



Month That Was

Edition 8, August 31st, 2022

R&CA STAFF UPDATE

Jason Cornell joins R&CA as National Manager of Strategic Partnerships. Jason previously worked in Hong Kong for the Café Deco Group who launched iconic restaurant Café Sydney. Jason was also previously Head of Sponsorship for the Hong Kong Jockey Club. Most recently he was with hospitality group Australian Venue Co. Jason is excited about the opportunity of representing members plus bringing innovative partnerships for current and new sponsors. Please join us in welcoming Jason to the team!



BUSINESS SYDNEY | THE HON. AMBASSADOR JOE HOCKEY

Belinda Clarke was invited on behalf of Business Sydney and Bondi Partners to attend an exclusive conversation with the Hon. Ambassador Joe Hockey (Ret.), former Australian Ambassador to the United States, the Hon. Peter Beattie AC, former Queensland Premier for a Q&A. Conversations explored geopolitical tensions, their impact on Australia and the current domestic outlook for the market.

NATIONAL SKILLS WEEK

Laura McLachlan was invited to attend the launch of the 2022 National Skills Week hosted by Business Sydney at Parliament House. National Skills Week is dedicated to raising the profile and status of vocational learning dispelling outdated myths and showcasing the attractive career opportunities in Australia. Vocational Education and Training (VET) has been the foundation of Australia's strong and vibrant economy. It has produced industry leaders, it offers great diversity, new and exciting career paths, and much more.

TOURISM JOBS SUMMIT

Hugo Robinson attended the Tourism Jobs Summit in Canberra hosted by AusTrade and Minister for Tourism Don Farrell. The point of the summit was to discuss ways in which Australia's tourism sector can work to alleviate the current staffing crisis. Currently the industry has a jobs gap of about 95,000 workers and R&CA has been developing strategies and policies to put to government to tackle this enormous issue.

ACCI SMALL BUSINESS/TOURISM WORKFORCE ROUNDTABLE.

R&CA attended ACCI's small business tourism workforce roundtable with the Federal Minister for Small Business Julie Collins. The round table was an opportunity not only to inform the Minister on what we want to see Dunn for tourism and hospitality businesses, but also an opportunity for RCA to contribute to ACCI's presentation for the jobs and skills summit. Some examples of ideas put forward was increasing the migration cap, putting hospitality occupations on the PMSOL and more funding for skills and training.



SHADOW ECONOMY ADVISORY FORUM

Brendon Zhu attended the Shadow Economy Advisory Forum to hear an update from the Australian Taxation Office on their approach to the cash economy. It was discussed at this meeting that there is to be further education and awareness to be shared in the industry.

IMMIGRATION PETITION AND POLICY PRIORITIES

R&CA circulated a petition to members to sign that included a set of policy ideas designed to fix the immigration deadlock Australia faces. The petition garnered over 2000 signatures from businesses all over Australia. After it was presented to Prime Minister Anthony Albanese, R&CA scored lots of good media off the back of it.



The policy priorities included:

- Increasing the Migration cap from 160,000 to 200,000
- Allowing International students to work more and promote more flexibility
- Scrapping many application fees for visas such as the TSS 482 visa
- Including more hospitality jobs on the Priority Migration Skilled Occupation List
- Cutting red tape and enforce faster turnaround times
- Better pathways to permanent residency
- Reimbursing employers who lose their employee to another place of work
- Freezing the fees of visa applications

ANNUALISED SALARY WEBINAR

R&CA co-hosted a webinar with EI Legal based on the recent reforms to the Restaurant Industry Award and the Hospitality Industry General Award in relation to outer limits that have been introduced for annualised salaries. This was a great success with around 290 registrations and 151 live unique viewers. [Click here](#) to watch the Annualised Salary Webinar.

PARTNERSHIPS

- **You Solved** – have become a first time Silver partner with HR specialist, Abigail Jones starting up a one stop shop for hospitality migration and recruitment. You Solved was formed from a deep sense of purpose to solve the hospitality industry skills crisis.
- **Menulog** - have signed on again as valued Gold partner on the back of a recent huge brand awareness campaign with TV ads starring Katy Perry and that tune! "Can somebody say Menulog"
- **Gallager** – Our premium Platinum and insurance partner, was highlighted in a dedicated "Partner Spotlight" with the membership team and introduced new direct Gallager contacts and strengthened our response and service for members.
- **Payo** – has signed on again as a Silver partner and CEO and Founder Taf will be joining Laura on stage at Fine Foods in September to discuss "Is Technology allowing smooth operations for your venue? How technology can allow you to keep your finger on the pulse and know your numbers, empower your team, improve efficiencies."



EMPLOYEE OF THE MONTH

This month's Employee of the Month goes to Kerrie Grayndler R&CA's Events Coordinator. Kerrie has recently changed roles, coming from the Training Department. Whilst Kerrie is learning her new role as Events Coordinator she is still working hard solo in her training role wrapping things up. Kerrie has been working hard to make sure not only the training tasks she has continue to be completed on time but also that events run smoothly and she does it all with a smile on her face. Thank you Kerrie for all you are doing for the association and your determination and hard work.



South Australia

MEMBERSHIP

The SA Membership team wishes to welcome 2 new members and 1 new associate member to the association this month; Office & Hospitality Supplies, The British Hotel and Bobbi Bao.

- **Hilltop Office & Hospitality Supplies** - Focussing on the supply of printer consumables, catering, cleaning, ink, toner, milk, stationery and all supplies to keep you running at home and in the office at a very affordable price. They are keen to use R&CA as a tool to access the restaurant and café industry in SA.
- **The British Hotel** - The British Hotel enjoys a unique combination of a friendly historic pub with an authentic, genuine ambience and a fabulous menu. Located within walking distance from The Adelaide Oval, The Adelaide Zoo, and the city precinct. Serving good food, good wine, and good beer since 1838. The team have joined R&CA for our IR support
- **Bobbi Bao** - New venue located in the Bowden Industrial-chic venue for regular farmers' markets & hip, permanent international eateries, Plant 4. A second venue was opened and have joined as an additional membership for all our legal and IR support.



SOUTH AUSTRALIA AWARDS FOR EXCELLENCE

Monday 22 August saw the Adelaide Oval light up as more than 600 guests enjoyed delicious food and drinks as they eagerly awaited to see who would take out the awards. The Hon. Andrea Michaels M, the Hon. Zoe Bettison MP and the Hon. David Speirs MP were also in attendance.

Major award winners were:

LIFETIME ACHIEVER – Steve Blanco & Christopher Horner

YOUNG ACHIEVER – Michelle Lowe

RESTAURATEUR OF THE YEAR – Jim Dimitropoulos

CATERER OF THE YEAR - Adelaide Oval SMA Functions & Events, NORTH ADELAIDE

CASUAL DINING OF THE YEAR - Anthony's Cucina e Pizzeria, PARADISE

RESTAURANT OF THE YEAR - Yuki in Burnside, GLEN OSMOND

New South Wales

MEMBERSHIP

The NSW/ACT Membership team would like to welcome 7 new members and 3 new associate members to the association this month; Bunny Beans Café, CBD College, Ginger Catering, Walker Street Café Bar, Café 86 on Main, Allies Security Services, Himalaya Restaurant, Mrs&George, Embers Restaurant and Helping Hand.

- **Bunny Beans Café** – Bunny Beans Café is in Holt and has a large focus on takeaway trade. Bunny Beans joined the Association for access to delivery partner benefits.
- **CBD College** – CBD is a 100% Australian owned training organisation. They are a training facility that specialises in RSA & RCG training. CBD College joined for advertising to our members and to support the Peak Body of the industry they service.
- **Ginger Catering** - Canberra's own home-grown premier caterer with established local experience and a strong commitment to community. Catering for Canberra for close to 20 years, Ginger takes care of every detail. From the finest, freshest, seasonal produce to the finishing touches for the smallest party or the largest conference, Ginger ensures yours will be a smooth and memorable event. They have rejoined post pandemic.
- **Walker Street Café Bar** - A new and modern Cafe & Bar located in the heart of Casino NSW. Offering a scrumptious range of dine-in and takeaway food and beverage options. Walker Street Café and Bar joined for IR support and to stay up to date on the industry news.
- **Café 86 on Main** – Taking up residence in Alstonville's heritage listed post office, Café 86 on Main is a locally loved hotspot for coffee and brunching occasions. They offer a selection of Modern Australian cuisine crafted from produce sourced in surrounding regions in support of local community businesses. Cafe 86 on Main have joined RCA for membership benefits.
- **Allies Security Services** – Allies Security Training Centre in Sydney provides RSA, RCG, White Card, First Aid & CPR training as well as security services. Allies Security Services has joined the Association to support the peak body while applying to train liquor licencing.
- **Himalaya Restaurant** - First opened in 2006, the Granville venue boasts a 100 seat dine in restaurant offering a la carte dining, takeaway and home delivery options. The venue boasts three private function rooms, catering for groups from 50 to 250 guests in size. They have joined the Association to get a Gold Licence.
- **Mrs&George** – Mrs&George specialise in stylish social food delivered to your workplace & uncomplicated food for intimate events. Their grazing menu is perfect for office drinks & celebrations, beautifully presented in either bio packaging or on platters. An impressive & easy option for client events are their ready to serve canapés – they even help you out with drinks.
- **Embers Restaurant** – Embers is a Mediterranean inspired, modern Australian restaurant with a relaxed dining atmosphere. The restaurant has been a favourite for locals and holiday-makers since 2013, when the large empty hardware store was converted into a bright and open dining space. They have joined for access to IR support and partner benefits.
- **Helping Hand** – Upgrading from state based Associate Member to National Associate Member Helping Hand provide auction and silent auctions to large events, including our very own Awards for Excellence. Helping Hand signed on specifically for introductions to our members that can provide commercial deals to auction at their events.



DESTINATION NSW VISIONING WORKSHOP

As part of the NSW Visitor Economy Strategy 2030, Destination NSW is developing new Destination Management Plans for the Western Parkland City and the Central River City aimed at identifying gaps and opportunities, plus pathways to realising them. Laura McLachlan attended a workshop which allowed for Councils, businesses, First Nations stakeholders, universities, industry associations, and other stakeholders in the visitor economy the opportunity to provide input in the new Destination Management Plans.



SHOWCASE – ALLIANZ STADIUM

Belinda Clarke was invited on behalf of Business Sydney and Kerrie Mather, CEO, Venues NSW to attend an exclusive showcase night at the new world-class Allianz Stadium in Moore Park. This was a private function for Venues NSW and Business Sydney partners to showcase the premium spaces and capabilities at Sydney's brand new sports and entertainment venue ahead of the official opening series of events.

MEETING WITH MINISTER VICTOR DOMINELLO MP

Belinda Clarke and Brendon Zhu met with Minister Victor Dominello who provided an update on how the NSW Government was reforming Service NSW for a more seamless experience for business owners. A sneak preview was provided to showcase the reduction in red tape and paper work involved with starting and running a business in NSW.

Victoria

SMALL BUSINESS VENTILATION PROGRAM

The Small Business Ventilation Program is open for another round and will close on Thursday 8 September 2022. It involves funding for public-facing small businesses to purchase equipment and upgrades to improve ventilation and reduce the spread of COVID-19 and boost customer confidence. [Click here](#) to learn more.



MEMBERSHIP

The VIC/TAS Membership team wishes to welcome 5 new members to the association this month; Hard Road Brewery, Naughtons Hotel, Wolfe & Malone, Captain Baxters, and Mr McCracken.

- **Hard Road Brewery** - This brewery is a relaxed, family friendly atmosphere, with over 20 craft beers on tap. Hard Road boasts knowledgeable staff, fantastic selection, and a beautiful venue where you can see exactly where your Hard Road craft brew came from. Beer enthusiasts will enjoy the spacious venue, great atmosphere and the regular food trucks that roll in. Hard Road Brewery joined for IR support and to stay connected.
- **Wolfe & Malone** - Fussy wine bars can make people feel unwelcome, and that's not Wolfe & Malone's style. They are about old-school hospitality. With Middle Eastern and Cypriot-Greek ancestry, they have inherited a long tradition of 'guest friendship' that still guides our Mediterranean hospitality today. Combined with Lebanese roots, offering a warm welcome and generous spread of food and drink is just in their blood!
- **Naughtons Hotel** – Naughtons is a historic brewpub in the heart of leafy Parkville. The nearly 150 year old building is home to the AFE2022 Winner Best Restaurant in a Pub/Club. Naughtons have a dedication to seasonal farm-to-table eating, quality drinks and warm hospitality. They have re-joined after the pandemic.
- **Mr McCracken** - Mr McCracken is the foxy and sophisticated venue at Essendon Fields, designed to be a new level of Bar, Restaurant and Functions in the inner north suburbs of Melbourne. Situated at Essendon_Fields, Mr McCracken has created a venue like none-other. Mr McCracken has large, spacious outdoor areas, a superb wine collection, and sophisticated decor. They have joined to support the Association and to be a part of AFE.
- **Captain Baxters** - Captain Baxter's rooftop restaurant and bar offers panoramic views of St Kilda Beach. An iconic beachside destination perfect for long lunches, sun-down drinks and relaxed vibes. The space is inspired by tropical beach bungalows of the 1920's and features a fully retractable roof bringing the outdoors in. Combining a seafood focused menu with subtle Asian influences Captain Baxter represents food that people want to eat by the beach. Joined to support the Association and to be involved in AFE.



Queensland

TASTES OF MORETON BAY INDUSTRY LUNCHEON

The Taste of Moreton Bay festival was an initiative to raise the profile and identity of the Moreton Bay region as a leading food and agribusiness destination as well as drive confidence in the direction and growth trajectory of the region with internal and external stakeholders. Belinda Clarke was invited to sit on the panel to discuss the importance of showcasing QLD produce to a global audience as well as opportunities for industry to capitalise on.

TRAINING FUNDING AND INCENTIVES FOR EMPLOYERS

The Queensland Government is providing targeted investments through a number of different vocational education and training (VET) investment programs to assist industry and employers train and upskill their current and future workforce. [Click here](#) to find out more.

SMALL BUSINESS GRANTS

The Business Boost grants program provides support to businesses to advance improvements in their efficiency and productivity. This support includes funded activities in 3 project areas: Future planning, Specialised and automated software and, Staff management, development and planning. [Click here](#) to learn more.

QUEENSLAND AWARDS FOR EXCELLENCE

The 2022 South East QLD Awards were held at The Star, Gold Coast on Monday 8 August. With over 550 guests attending, including the Premier of QLD Annastacia Palaszczuk, The Hon. Angie Bell MP, The Hon. Stirling Hinchliffe MP and Jarrod Bleijie MP, it was the largest SEQ event in over 10 years, a telling sign that the industry is reigniting.

Major award winners were:

LIFETIME ACHIEVER – Adonis Ghanem

YOUNG ACHIEVER – Andy Ashby

RESTAURATEUR OF THE YEAR – Michael Tassis

CATERER OF THE YEAR - Preston Peak Winery Function Centre, PRESTON

CASUAL DINING OF THE YEAR - Sassafra of Paddington, PADDINGTON

RESTAURANT OF THE YEAR - Restaurant Dan Arnold, FORTITUDE VALLEY

The NQNT finalists were ready for a great night in Cairns and it did not disappoint. Held on Monday 29th August at Pullman Reef Hotel Cairns, guests were treated to a locally inspired menu along with beverages from sponsors Malt Shovel, Salena Estate, Sanpellegrino, Diageo and Lyres.

Major award winners were:

LIFETIME ACHIEVER – Craig Squire

YOUNG ACHIEVER– Vincenzo Di Cugno

RESTAURATEURS OF THE YEAR – Spencer and Reina Patrick

CATERER OF THE YEAR - Chriso The Personal Chef, HOLLOWAYS BEACH

CASUAL DINING OF THE YEAR- The Chambers, CAIRNS CITY

RESTAURANT OF THE YEAR - CC's Bar and Grill by Crystalbrook, CAIRNS



MEMBERSHIP

The QLD Membership team would like to welcome 3 new members to the association this month; Miss Money Penny's Broadbeach & Noosa and Takashiya, La Cucina e Bar.

- **Miss Money Penny's Broadbeach & Noosa** – Part of The Good Time Group Miss Money Penny's Broadbeach and Noosa are stylish venues with a relaxed atmosphere and a focus on social dining that offers a diverse range of cocktails, alongside globally influenced Modern Mediterranean cuisine. Architecturally designed, Miss Money Penny's lends itself to private functions, including formal and informal functions, weddings, corporate events and cocktail classes. Both venues have joined to enter the Awards for Excellence next year and will maximise their membership across all departments.
- **Takashiya** – A full Japanese Omakase Experience Takashiya takes guests on a 16-course intimate dinner experience. With only 12 seats available at each sitting, it is like no other venue in Brisbane. Takashiya joined the Association for Awards for Excellence.
- **La Cucina e Bar** - In the heart of Port Douglas, set against the backdrop of reef and rainforest, you'll find La Cucina + Bar, a timeless and sophisticated Italian dining experience. Indulge your palate in our finest cuisine in their restaurant or relax with a drink and a casual bite in the bar all whilst enjoying warm Italian hospitality.



Western Australia

NEW DISABILITY JOBS CONNECT PLATFORM

The Disability Jobs Connect program has been created to help people with a disability overcome the challenges of gaining employment and connect with potential employers who recognise the unique skills and attributes they possess. People with a disability can create a profile in Studium showcasing their skills, attributes, values, previous experience and more. Employers can then search on this information, view candidate profiles and connect with those best aligned to their business and available role. People or groups helping the candidate with their employment – including Disability Employment Service Providers, the NDIS or a candidate's legal guardian – can be linked into the activity between employers and candidates. This is a joint initiative between National Disability Services in Western Australia and Studium supported by Lotterywest. [Click here](#) to learn more.



MAKING WA THE MOST ATTRACTIVE STATE FOR SKILLED MIGRANTS

The temporary changes to WA's skilled migration pathway are expected to be implemented over the course of the next month and have been introduced following feedback directly to the Premier during his recent mission to Europe, the United Kingdom and Qatar. These measures also coincide with WA securing an increased allocation of places in the Commonwealth Government's State Nominated Migration Program, following advocacy by the McGowan Government. To capture all priority industries, the State Government has increased occupations eligible for skilled migration in WA by around 60 per cent based on feedback from industry.

MEMBERSHIP

The WA Membership team would like to welcome 1 new member to the association this month; Ostro Eatery.

- **Ostro Eatery** - There's an energy and passion about Ostro. Not overly precious or pretentious just fast, fun and fresh. They are the perfect place to drop in and refuel, guided by a passion for creating delicious wholesome food. With a love for locals, you will be able to enjoy a morning or evening filled with laughs alongside friendly staff.



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