Short Cut to success

Courses

Get a scholarship with us! pg 5 | Barista, RSA, First Aid pg 8-11
The secret cheesecake recipe pg 14
We offer short one-day courses in Food Safety and First-Aid. Our courses are designed to provide realistic workplace scenarios. Our classes provide you with basic skills required to work in the Hospitality and Entertainment sectors.

The Melbourne coffee culture is a vibrant and passionate industry. Are you ready to join the movement?

Spice up your resume with our Responsible Service of Alcohol course and learn the required knowledge to work in a licensed premises.

**Package Deals**

- Barista + Coffee Art = $124
- RSA + Barista = $110
- Food Safety Level 1 + Barista = $98
- Food Safety (Level 1) + Barista + Coffee Art = $169
- RSA + Barista + Coffee Art = $169

**Call:** 0424 950 106

Or register your interest at: baristacoursemelbourne.com
Editor's Note

That's what we do every day! Juggling time with family, friends, school, work, and our own personal time. We juggle doing things for our future, for our family, and for our friends.

So we understand what it's like to have to do so many things at once! As a student, you probably think you don't have enough time to study, work and play.

That's why this issue is packed with lots of things to help you make your life easy.

We've got study hacks, we help you understand how to apply a scholarship with us and give you financial aid, we even have a fabulous spread on our short courses. Barista, Coffee Art, First Aid, Food Safety, these one-day courses can help you if you're looking for a part-time job. Not only that, they're just as fun to do in your own time!

Because so often, we juggle everything to make someone else happy. Isn't it time that we did something just for ourselves?

So sit in a comfy chair, sip some tea, and give yourself some time to read this copy of EVOLVE. Because you deserve it!

Love,

[Signature]

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Want to be on our editorial committee?

You could be part of us, and get your friends to be in the magazine! All you have to do is send us an email. Letters can be sent to: Communications@rgit.edu.au.
Queen Victoria Market

The Queen Victoria Market opened in 1878 and is apparently one of the commercial and cultural landmarks in Melbourne nowadays.

It has been feeding the locals and tourists for over 130 years, physically and mentally. Now I’ve become one of them.

I like to walk along the cafes around the market to get the contagious relaxing atmosphere before hopping in the market to join the war between good price and good products.

Shopping in the market always reminds me of shopping with mum in my childhood because the market is similar to traditional markets in Taiwan. You can find veg & fruit, fresh meat & fish, clothes, accessories… etc.

Colorful spices, dairy, and deli are something different for me. The most impressive one for me is probably “black pudding” which is made from pig’s blood. We have animal blood products too in Taiwan but we don’t call them such a cute name.

The Queen Victoria market is not only busy during the day, it attracts heaps of people at night too. There is a winter night market every Wednesday between 5pm-10pm this year.

I invited my friend to go with me after I’d heard about it. There were ramen, paella, burgers, pies…street food and desserts from all over the world. We checked as many stalls as we could before we couldn’t resist the beautiful smell of the foods anymore.

The night market cinema had films from university students, with a couple of inspiring ideas which spiced our mind while steak rolls satisfied our stomach. After the movies, we headed off for more arts. We had looked at some craft and been amazed by a busker who plays more than 3 instruments at the same time by using his hands, feet, and mouth.

I was thinking maybe I should try to build a small stage and play different instruments at the same time in a night market in Taiwan. It should be an eye opening new trick…I wish…

I had read it on a website before I came to Melbourne, “Vic Market is a true reflection of Melbourne’s cosmopolitan makeup”. Now I say it is absolutely right.

Blog Winner

In our last issue, we ran a blog competition for students, inviting you to submit a blog story. Guess who won?

Liane (Lin-Yen Yu) from James Hallal’s ELICOS GE3 class!

She wrote a fabulous story on her experience at the Queen Victoria Market. Ever heard of black pudding? We didn’t either, so let’s let her explain it all:
Student News

Our SCHOLARLY students

Charles and John are 2 of the lucky students who received a scholarship with us this term. We caught up with the hardworking and dedicated duo to receive some insight into their lives at RGIT and get a few tips as well. Congratulations to them on receiving a scholarship!

Kyongsuk Kang

Kyongsuk Kang (who goes by the name Charles) is a Certificate 3 Commercial Cookery student from South Korea. As a kid, he thoroughly enjoyed his mother’s cooking, so it was only natural for him to want to cook great food himself.

Outside of school, Charles enjoys walking around the city and tasting delicious food. He wants to be a Chef in the future, whether at a hotel or his own restaurant.

His tip for students?

Listen carefully during class and try to understand the material.

John Oluwaranti Alewi

John Oluwaranti Alewi is a talented student from Nigeria taking the Diploma of Networking. John chose this course to be professionally trained to evaluate processes, analyse, install, design and manage IT systems and networks. When he’s not involved in his studies, John enjoys travelling and sports like football and tennis. He hopes to one day become a computer system and network engineer or administrator.

John’s advice:

✓ work hard
✓ be resourceful
✓ be focused
✓ be determined

Interested in a scholarship with us?

Check out the details on our website at rgit.edu.au/students/international/scholarship. Both local and international students are welcome to apply.
Have you checked out our new campus yet? RGIT is proud to announce a brand new campus in the heart of Melbourne CBD. How convenient is it, you ask?

It's located just across the street from our main campus at 51-53 Elizabeth Street. The new campus will help RGIT accommodate our expanding vision which includes more course offerings for our students.

Classes for courses such as ELICOS, IT (software) and Cert III and IV in Business will be held in the new campus. There's also a library, recreational area and other brand new facilities for students to enjoy.

So go relax and find a quiet spot to study in that campus. Whether you're looking to do some research, do a group project or just work on your assignment, the campus is a perfect spot.
Superheroes to your Success

Life as a student can be hard. It’s stressful trying to get through group projects, part-time jobs, a social life and family. We know that, and that’s why we’ve rounded up our undercover superheroes to help you out. These friendly faces are RGIT’s new counsellors who can help you if you need a listening ear.

Zeena Chettri  
Student Services Manager

Zeena doesn’t need Thor’s hammer to prove that she has superhuman strength. The nucleus of the administration team, Zeena is the key contact for all students throughout their RGIT journey. She manages all student issues, and her door is always open.

Leena Hirani  
VET FEE-HELP Administrator

VET FEE-HELP Wonder Woman… uhh we mean, Administrator, Leena is always there to assist and provide solutions to student administration matters. Being highly capable and dedicated, she is an asset to the team and most of all, the students.

Buddhi Raya  
Hospitality Coordinator

The thing you have to know about Buddhi is that he’s Batman. With 15 years at the Sheraton group, he provides exceptional customer service. Buddhi always makes sure that RGIT graduates are known for their front house skills. Because he’s Batman.

Vernaz Rai  
Welfare Officer & Student Services

Vernaz might not be able to read minds (but sometimes we think she can!). She finds joy in helping students get settled. Vernaz understands the challenges our international students go through, whether it’s homesickness, work/study pressure, or depression.

Shusil Tamang  
Hospitality Trainer, Commercial Cookery & Operations

We think Shusil’s super power is everlasting coffee, because he’s always bright and energetic. With relentless attention to detail, he worked his way to being Head Chef at many restaurants in Melbourne. He now helps provide quality cookery & hospitality training to students.

Jasmine Padua Bowditch  
Student Admin Officer

While she’s not a crime-fighting comic artist, Jasmine is always there for the international students of RGIT. Having taught English in Japan for three years, she understands the difficulties of being a foreigner in a different country. Her friendly personality makes sure students don’t hesitate to see her.
Barista Eugenio is blazing his way through the hospitality industry. From taking selfies with Masterchef judge Matt Preston to working at the famous Café e Cucina (where he served some very famous singers!), Eugenio is certainly making friends in high places. We catch up with him and some barista students to get the lowdown on all things coffee.

**BARISTA TRAINER**

**Eugenio Giannotta**

**Interesting facts:**

- How many coffees are baristas likely to make in one shift?
- About 300+ per shift (so be prepared to run around!)
- A 1 kilogram bag of coffee makes 125 coffees
- Brunetti goes through 300 kilos of coffee every week. That’s 37,500 coffees a week!

Which is the hardest ‘milk’ to work with (full fat, low-fat, soy, rice, oat, almond, coconut, etc…) and why?

Protein is what makes the milk stretch and you can only do that with dairy. Low fat milk is fine.

Soy is also ok as it has protein but if you use almond, rice, oat or coconut milk, you will be very frustrated with trying to make foam.

Why do you want to be a barista?

I’ve just finished my apprenticeship as a carpenter, now I want to do something I like. It’s the lifestyle and meeting different people, you get to put on a bit of a show, be a bit engaging. It’s a bit of an entertainer.

**Ambriehl Khalil**

**Dream job?**

I’d love to work in London. I dream to go there. I’d like the weather there. I’m from Brisbane where it’s always sunny.

Why do you want to be a barista?

It’s fun. I work as a waitress at the Jolly Miller in Epping but want to make coffee and take some of the pressure off my boss. It’s a fantastic, small café that does great coffee.

**Jennifer Thi Bich Phuong Do**

**Dream job?**

To work in a 5 star resort in Ha Long Bay in Vietnam.

Why do you want to be a barista?

Hospitality is my hobby. I like to socialize and want to develop tourism in my country.

**BARISTA STUDENTS**

**Michael Bourke**

**Dream Barista job?**

I’ve just been to Europe so working on a superyacht in Croatia or Ibiza or Greece. (Editor: Michael, can we follow you there?)
We’re always eating every day, but we always take food safety for granted, until it’s too late. Our trainer Dan and student Wilbur share what happens when food safety goes wrong.

Did you know?
Never defrost food on the kitchen bench as food will be exposed to the temperature danger zone. Bacteria can double in size every 20 minutes and it may only take a few hours for enough bacteria to cause food poisoning!

Fun Story:
I was once training (elsewhere) and we were coating raw chicken in breadcrumbs. We were using the standard “tip top” bread crumbs from a large 5kg bag. Once the chicken was prepared and coated, the students asked…. “What will we do with the left over bread crumbs (that had been rolling around in the raw chicken)?” I turned to wash my hands, and before I could reply, the students were using a metal strainer to sift used bread crumbs back into the 5kg bag of the fresh crumbs.

I asked “Do you realize we will have to dispose of the bag?”
The students replied… “Why, it costs money! Plus our chef tells us it’s the best way of saving money”.
Never mind the high risk of food poisoning!

What’s your Food Safety dream job?
There is still a huge market and demand for food and beverage businesses today. I want to position my business called “The Green Kitchen”. It’s an organic fresh produce restaurant with a bistro gallery concept, partnering with independent artists to showcase their works for sale. My business will help promote healthy lifestyle and establish good relationship with various artists as well.

What job are you applying for now?
I want to explore more of my capabilities to work with the finest wine companies and become a sommelier.

Any interesting Food Safety stories?
I attended a friend’s sunset beach wedding a year ago. The location was absolutely incredible and so captivating. We went to the buffet area and all of us took mussels. Halfway through there was an odd taste. Some of my friends just ignored it so we did too. Before we hit the dance floor, I went to the toilet instead. I started shaking and profusely sweating, making it more difficult for me to compose myself and get back to the party.

I thought I was the only one with a bad day but it turns out that most of the guests were too. The groom and the bride called the event manager who called an ambulance.

According to the food and health inspectors, the mussels that was served that night was undercooked and not fresh enough. We were compensated but it somehow ruined the wedding of my friend. From then on, I never ate mussels.
HAPPY HOUR

Happy hours and night-time escapades, Australians agree that there's never a 'wrong' time to drink alcohol. But most restaurants, pubs and cafes require you to have an RSA (Responsible Service of Alcohol) certificate before you can work with them. Find out why as our trainer Siva takes us through the cautionary tales.

RSA TRAINER
Siva Kanteti

Did you know?
If you require RSA for your hospitality, you have up to eight weeks to get your Certificate. But you have to update the qualification every 3 years!
In the last 3 years in Victoria, about 8000 accidents and 58 deaths were because of alcohol-related incidents.
“Multiply that by the immediate family members also affected and you have over 32,000 people upset because a hospitality worker did not serve alcohol responsibly.”

RSA STUDENTS
Sophie Chung

What’s your dream job with this qualification?
I'd like to work at a well-known hotel in America, in Hollywood or somewhere in LA. I’m really interested in pop culture so any interaction with celebrities would be great.

What job are you applying for?
I needed to get RSA for compliance for my waitressing job but I’m also studying business and wanted to strengthen and broaden my knowledge.

Vincent Omoder

What’s your dream job with this qualification?
I'd like to have my own beer garden.

What job are you applying for?
I'm interested in a front of desk application at a café bar in Daylesford.

RSA Stuff Ups

At a restaurant, a waiter did not pay attention to the seat numbers and the drink orders he was serving. He served a gin and tonic to a 12 year-old boy.
The boy’s mother was furious! It cost the restaurant $2000, paying the bill for her entire table.
Accidents can happen anywhere, at any time. Our trainer Jessica and student Michela share their harrowing stories of just how important their First Aid qualification was in their lives.

**FIRST AID TRAINER**

Jessica Curtis

**What to do in an emergency?**

Nose bleeds: Back in the day it was ‘hold your head back’. But now you sit up straight, pinch your nose and put ice in the neck or forehead. When someone cuts off a finger, put it in a sealed bag and then in icy water, NOT directly in icy water. The bag protects it from the cold so it can hopefully be reattached.

Any First Aid stories? (Editor: Do not read if you have a light stomach!):

I used to be a venue manager and security. A girl was wearing open shoes in the nightclub. She cut the top of her foot with smashed glass.

As she was walking off the dance floor there was puddles of blood. It was dark so no one really noticed. I got staff to quickly put gloves on and clean it up properly with chemicals.

We did it while everything else was happening, you get used to working around things. You get security to stand around and stop people from walking over it.

She lost heaps of blood and went into shock. We’ve got really big fabric nappies in the bar because they’re absorbent and I tightly put it around her foot to stop the bleeding while we waited for an ambulance.

**FIRST AID STUDENT**

Michela Celloni

**Why did you get a First Aid qualification?**

There is nothing worse than seeing a person who needs your help and you can't give it to him because you do not know what to do or say. Or, worse, put him in danger or endanger your life.

Have you ever been confronted by a First Aid situation?

10 years ago I was a witness of a motorcycle accident. Unfortunately just one of them survived. This changed my life. It made me realize how important it is to be able to provide help to save other lives. In the moments after the accident I was in shock, unable to speak, I could not reason with lucidity and I did not know what to do for help. The following month I joined the Red Cross. I decided to work as a volunteer in the hospital and ambulance.

During my volunteering I have faced accidents, heart attacks, anaphylaxis, etc. Now I have the confidence.

In Life accidents happen and you have to know how to deal with them because there are just a few seconds between life and death.
Student Welfare

1) Do not skip classes
   It’s really tempting to stay in bed at 7am, but skipping one class means that you have to work harder to catch up.

2) Prepare in Advance
   If you have morning class, and you don’t know what’s going on, it’ll be really hard to understand what the trainers are talking about! Making sure that you know what the topic is for tomorrow’s class will make your life a hundred times easier.

3) Ask questions
   If you don’t ask today, if you might forget your question next week. Our trainers encourage students to see them after class or send emails if there’s anything unclear.

4) Do the Gummy bear reading hack
   Put gummy bears (or any other sweets) on the pages you need to read. When you finish that paragraph, you get to eat the gummy bear!

5) Change the font of your notes to Times New Roman
   Apparently, Times New Roman is the easiest font to read!

6) Use different coloured pens to take notes.
   Colours make it more interesting and exciting to your brain, and they help you to remember your notes better.
ELICOS Trainer James, took his students to Melbourne’s Batman Park for an excursion and to slip a shrimp on the Barbie. What better way to celebrate the Australian culture? Here’s what some of the students enjoyed:

“Today is a very special day for me because it was my first BBQ party in Australia. I helped with cooking the barbeque, we were fortunate the weather was good. Thank you to our teacher James we had lots of fun!”
- Tanalutchmee Adakelum

“It was a great day, not windy, and not cloudy I love excursions because it makes me feel relaxed. We had chicken, beef sausages and some veggies but it made us feel very oily though then we walked back to school along the Yarra while taking photos.”
- Yin Chung Wong

“We had an Australian Barbeque, it was my first time to and I took a chicken salad to share with my classmates and Pookpik took some very nice beef with us. We finished about 2.00pm we walked near the Yarra then walked back to school, it was a very happy day for me and my classmates.”
- Liu Leung Shing

“I have to thank James, he is the teacher in our class who is always teaching and have a good idea to study and also we can have fun and not stress... it was the first time I had a barbeque in a park. We walk long the Yarra River looking at a few beautiful big building and a lot of birds, for me it is a very good idea we can do that every month so we can study and relax at the same time, thank you teacher.”
- Ni Wayan Suirni

ELICOS BBQ Day
ELICOS

Raving Recipes

Our ELICOS students are not only great at the grill, they’re great in the kitchen too. Here’s our favourite recipe, a lovely cheesecake recipe from Anne. Yum! Check out the other recipes on our blog at www.rgit.edu.au/blog

My knock out recipe (Anne)

Cheese Cake

150g biscuits base

95g butter (melted)

500g cream cheese

75g sugar

2 eggs

1. Grease a 24cm round springform pan.


3. Preheat oven to 160°C

4. Beat the cheese and sugar in a medium bowl with an electric mixer until smooth; beat in eggs, one at a time.

5. Spread filling into pan; bake for about 50 minutes. Cool in oven with door ajar.

6. Refrigerate cheesecake for 3 hours or overnight.
Ever been in a coffee roaster? Here’s what happens.

**Griffiths Coffee Roasters Excursion**

*Story by Natalie O’Donoughue*

We enjoyed a train and taxi ride before arriving at an industrial area in Mulgrave. It smelt sweet from the coffee aromas.

15 Hospitality Certificate III students were studying the *Prepare and Serve Espresso subject,* and what better place to go than one of the oldest coffee roasters in Melbourne?

We were taken through the plant and observed the sorting, roasting and packaging of beans that come from all around the world (such as Brazil and Columbia). It was noisy, but interesting listening how our ‘cup of Good Morning’ changed through modern technology.

The students learnt the strangest things you can find while sorting coffee beans. Like… a human tooth. Thankfully they got that out in time!

Jennifer, one of Melbourne’s Coffee Competition judges, was also around to teach more wonders of how to serve great espresso and texture silky milk.

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27 staff and students spent a lovely day in North Melbourne.

**Big Kitchen Cafe Excursion**

*Story by Danylo Chamula*

It was the morning of Thursday September the 10th. We departed the RGIT main campus for an experience in upmarket dining at 64 Sutton Street in North Melbourne.

The menu had already been arranged. However the students were curious to see the layout of the venue and generally what to expect. Once we arrived, our host seated us and began engaging with the group.

While some students (mainly cookery) were more interested in the food served, others were discussing the quality of the wine, the tableware, and the size of the function room.

The students enjoyed a set menu of 4 courses and 2 regional wines plus dessert. The excursion itself was an excellent opportunity for hospitality students in all courses to learn about food, wine, customer service, communication, and generally a great opportunity to interact with students from other classes.
Inside Hospitality

Alllez Cuisine! Forget about Masterchef, with their dramatic stories and crying home cooks. These are our tough Iron Chefs ready to take on the world. They share with us the secrets of why they are the best of the best!

Johnny Teoh
Malaysia
Certificate III in Commercial Cookery

I have good knife skills, I can cut salmon sashimi like an Iron Chef.

I can make good stew pork ribs soup with mushroom and chestnut. It’s a lot of work but this is also good to cook during winter.

I learn this dish from my mum and she taught me all the time when I was at home.

Tatsuya Ito
Japan
Diploma of Hospitality

I can organise the kitchen and team really well, and can work and communicate well with a team.

Best dish I can make is Om-rice. It’s white mushroom sauce with tomato ketchup, fried rice and omelette on top.

RGIT is good place to learn if you want to be a chef, trainers are really friendly and helpful.

I have over 10 classmates from other countries and it’s a good place to learn English if you are not good at English.

Alberto Briatko
Italy
Certificate IV in Commercial Cookery

I can chop vegetables and other fresh produce really fast like an Iron chef on the TV. I can cook and serve the food fast too.

I make the best Italian Risotto with mushroom, parmesan and all the other wonderful ingredients and put them all together to become an amazing dish!

I cook this for my family and friends. They always request for me to cook this.

Chen Pei Ling
Taiwan
Certificate III in Commercial Cookery

A chef is a pretty cool occupation. They can bring warmth and happiness from their dish to people.

I am very good at making desserts, I can make cakes for my friends. One time I made a cake for my friend’s son for his birthday.

My trainers and also my classmates are all very good teachers. I learnt many skills and we have good team work.

Tanakon “Chuck” Piron
Thailand
Certificate IV in Commercial Cookery

I am a good Butcher and I can cut pieces of meat. My mum taught me how to do butchering and meat slicing, and using the bones for many different types of food.

I am a Thai culinary expert. I like to cook traditional Thai food like Thai green chicken curry. I like to cook and make this for my friends and mostly my family because this is our favourite dish at home.
Festivals/Events

**MPavilion 2015**

MPavilion is a meeting place for everyone creative. This year will be the second annual MPavilion at Queen Victoria Gardens. Stay tuned for 4 months of free events, where you’ll be able to enjoy performances, talks, installations and many more! Get your thinking cap on and meet plenty of new people.

*When:* 5 October 2015 – 7 February 2016  
*Opening Hours:* 8:00am – 9:00pm  
*Address:* Queen Victoria Gardens, St Kilda Road  
*Price:* Free  
*Info:* http://www.mpavilion.org/

**Polish Festival**

Ever tried pierogi (stuffed dumplings)? How about bigos (hunter’s stew) or kielbasa (Polish sausages)? Try out some new mouth-watering foods while celebrating the customs and culture of the Polish people. There will also be traditional dancers and folk-inspired art to get your creative juices flowing. This is the eleventh year of the Polish Festival in Australia, so come join the celebrations!

*When:* 15 November 2015  
*Opening Hours:* Sunday 10:00pm – 5:00pm  
*Address:* Federation Square  
*Price:* Free  

**Tesselaar Tulip Festival**

Half a million tulips shine every year at the Tulip Festival held at the Dandenong Ranges. This year is extra special, with a local chainsaw artist Robbie Bast creating the world’s largest clog, a Dutch wooden shoe! There will also be other cultural displays in different weekends, such as a Turkish weekend, a Dutch weekend and an Irish weekend.

*When:* 10 September – 6 October 2015  
*Opening Hours:* 10:00pm – 5:00pm  
*Address:* The Tulip Farm, 357 Monbulk Rd, Silvan, Victoria  
*Price:* Adults ($24), Concession ($20)  

**PAX Australia**

Love costumes, cosplaying or gaming? PAX Australia is a must-see! PAX (Penny Arcade Expo) celebrates the games culture and invites international guests, speakers and musicians. Takes photos with cosplayers, test out new games, and of course, dress up as your favourite movie or video game character!

*When:* 30 Oct – 1 Nov 2015  
*Opening Hours:* 10:00pm – 5:00pm  
*Address:* Melbourne Convention & Exhibition Centre  
*Price:* $60 per day, $160 for 3 days  
What if you were left alone on a deserted island for one month to do a reality TV show? What three objects would you take with you? We quizzed our students and staff for their hilarious answers.

(Imagine you already had food, cooking equipment and sleeping gear of course... let the fun stuff begin!)

Jessica Jamieson
Diploma of Management
1. The TARDIS police booth from Doctor Who so if I get bored I could always leave the island
2. Coffee because I can’t live without coffee
3. Cristiano Ronaldo cause if I had him I wouldn’t be bored. Look at that abs!

Barbara Pollard
Diploma of Business
1. Tarp and rope for shelter, tomahawk axe for chopping and building shelter and raft
2. Lots of clothing as shirts can be used to build a sail for my raft
3. Plenty of coffee

Sharlene Lopez
Diploma of Management
1. Extra pair of Boots
2. Good Book to read. A really big book!
3. A torch with plenty of extra batteries

Tony Allen
Diploma of Community Service
1. Extra Clothing to ensure warmth or Protection from the elements
2. Matches for cooking and light at night
3. Rope always a necessity to provide or for building rafts and shelter

Faridah Wu
Department of Communications
1. Sunglasses and a big floppy hat and might as well pretend it’s a beach holiday
2. A months’ worth of ice cream and chocolate
3. Tons of insect repellents

Andrew
Department of Marketing
1. A Ukulele and chicks
2. A Mud mask so I can relax and refresh
3. A Big fluffy teddy bear

Pedro Johnson
Department of who knows what
1. Solar chargers for lights coz I’m scared of the dark
2. Huge speakers so I can play 80s hard core without anyone to mock me of my music preference LOL
3. Angelina Jolie so that I have a month to convince her to adopt me
Tony’s Trivia

What animal can not make a sound even when being brought down by a predator?

Sudoku

```
9  4  1  8
2  9
1  2
7  9  4  1  6
3  5
5  2
2  7  4
5
6
2
9
1
8
6
5
1

1  8  9
2
7
3
5
2
6
4
8
1
6
5
1
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9
2
7
5
2
6
4
8
1
6
2
9
1
8
9
2
5
6
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