll through the photos.

The Certificate IV Hospitality (Operations) students headed out for an excursion with their trainer Ashwin on 17 November 2016. They visited 3 different wineries in the Yarra Valley for a range of wine tasting and absorb a crash course in wine knowledge.

The ladies at the wineries provided them with invaluable knowledge such as the best time for harvesting grapes, the differences between various wine varieties, the types of grapes used for wine making and the best food to pair with various wines.

“The students will be working in Front of House positions, and in fact some of them already work part-time in such positions. The knowledge that they gained will definitely hold them in good stead.” says trainer Ashwin.

The excursion concluded with a visit to Yarra Valley Chocolaterie & Ice Creamery. It made for a sweet end to a hot summer’s day.



Excursion to Red Spice Road

by Dan Chamula

On Monday 12 September 2016, the Advanced Diploma of Hospitality group of students had a day trip to Red Spice Road restaurant on McKillop Street.

As the Advanced Diploma course focuses mainly on the managerial aspects of Hospitality, I had planned for the students to spend a day going “into the field” to observe how a successful hospitality business operates.

The students shared that they wanted to witness Private Dining, as they wanted to begin getting accustomed to the corporate lifestyle!

Red Spice Road kindly organ-

ised a banquet (lunch) for the students consisting of Thai and Burmese dishes – appetisers, mains, desserts, cocktails and mocktails.

During the course of the lunch, the restaurant staff were very helpful and informative, as they elaborated on every dish that was brought to the table (describing



OUR TOP PICK:

- ✓ Coconut water
tapioca, passionfruit
cream, peanut
praline caramel
popcorn, pandan ice
cream

every last detail). The students observed their customer service skills and coordination techniques.

When the long lunch concluded, the Chef of the Day invited the students into the kitchen to explain the key skills one would need to manage a kitchen in such a busy environment.

Once in the kitchen, the enthusiastic students fired away with countless questions such as “How many covers would you do (a day)?” and “What is the best way to manage quality customer service from back of house?”

Overall, it was a productive day, and the students shared in class what they learnt on the day.



Graduated on Wed, got married on Thurs!



“10th November 2016 was our fourth anniversary, so we decided to get married on that special day,” Yisset Duran Novoa explains, taking out her phone to scroll through her wedding photos.

On 9 November, Yisset walked the stage at her graduation ceremony, receiving her Certificate III in Business. The next day, she said her wedding vows with her now-husband, in front of her close friends.

Instead of a traditional wedding, the Colombian couple had a casual and intimate gathering. Incorporating both their culture and the Aussie culture, they had empanadas (pastries stuffed with meat and cheese) and slipped a shrimp on the barbie.

Inspired by a model in a wedding magazine, Yisset also made her own belt with fake flowers and a hot glue gun, a mere 2 days before the big day.

Currently, Yisset is pursuing her Certificate IV in Business with RGIT, and plans to study till an



Advanced Diploma.

To earn a living, she took a job a cleaner at the New Zealand Trade and Enterprise Consulate in Melbourne. But she was vastly overqualified, with a Masters in Agricultural Economics from the University of Puerto Rico.

Her skillset actually helped her land another position with the organisation, doing research on the Australian markets and opportunities available for New Zealand agritech companies.

“They knew about my skills and later asked if I wanted to be part of a research team. I used a lot of what I learnt from my business

trainer Sourabh.”

It seems that agriculture and business are the two main interests in the plucky Colombian’s life.

“My dad’s family has a farm in Colombia.

So I grew up with agriculture surrounding me.”

She hopes to own an agricultural business in Australia, and is continuing to study about human resources and business operations at RGIT.

However, she also hopes that the United Nations will one day come knocking on her door. Her dream job would be a position at the Food and Agriculture Organization of the United Nations (FAO). “They research on new technology to produce food to help feed people. I think that’s the goal in my life!”

Journey to Graduation 🎓



A flash went off.

He blinked for a moment, then smiled again for the camera. She had a different idea, turning to kiss him on the cheek just as the flash went off a second time.

In Ibis Hotel on Therry Street on a Wednesday evening, over 50 students walked the stage to receive their graduation certificates and diplomas. Their families and friends were gathered in the expansive carpeted hall, along with the RGIT trainers and staff who had been a part of their journey to graduation.

Director of Studies (English) Lana Harasymiv took to the stage to welcome everyone present. She also discussed how to maintain a positive attitude when life brings them challenges.

“Sometimes life will go your way, sometimes it will not. But whichever way it goes, there is always a reason for that direction”.

VET (Vocational Education and Training) Coordinator Buddhi Raya conferred awards upon the students present, amidst rounds of thunderous applause.

4 students also took the stage to accept the Outstanding Students of the Year awards, and share a quick story to their peers.

Lead trainer (Hospitality) Natalie O’Donoughue rounded off the evening with a congratulatory speech, applauding both the students for their hard work and their loved ones for their sacrifices.



Sharing their success

At 2016's Graduation Ceremony, 4 students were given the highest accolade: the Outstanding Students of the Year award. They share with us their individual journeys to success.

Laura De Angelis Certificate III in Commercial Cookery

When I first heard the news that I had won the outstanding award, I couldn't believe it was happening to me! I feel really proud of my hard work and efforts, especially in being punctual and doing my assessments.

As an Italian, I first thought I knew everything about cooking because my mum has been teaching me since I was 6 years old.



RGIT was a place where I could meet lots of students from different countries and cultures.



But RGIT really improved my knowledge of food. I also learnt about hygiene, handling food properly and how a restaurant operates.

My favourite trainer from Day 1 was Pino Notaro. He always made sure we understood what he was teaching, and he has so much practical and theoretical knowledge to share with us.

RGIT was a place where I could meet lots of students from different countries and cultures. We always enjoyed

each other's company in class and on excursions. Not only that, if I had any issues, one of the staff was always there to help me find a solution, especially (VET Coordinator) Buddhi Raya.

After graduation I would like to open an international restaurant and share all my knowledge that I learnt at RGIT, such as working in a team, minimising food waste and creating different dishes based on my imagination. In the meantime, I enjoy meeting my friends, going for a walk on the beach, and chanting Nam Myoho Renge Kyo (the mantra of Nichiren Buddhism). And of course I enjoy spending time cooking for my love!

John Alewi

Certificate II in Information, Digital Media and Technology

What a great honour! I feel so excited that my hard work was recognised. Winning this award has inspired me to pursue goals that I initially thought I couldn't obtain. I also feel more set in focusing on IT Networking.

I'm really grateful to my trainer Sathish Paluvadi. His explanations of illustrating difficult tasks with real-life scenarios has been helpful, and I credit his outstanding method of teaching, which led me to receive my award.

I'm currently still pursuing a Diploma of Information Technology Networking. I also had a job as a Technical Support Engineer for a Windows migration project. I assisted staff with technical support of computers, by diagnosing and resolving problems. I also provided support, setup, test and training of all workstations.

I really enjoyed my experience because I got to learn a lot. Not only that, I used some skills that I picked up from studying at RGIT.

What I feel most lucky is that I am gaining specialist skills and employment opportunities that allow me to be part of an IT company anywhere in the world. Hey RGIT, are you hiring?



Dorys Guzman Certificate III in Business

Winning the Outstanding award was really unexpected. I did not realise I would even qualify for the award, as I was only concentrating on working hard for my assessments. My mantra in life is: For everything we do in life, we must do our best.

Winning the Outstanding award made me feel so grateful to God. I am honoured that RGIT chose me, especially for the joy that this recognition generated in my family and friends in Colombia. They are very proud of me, and making them happy is the most valuable award I could ever win.

I also really appreciate my trainer Sourabh Bhardwaj for being so supportive and dedicated to us. He is always willing to help us whenever we have doubts about a lesson or assessment. He is responsive to the needs of my classmates and myself, which is what I consider the most crucial element in teaching.

After graduating, I am planning to do a Master's degree. I definitely want to continue studying. My future is in God's hands, and I am confident that only good things can await me.

Finally, I just want to thank the RGIT trainers and staff for supporting us, and in being attentive to our wellbeing.



RGIT Staff Party 2016



Amidst the noise and chaos, her voice seemed to ring the loudest.

“I haven’t curled the other side of my hair!” someone shrieked.

On 9 December 2016, RGIT’s annual Staff Party was planned with a boat cruise at Docklands.

What was most certainly not planned however, was a power outage that affected an entire area of Elizabeth Street in Melbourne CBD.

It was chaos. People were struggling to ensure that everyone was safe, switch on the light on their phones, and perfect their eyeliner.

But all was not lost, and everyone was safely out of the building of the Main Campus, despite the lack of electricity.

And all this excitement before the Party even started!

Thankfully, almost everyone managed to make it onboard the boat, and stepped back in time with a Retro theme. Polka dots, head scarves and groovy dresses dotted the crowd.





Cheers went up when a shiny gold sequin jacket arrived onboard. The owner of the jacket, Chief Operating Officer (COO) Jonathan Hampton, was certainly ready for the party with his disco-themed outfit.



The Staff Party finally got underway with awards given to members of staff. Mingsho Nembang, who heads the Domestic Student Services department, and Lead Trainer (Hospitality) Natalie O'Donoughue both received the Outstanding Staff Award.



The crowd laughed at the giggle-inducing informal award categories, such as the Energizer Bunny award, the Office Parent award and the Office Fashionista award.

The clear winner for the Best Dressed female went to Executive Assistant Barti Ali, who dressed as a groovy pink go-go girl, complete with white boots. The Best Dressed male award was given to COO Jonathan Hampton who flashed the crowd in his dazzling gold sequin disco jacket.



At the end of the night, everyone joined in the Kris Kringle: an anonymous Christmas gift exchange.



Hospitality Happenings in 2017

Interested in setting up your own hospitality business? We know you do. But it's a hard industry, and there are many barriers to entry. The Restaurant & Catering Association (R&CA) is here for you.

The R&CA is a National Association that represents the interests of the restaurants, cafes and catering businesses in Australia. Deputy CEO Sally Neville shares some of the programs that R&CA conducts, and some trends that the hospitality industry is shifting towards.

Programs

Doing Business Better

A series of seminars are held through 2017 - the first of which revolves around social media. Employers attend to learn about a particular skill, such as how to create customer loyalty, how to market to a new target audience. It is also the perfect opportunity to come together to network and discuss issues in employment practices.

The Doing Business Better seminar series is also open to non-members. Check out the website at <http://rca.asn.au/> for the next event.

China Ready Welcome Program

140 million of Chinese tourists travelled internationally in 2016, but only 1 million of them visited Australia. Sally explained the need to respond to this growing market, and to assist both the businesses and the visitors. This includes a number of tactics

including menus and signage in foreign languages.

Gold Licence Caterer Program

This program is great for home catering businesses – caterers can brand themselves as being compliant. The stamp of approval assures your customers that their food is made and transported around work health and safety practices and with clean kitchen setups.

Trends

Communal Dining

The trends in dining out are becoming more casual. Customers enjoy tapas style dining, where there is a variety of appetisers and snacks to share, as opposed to a single dish per person.

Netflix and Eat

Deliveroo and UberEats are just two of the disruptive services that have changed the face of the industry. Customers are now able to order food and enjoy it in the comfort of their own home while watching Netflix instead of going out. This not only changes the operations side of hospitality, but also the cooking. Meals need to be created that are profitable, easily transported, and still look appealing when it arrives in the customer's hands.



Sally Neville
Deputy CEO
Restaurant & Catering
Association

The Doing Business Better seminar series is also open to non-members. Check out the website at <http://rca.asn.au/> for the next event.



Restaurant
& Catering

Growing Demand in Breakfast

More people are preferring to enjoy their avocado toast outside instead of making their own. Breakfast is no longer a meal that people have at home, but share over a cup of coffee with their friends in a cafe. However, customers traditionally do not consume alcohol at breakfast, reducing average spend.



R&CA's Peter Flugge attending one of RGIT's industry consultations.

Lord Mayor Student Welcome 🐻🐻

Are you new to Melbourne? Welcome!

Nearly 33,000 international students live and study in Melbourne. What better way to celebrate that diversity with the largest get-together?

The Lord Mayor Student Welcome is a free event filled with dance performances, workshops, a fashion runway and art installations.

This year's event will be held on Friday 24 March 2017, and boasts an extra special Asia Pop Fest.

A massive concert by some of Asia's most talented artists will be a highlight of the program, super-charging the Lord Mayor's Student Welcome at the Sidney Myer Music Bowl in March.

The Student Welcome events are produced by young people for young people. The inclusion of this event in Asia TOPA will take this to the next level.

Location: Sidney Myer Music Bowl,
Kings Domain Gardens, 21 Linlithgow Ave,
Melbourne VIC 3000

Date: Friday 24 March 2017

Time: 5pm - 10pm



Stay updated on events and activities for international students on Facebook at @cityofmelbourneinternationalstudents

New Australian of the Year Gary Lee 🏆



International Student & Youth Project Officer at City of Melbourne. Welcome to Australia ambassador. AFL and Melbourne Victory community ambassador. Chief choreographer of PoisE'n Bollypop.

Gary Lee is all that and more. And in 2016, his efforts were recognised as he was awarded the title New Australian of the Year by the Australia Day Council.

and commitment of philanthropists like Moira Kelly, or the hard work my parents exude all their life.

On a daily basis, I am highly enthused by people I surround

myself with; family, friends, business partners and workmates.

What's up this year?

2017 promises to be another busy year, but that's exactly how I enjoy it. I am championing fund raising efforts for the Moroccan Children's Appeal and resuming my role as ambassador for causes that I am very passionate about: Bully Zero Australia Foundation and Welcome to Australia.

I recently launched a new food blog **divers_EAT_y**, so join me on a culinary adventure through a cultural lens.

I have also been invited on a

national speaking tour across Australia to share my experiences as an international student and my role as the *New Australian of the Year 2016*, highlighting the issues of equity, diversity and multiculturalism – this is very exciting!

What keeps you involved in the community?

I never shy away from a good opportunity, I am greedy that way. I am one of those who feel that I am never too busy to make time for things I believe in. If you really want to succeed, you will have to make small sacrifices (sleep is one of them!).

I am fortunate because I have a career that encapsulates my passions, life purpose and goals so it's never 'work.' When I leave work, my body and brain still aches for creativity and for making a difference.

What inspires a new project?

I'm motivated by the idea that I can fill a gap and make a difference. It doesn't matter if it's about advocating for refugees & asylum seekers, homelessness, critically ill children or young people. If I can make a change, I will. Ghandi once said: "Your life is your message, make it epic!"

Who are you inspired by?

I draw a lot of philosophies from people. I pick habits from successful people: the entrepreneurial acuteness of Richard Branson, the courage

Catch Gary Lee on Instagram at [@garyleecious](https://www.instagram.com/garyleecious) or on his food blog at https://medium.com/@divers_eat_y/



STREET STYLE



Nongluk Charoenchai

Tell us what your style is like.
Sporty.

What's your favourite colour?
Actually I like blue. But I wear a lot of black because it makes me look slimmer!

Who's your fashion inspiration?
I like the Korean Ulzzang trend, the girls are pretty. But I have no money to look like them!

Liu Jin (Jinny)

Tell us what your style is like.
Sporty

What's your favourite colour?
Black and pink

Who's your fashion inspiration?
Victoria Beckham





Seonjin Yoo (Tiffany)

Tell us what your style is like. Casual (simple). I prefer boxy shoulders, I like boxy silhouettes.

What's your favourite colour? White

Who's your fashion inspiration? My friends, we have similar styles so they always make sure I dress up!



Hua Tu

Tell us what your style is like. (starts listing every single colour) I wear red, yellow, orange, green. And purple. But I don't wear more than 3 bright colours in one outfit, or they'll clash.

What's your favourite colour? Red

Who's your fashion inspiration? Victoria's Secret model) Liu Wen.



Jon Basurto Arruti

Tell us what your style is like.

I like punk.

What's your favourite colour? Black and green.

Who's your fashion inspiration? I like the Basque rock band Berri Txarrak (which translates to Bad News in English), so I try to dress up like them.



Julia Jeong
ELICOS Trainer

Tell us what your style is like. It depends on the day. I can be dressy or I can be really comfortable and simple.

What's your favourite colour? Grey. It became my favourite colour when I moved to Melbourne! Because most people here don't wear bright colours.

Who's your fashion inspiration? I'm inspired by anything. It can be anyone on the street, or on Instagram. I love Miranda Kerr. Plus she's Aussie!

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Asia TOPA is a joint initiative of the Sidney Myer Fund and Arts Centre Melbourne and is supported by the Australian and Victorian Governments.



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