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SPRING 2013

A Quarterly News Publication for the Foodservice Industry

Star Attraction

The Star sparkles under North

Into the Wild

The Woods fires up hot menu

Best in Show

Brisbane unveils Royal ICC

Gold Rush

Ballarat strikes gold with Jackson's & Co





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Editor's Note

How the year has flown, it was only this time last year that we launched the now award winning Frima VarioCooking Centre Multificiency® at the Fine Food Show, Melbourne. In the lead up to this year's Fine Food Show, held in Sydney from September 9-12th, we are delighted to welcome the addition of the Vitamix range of premium blending equipment, to complement Comcater's already extensive brand portfolio of world class kitchen equipment.

Vitamix is a global leader and offers the most advanced container and blade technology with a comprehensive range of food and beverage blending solutions. Suitable for all foodservice operations, Vitamix products are designed to reduce prep times, improve staff productivity and expand menu offerings.

Comcater is now authorised to provide service to existing Vitamix machines in Australia with our 24/7 technical and service support team.

Employing over 30 factory-trained technicians with four company workshops, located in Brisbane, Sydney, Melbourne and Perth, Comcater are dedicated to offering the very best service and technical support, and thus, have established the Comcater-certified foodservice technician course, equipping technicians with the very best experience and skills to respond to our ever changing marketplace and demand for knowledge and expertise across the vast amount of products we are now accustomed to.

In this spring edition we celebrate Fine Food, Sydney, taking you behind the scenes at The Star and interviewing foodservice icon, Andy North. We visit the award winning Doltone House and our friends at HRC Alliance. We travel to Country Victoria to visit one of Australia's finest pubs and discover what's happening behind the doors of the mammoth operation at RNA showgrounds in Brisbane.

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Front Burner | Spring 2013

News & Editorial

Fake it until you make it

Walking through the neon-lit streets of Tokyo, you would be hard-pressed to find a restaurant or foodservice outlet that is without intricate plastic replicas of their menu items.

The sight of a giant hotdog slathered in condiments may not faze the average Japanese restaurant goer, but where English menus range from sparse to non-existent, its saving the nation's tourists from starvation.

"It can really help," Italian tourist Alberto Pellegrini explains, as he combs lunch venues in Tokyo's upscale Ginza shopping district.

"I point at the food and I just say 'I want this, I want that'. It is easier because choosing from a list (in Japanese) is impossible."

A sudsy-looking beer, perfectly glazed sushi and decadent deep-fried pork cutlets may look appetising, but these sumptuous-looking morsels have less-than-tasty origins.

"In the early 1920's, a craftsman making models for pathological studies, such as skin diseases and human organs, was asked to make a number of food samples for a restaurant," explains Yasunobu Nose, Senior Editor at the leading Nikkei Business Daily, and who has written a book about food models.

This turn of events set off a food revolution in Japan where the idea spread rapidly as eating out soared in popularity and rural people flocked to the cities. Unfamiliar to what the city restaurants had to offer, the models gave country dwellers and locals alike a quick visual rundown of the chef's specialities before stepping inside an eatery.

Nose suggests that it's not just the tourists that benefit "Nearly a century later, the Japanese have developed a sense of getting information from three-dimensional signs. You're calculating lots of things - what kind of side dishes are there, how big is the meal, and is it economical?" adding that plastic food also has a limited presence in neighbouring China and South Korea.



The modern-day alchemy involves making a plastic mould of the real-life food and then adorning it with just the right colours to tantalise the taste buds of passing customers.

Iwasaki Co., a leading plastic food maker, has an army of craftspeople who hand paint the models, which sell for as much as \$100 each, although restaurants can lease a fake hamburger set for about \$6 a month.

"Our main customers are restaurant owners, but plastic food samples are increasingly popular among ordinary people," said Takashi Nakai, a spokesman for the company, which started business in 1932 when the samples were made of wax instead of today's more durable plastic.

Efforts to transport the idea to the West have been less than successful, "That's partly because we need real dishes to produce food samples so geographical distance is a hurdle" concludes Nakai.

L.A. restaurant unveils 23 page bottled water menu

Los Angeles restaurant Ray's & Stark was hailed by Esquire as "one of the best new restaurants of 2011" and by the Los Angeles Times as "a feast for the senses." Ray's & Stark Bar are now back in the press, causing a stir with the launch of their new water menu, featuring 20 different varieties of water from across the globe.

The restaurant's general manager, Martin Riese doubles as a "water sommelier." And yes, such a thing supposedly exists. A recent press release claiming Riese has been certified by the German Mineral Water Association, which is said to offer a week-long course and is one of the few schools in the world to offer a certification for water specialists.

Riese says his selections have been carefully chosen to complement Ray's & Stark Bar's Mediterranean-inspired menu and can be paired in a manner similar to wine. And if you need help figuring out what all the fuss is about, the water menu comes complete with extensive tasting notes that break down each water's mineral content and flavour profile.

"Water has a significant impact on the way we taste food, just as with wine and spirits," said Riese. "We are already accustomed to pairing food with wine or beer, but many people don't know that water is just as important to the entire dining experience."

Most notably, there is a \$20, 750mL still water bottle from Western Greenland in Canada and a \$16, 1 litre bottle named Beverly Hills 90H2O from the Northern California Mountains that is produced "in limited batches of 10,000 individually numbered diamond-like glass bottles."



Would you eat a Frankenburger?

Scientists have unveiled the world's first lab-grown beef burger. The 140gram patty, which cost more than £250,000 to produce, has been created using strands of meat grown from muscle cells taken from a living cow.

Mixed with salt, egg powder and breadcrumbs to improve the taste, and coloured with red beetroot juice and saffron, researchers claim it will taste similar to a normal burger.

Professor Mark Post of Maastricht University in The Netherlands, whose lab developed the meat, says the burger is safe and has the potential to replace normal meat in the diets of millions of people.

The project comes with concerns that the meat industry is putting unsustainable pressure on the planet, both through the food required for the animals and the methane gas they produce, contributing to global warming.

"What we are going to attempt is important because I hope it will show cultured beef has the answers to major problems that the world faces," explains Post.

"Our burger is made from muscle cells taken from a cow. We haven't altered them in any way. For it to succeed it has to look, feel and hopefully taste like the real thing."

The team in Maastricht took cells from organic cows and placed them in a nutrient solution to create muscle tissue. They then grew this into small strands of meat, 20,000 of which were required to make the burger.

Although it is very expensive, the costs of cultured beef are likely to fall as more is produced and the team claim it could be available in supermarkets within 10 to 20 years.





Black by Ezard

Star attraction

The Star sparkles under North

Andy North hastily flicks through his smart phone, he is eager to show us the beautiful produce he has just received. The sight of perfectly formed crimson raspberries and vibrant oranges brighten the eyes of the 25 year veteran chef, now Director of Food and Beverage at The Star, Sydney's premier entertainment destination.

"I'm obsessed with what I do. Food and beverage is a way of life for me" Andy confesses. "I'm very practical and look for simplicity, looking at beautiful produce, it still excites me. I take inspiration from everywhere, if I see a great idea in a shopfront I take a photo of it. I also eat out a lot. You could say, I never really switch off, but it's not really work to me".

Andy is as passionate about his team as he is his food. As he guides us through the rabbit warren of The Star back of house, he greets everyone on his path. "I'm nothing without my team. We are a family. Everyone knows each other; the food and beverage team work and mingle with the gaming

team. It's really one of the keys to our success in providing a consistent experience to our guests and building a great culture".

And what a success it is. In the wake of an \$860 million dollar renovation, The Star now boasts two of the best Sydney hotels, penthouses and serviced apartments, plus a luxury day spa, upscale retail and casino area and events and entertainment centre. The focus for Andy however, has been the arrival of more than 20 restaurants, bars and cafes, headed up by some of the hottest names in the foodservice biz including David Chang, Teage Ezard and Luke Nguyen.

Despite reaching sky heights, Andy reassures it has been an extensive journey to arrive at where he is today. A British native, Andy attended the Thanet Technical College, in Ramsgate, England. "In those days only 1 in 3 got into culinary school, which is ironic considering now we are crying out for skilled staff!".



Sokyo



Balla

The Star
80 Pyrmont Street, Pyrmont NSW
Phone: (02) 9777 9000
www.star.com.au

He speaks highly of his lecturers, who he tells were very passionate. "I was very lucky to receive the education I did. One memory that sticks out in my mind was when I got to cook for, and at the home of British tennis star, Virginia Wade".

Andy found his love for working in hotels early on. He credits some of his most important early learning's coming from his first job at a 5 star hotel, The Hotel Intercontinental, London. "I worked at the Le Soufflé Restaurant, which you may have guessed, is renowned for its soufflé's. The art of creating the perfect soufflé is all about timing- a soufflé waits for no-one. It taught me a lot about time management and working in the kitchen".

The sun, sea and sand were initially what attracted Andy to make the move to Australia. At 26, he arrived with his girlfriend (now wife) setting up residence in Melbourne, where he was first Executive Sous Chef at The Hotel Windsor. Andy found success at the Sheraton Towers and

later the Hotel Sofitel, Melbourne where he was appointed Executive Chef. It was here, some 18 years ago, that he first met Rational's Mark Sweeting. "I met Mark when he first started out at Rational, after several years of working as a chef. In those days, you would only ever see Rational combi ovens in banquet kitchens, now they are everywhere!" .

"I have been using Rational in my kitchens for over 18 years. I have pushed hard to ensure they were included in every kitchen I have worked in since, as I really believe in the brand".

"What I appreciate most is the service – the Rational team are all experienced chefs from all different backgrounds, so they understand what it's really like to run and work in a kitchen operation. When you're dealing with such big numbers as we do, you need something that is versatile and reliable. Rational have gone the next step with the new SelfCookingCenter whiteefficiency – they really do the job for you".



The Star's Event Centre

In 2005, Andy joined the team at Crown Entertainment Complex, Melbourne where he held the position of Executive Chef. His already impressive resume was kicked up a notch, overseeing 18 food outlets, maximising potential revenues, driving business strategies, training and developing staff and menu planning. He would later move to the Sebel & Citigate, Albert Park, overseeing a \$40 million dollar refurbishment.

The call from The Star was unexpected. "It came out of the blue, they were looking for a new executive chef. What made my ears prick up was news of the \$860 million dollar renovation they were undertaking, it intrigued me to see what their plans were".

"To be part of the team at The Star and to work with the many diverse restaurants, bars and food outlets has been an unbelievable experience. You don't get many opportunities in your career to work for a place like this".

We had to ask the question, what is your favourite place to eat at The Star? Spoken like a true parent, Andy can't pick a favourite. "Diversity is our point of difference, you have to build the business to suit the people who live and visit our city. We really have something for everyone".

"Sokyo is outstanding with its sushi and sashimi, and then you have Balla, which is a rustic, Italian eatery. The wine menu is provided to guests on iPads, where guests can click on a map of Italy to select a regional wine. Momofuku Seiobo, I believe is a real testament to what we have to offer here in Australia, having only opened two years ago, the restaurant has already been met with critical acclaim, receiving 3 chefs' hats".

Andy has also been instrumental in the success of The Star's, Echo Culinary Institute (ECI). ECI was

created by some of the best chef's in the business, setting a new standard for apprenticeship programs, dedicated to training and mentoring those who will be building the future of cooking.

"We teach the students that being a chef is a way of life- not just a job. Chefs have become rock stars, but this is not the reality of the business. We offer placements in all types of restaurants, and they receive a real hands-on experience".

The Star's most recent venture has been the new \$100 million dollar multi-purpose Event Centre, which aims to fill a gap in Sydney's entertainment and convention market by being the largest of any hotel event space in Sydney. Andy and his team turned to long-term partner, Comcater to provide the vast majority of the commercial catering equipment. The new state-of-the-art kitchen includes brands such as Alto Shaam, Cambro, Garland, Hupfer, Frymaster and Tecnomac.

"When planning for a foodservice operation of this size, it is critical that the equipment can keep up with the large numbers, be reliable and stand the test of time. It has been an absolute pleasure being involved in the project. Together, we were able to gain an in-depth understanding of what equipment would work best from the people who use it on a day-to-day basis, which is often a rarity with projects of this scale" explains Comcater Major Projects Manager, Craig Haksteeg.

As we sit in Andy's office, we admire his vast collection of books. He pulls out his favourite, Eleven Madison Park by David Humm, which he received as a gift from the Momofuku team. His eyes again light up, as he passionately talks us through his favourite recipes. If passion is anything to go by, The Star will continue to shine for many years to come.

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A walk in The Woods

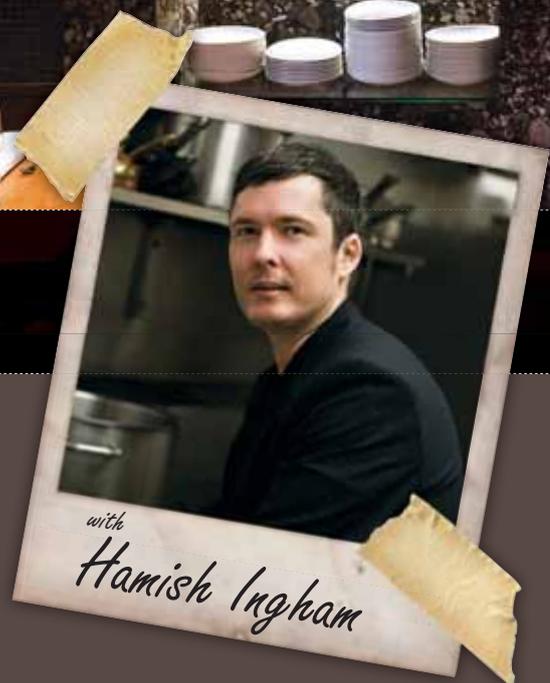
Once a upon a time, in the not so far away land of Sydney, the legend of The Woods was born... Rumour has it that if you enter The Woods, you're sure to send your tastebuds on an unforgettable culinary adventure.

Thankfully, in these woods, you will not encounter bears or wolves. What you will find is Executive Chef Hamish Ingham and his brigade serving up some wildly exotic dishes you won't easily find on menus elsewhere.

With a family history rooted in the foodservice business, Hamish Ingham – heir of Nobby's Nuts, began his career in 1990 as an apprentice Chef in Sydney's iconic Boronia House. On completion of his apprenticeship, Hamish was offered the Sous Chef position at the award winning Milsons Restaurant.

By 2000, Hamish had moved his way up to work with some of our industry greats including acclaimed Chef and TV personality - Kylie Kwong of Sydney's reputed Billy Kwong restaurant. It was here, under the guidance of Kylie that Hamish developed his skills and passion for exquisite Asian cuisine.

In 2004, Hamish took home the coveted 'Josephine Pignolet Young Chef of Year Award',



and with this came the opportunity to work in some of New York's leading kitchens. The trip also took Hamish to San Francisco's Chez Panisse where daily menus were created based on local seasonal produce.

Through this experience, Hamish harnessed a deep found appreciation for the use of organic and sustainable produce. Equipped with his new learning's, Hamish headed back home to the kitchens of Billy Kwong's and worked there until 2009. His time at Kwong's brought on opportunities to work on cookbooks, appear on television shows but more importantly - meeting his wife and restaurateur partner, Rebecca Lines.

Like a match made by the food Gods, Hamish and Rebecca joined forces to develop their new culinary venture - Bar H. Tucked away in the tree lined suburb of Surry Hills, Bar H focuses on new-age Asian cuisine where a star ingredient shines on the plate with a well balanced supporting cast. The Bar H concept promotes the use of only the



The Woods, Four Seasons Hotel Sydney
199 George Street, Sydney NSW
Phone: (02) 9250 3160
www.thewoodsrestaurant.com.au

freshest of seasonal produce off set by mouth-watering sauces in a casual dining atmosphere.

The word spread like wildfire, Hamish now has his own range of delicious sauces so foodies can create their favourite dishes at home. After achieving a 2013 Good Food Guide hat for Bar H, Hamish was well onto the next chapter, collaborating with Sydney's Four Seasons Hotel and giving birth to a new food destination - The Woods.

Set within the ground floor confines of The Four Seasons Hotel, The Woods is a modern and open-plan restaurant offering seating for 180 diners. The interior is the masterpiece of local restaurant designer Michael McCann. Featuring polished floorboards throughout, a decorative ceiling and a live herb garden embedded in quirky pot plant sculptures resembling organic rooted vegetables.

A spacious low-benched open kitchen creates a theatre where Hamish and his team of Chefs work their magic during service using the latest kitchen equipment from Comcoater. Within this open space resides the Rational SelfCooking Center whiteefficiency oven - this kitchen workhorse can pump out meals in bulk or to order with its Efficient LevelControl system swiftly and efficiently. Alongside is a Garland restaurant range cooking line up with high performance Starfire Pro burners, a versatile chef oven and the largest cook top

surface available on the market. Hamish outlines the importance of reliable equipment during service and how it is critical to choose the right tools for the job at hand to meet customer expectations.

The central theme tying in with the name of the restaurant is a tall wood-fired oven and grill. The concept of the restaurant centres around home-grown food and friendly service with a menu that celebrates the use of fresh seasonal produce cooked and flavoured by different Australian woods.

With an ethos around wood-fired cooking taking foods to a new dimension, Ingham's vision for The Woods is all about the art of simplicity – showcasing the purest ingredients in a light, fresh, balanced way using the evocative nature of burning woods. From olive to grapevine, lemon, orange, apple, peach wood, oak wine barrel, mushroom stumps, spruce tips and mallee stump - Hamish exhibits his art with flair and precision.

Also featured is a bar on entrance with its own lighter menu, a semi-private dining room, which even has its own separate entry path – an ideal hideaway for larger bookings and functions.

With Hamish at the helm, The Woods is leading the way in a new food-focused strategy for the Four Seasons Hotel in claiming their status as a 'go to' culinary destination.



Jackson's & Co strikes gold

Interview with Jackson's & Co. Director, Brian Taylor

"I'm a big believer in Ballarat. I love the town, and want to see it grow" explains Brian Taylor, Director of Ballarat Hotel, Jackson's & Co.

Breathing new life into this historical town, Jackson's & Co opened earlier this year to a roaring trade. A firm favourite with the locals, Jackson's & Co has quickly gained widespread attention. Just take review site *urbanspoon*, where fans have proclaimed Jackson's & Co as the 'best breakfast spot in Ballarat' with 'steak to die for'.

Not only has the food gained attention, but also the extensive refurbishment the venue has undergone. Established as a hotel in 1861, Jackson's & Co has a rich and colourful history of entertaining people. In a time where we are witness to many beautiful historical buildings being bulldozed, often for something more profitable, Brian and his team have stayed true to the history of the building, refurbishing the venue to recapture its natural beauty.

"We hired former Ballarat High School teacher-turned-amateur historian Barry Ryan, to research the building and its history. It was very important to us to be sympathetic to the history of the venue, but also to invigorate it."

"We want people who live and visit the town to be excited with their surrounds, building a future for

the town. Jackson's & Co in many ways is sharing the story of Ballarat and its proud history".

This tribute appears most strikingly in the decorative iron lacework that adorns the first floor terrace. The impressive terrace was first constructed at the turn-of-the-century, but was later destroyed after the introduction of a council by-law in the 1960s. The newly restored balcony took over 18 months to plan and build and received a special recognition award from the National Trust.

"We hid construction from public view and were very hush hush about the entire project. By nature, humans are inquisitive creatures, so we let people's imaginations run wild; it proved to be a great marketing exercise for us".

With renovations now complete, Jackson's & Co now features three stylish floors, a ground floor cafe and restaurant, first floor function space and a rooftop cocktail terrace, with each floor having its own bar and kitchen space.

"We wanted to offer a more urban-contemporary experience to the people of Ballarat, with a great menu, great service and layout, while remaining a friendly and unpretentious country hotel, as it should be".



Jackson's & Co.
Corner of Mair & Lydiard St, Ballarat. Victoria
Phone: (03) 5338 8101
www.jacksonsandco.com.au

The menu is a reflection of the seasons and not dissimilar to the hotel itself, a wonderful amalgamation of both the past and present.

Chef Martyn Pearce describes the menu as "traditional and homely, but served with a twist", such as the famed pork belly, served with poached cinnamon pear, parsnip puree, pan-fried scallops, twisted greenery and pork jus.

Brian's philosophy on customer service is simple, but refreshing. "Be personable, relaxed and above all be honest. We deliver a service that is without pretension, and teach our staff to engage and work out how our customers are feeling".

This is echoed in Brian's future plans to offer cocktails, minus the menu. "Guests will simply tell our bartenders what they feel like, what flavours and liquors they prefer, and by engaging with and understanding the customers desires, they will create each guest, what is in effect their very own signature cocktail".

One of the most pivotal decisions for the team was choosing the right kitchen equipment. For this, Brian called upon Comcater's Area Sales Manager, Stephen Wilson.

"We have known each other for about 5 years and during this time have developed a bond, both professionally and personally. I don't do

business based on price, but on developing strong relationships. For this, I have faith in what Stephen and Comcater are going to deliver, we are likeminded, and will always make the time to sit down, turn the phones off and listen and act on what we need".

The Jackson's & Co kitchen is like stepping into a Comcater showroom, it's full of premium quality equipment including Brema ice makers, Cambro shelving and storage, Comenda warewashers, Frymaster fryers, Garland ranges, Lincoln impinger ovens, Rational combi ovens and Tecnomac blast chiller-freezers.

"We are very fortunate to have equipment that is high performing, reliable and, at the end of the day simply makes life easier. If I had to pick a favourite, it would be our Lincoln impinger oven. The Lincoln is practically fool-proof, you can whack it up to 300 degrees, and it doesn't burn. We use it for grilled skewers, sausages - which come out really well, baked eggs, baked beans and steak- which in 4 ½ minutes go from rare to well done" concludes Martyn.

"The food culture is quickly catching up here in Ballarat. Other businesses are following in our footsteps; they even come in here and take notes! A Ballarat boy born and bred, I welcome this, because it's only when we work together, that we will achieve our goal, in building the best future for this town and its people".



Uplifting convention

Established in 1875, the iconic Brisbane Showgrounds has played host to countless memorable events that have enriched the city's cultural history. From the very first Royal Queensland Show (Ekka) in 1876 to 1928 when Sir Donald Bradman made his debut on the main oval in the first Australia vs England International Cricket Test Match, the Brisbane Showgrounds is steeped in history and character.

In 1919, the Showgrounds was turned into a temporary hospital for victims of the Spanish influenza epidemic. During WWII, troops also used the grounds for training and accommodation but vacated punctually every August for the Ekka show.

In 2010, after seven years of planning and development by the The Royal National Agricultural and Industrial Association of Queensland (RNA) council, the site was approved for a major revamp. The \$2.9 billion dollar regeneration project is the largest Brownfield development of its kind in Australia.

Assigned with this mammoth task, Lend Lease was set to transform the 22-hectare site into a mixed-use residential and commercial precinct that will be synonymous with events, fashion, lifestyle and culture.

The regeneration project is also expected to deliver \$300 million per annum in economic benefits to Queensland, whilst supporting Brisbane's future economic and population growth by creating at least 2,000 jobs a year over the life of the project.

Stage one began in April 2011 with major works to transform the industrial pavilion building into a world-class convention centre. Having undergone a complete redesign, the Royal International Convention Centre (Royal ICC) is now open to the public and offers the best in venue hire with unique features and five star service.

Situated within the Brisbane Showgrounds, Royal ICC is spread across two levels. The centre boasts 4,500 square metres in exhibition space, three halls totalling 3,210 square metres, seven meeting rooms, two board rooms, plus a 1,200 square metre commercial kitchen fitted with state-of-the-art kitchen equipment from Comcater.

Catering plays a major part at the Royal ICC. It took years of planning and execution to deliver a facility capable of producing fine dining quality cuisine with speed and efficiency. Featuring a central production kitchen supported by two serveries, the design was modelled on the foodservice facilities at the Adelaide Convention Centre.

Detailed plans were developed by Food Service Design Solutions (FSDS) to meet strict requirements of the Health Department, Architects, Engineers and Contractors. FSDS worked closely with Comcater and the Royal ICC Catering team to select the best kitchen equipment for the job.

The Royal ICC Catering team is now able to use the Cook Chill method to produce thousands of meals with pin-point accuracy and consistency.



The Brisbane Showgrounds
600 Gregory Terrace, Bowen Hills,
Brisbane QLD
www.mashowgrounds.com.au

Executive Chef Sean Cummings credits their success to the high-tech kitchen equipment invested in helping streamline their catering operation.

Featuring German engineering with cutting-edge design and functionality, Rational ovens are praised by chefs worldwide. The ten Rational 40-tray SelfCooking Center white efficiency combi steamers were the first, with the new Finishing systems ordered in the Southern Hemisphere.

The unique Rational Finishing system enable chefs to serve up to 3,000 plated meals in just 30 minutes. Meals are cooked in advance to perfection and Finished in the Rational moments before service, with time to spare for adding the delicate finishing touches such as sauces and garnishes.

This advanced system not only helps to reduce time and labour, it also takes away the stress of the last minute service rush. In addition, the Royal ICC kitchen is also fitted with the award winning Frima VarioCooking Center, Alto Shaam cook and hold ovens, energy efficient Frymaster fryers, heavy duty Garland Master series cooking equipment plus their secret weapon – the Hupfer Eucon conveyor system which creates an efficient production line designed to speed up the dressing of plated meals in a temperature controlled room.

Royal ICC employs a team of in-house executive chefs with a diverse mix of cuisine specialties and backgrounds to help tailor menus that can suit all needs and budgets. With dedicated in-house

services, Royal ICC is equipped to host an array of events including conferences, fashion shows, product launches, exhibitions, music festivals, weddings – just to name a few.

Another unique feature of the Convention Centre is its world class custom built operable ceiling grid system which can cut exhibition set-up times up to 24 hours. The system features 30 x 9 square metre grids each capable of loads of up to 700kg. This rigging system can be controlled remotely to position banners, lighting, audio visual equipment, without the need for scissor lifts.

This means less labour, reduced time and set-up costs. In fact, the Royal ICC is the only centre currently in Australia to have implemented this system.

Apart from the new convention centre facilities, the Brisbane Showgrounds boast many other unique features. This includes a main arena with grandstands capable of accommodating 20,000 people, amusement areas, 740 horse stables, ample on-site parking plus a great range of indoor and outdoor spaces ideal for events of any kind and scale.

The Brisbane Showgrounds has long been an integral element of Queensland life and culture for over 100 years. And as the times change, the Brisbane Showgrounds continues to innovate and evolve, ensuring it remains an events destination for the next generation.

RATIONAL NEWS

SelfCookingCenter®
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Rational Asian Master Chef - Ronson Lim wows chefs with the SelfCookingCenter®

Australia offers a wide range of dishes and cuisines from around the globe thanks to our multicultural diversity and the culinary influences over the past 25 years particularly from Southern Europe and more recently Asia.

Today a Sunday Yum Cha lunch is as popular as a good old Sunday roast for many families around the nation. Australians love their food and our taste is now more acquired to fresh hot, spicy, sweet or salty dishes, therefore it makes perfect sense that the cooking equipment used in today's commercial kitchens needs to be flexible and as multipurpose as possible to meet the demands of Australian foodies.

Rational, always the innovator, revolutionised kitchens around the globe with the invention of the Combi Steamer back in 1976. Today they continue to lead the way by educating operators on how to expand menu offerings by cooking exceptional Asian Cuisine with the new SelfCookingCenter® whiteefficiency®.

Earlier this year, Rational Australia had the pleasure of hosting Asian Cuisine Master Chef - Ronson Lim to demonstrate the diversity and flexibility of the SelfCooking Center® whiteefficiency®. Chef Lim travelled all the way from Malaysia to share with Australian Restaurateurs his experience in producing the finest Asian Cuisine using the SelfCookingCenter® whiteefficiency®.

Full house demonstrations were held in both Melbourne and Sydney. Chef Ronson impressed the audience speaking in six different languages and cooking up mouth-watering Peking Duck, succulent pork belly with crispy skin, flavour infused drunken prawns, a variety of steamed Dim Sums and even fried rice! The amazing SelfCookingCenter® whiteefficiency® is capable of cooking up to 24 whole Peking Ducks in 50mins.



The intelligent Efficient LevelControl® allowed Chef Ronson to cook mixed loads at the same time, steamed Barramundi, and drunken prawns were cooked with Chinese steam vegetables, Dim Sum and Hainanese chicken rice without even a hint of flavour transfer.

The SelfCookingCenter® whiteefficiency® 10 tray takes no more than 1 square metre footprint but is capable of producing meals of any style for any number, it can replace the traditional steamer, roast oven, griller, wok and rice cooker. The SelfCookingCenter® whiteefficiency® offers up to 30% greater load and 20% reduction in consumption of resources compared to previous models. The intelligence of the SelfCooking



Center® whiteefficiency® ensures consistency, efficiency and simplicity to minimise kitchen management, resources, time, labour and energy.

If you're looking to expand your menu offerings or would like to register your interest for a Rational Asian Food Demonstration or Rational Cooking Live event, please contact Janine Labuscagne on (03) 8369 4600 or email j.labuscagne@comcater.com.au

New roasting and baking pan accessory



With the new roasting and baking pan, many typical pan-fried dishes such as the original tortilla, paella, Swiss Rösti, quiche, pancakes as well as small pizzas, cakes and many more can now be prepared in the SelfCookingCenter® whiteefficiency® and CombiMaster® Plus in just a few minutes. Combined with a carrier plate, even the production of large quantities will become child's play. To enable a large number of applications, we are offering the roasting and baking pan in two sizes (Ø 16 cm and Ø 25 cm).

The excellent heat conductivity of the wavelike floor ensures that the best possible browning is always achieved, and in just a few minutes. The special Trilax® non-stick coating also prevents the products from sticking.

The roasting and baking pan has side handles and is easily stacked, which makes it very easy to work with.

Rational presents its new VarioSmoker



Rational's new VarioSmoker allows chefs to smoke meat, fish and vegetables, and get a tasty, natural smoking flavor without having to buy a separate smoker.

From now on, everybody can smoke in a Rational combi-steamer. This is possible thanks to Rational's new VarioSmoker. "With our VarioSmoker, chefs can cook and smoke at the same time. This saves on time, space, and investment costs, because there is no longer any need to buy a separate smoker.

The VarioSmoker can be used as an accessory in all Rational appliances since 1997, with the exception of our 202 models. The smoker just has to be placed in the cooking cabinet, owners of a unit can start smoking right away, whether in manual mode, or using the proven SelfCookingCenter® intelligence.

The VarioSmoker is suitable for smoking meat, fish, and vegetables, and works with conventional smoke materials, such as wood chips or pellets. The real, original, and individual smoke flavour is achieved through the variation in temperature and cooking time.

Fine Food Australia 2013

Sydney Convention & Exhibition Centre

9–12 September 2013



Come along to Australia's largest trade event of International food, beverage and equipment for the retail, foodservice and hospitality industries. Connect with over 1,000 exhibitors and discover new products, trends and ideas for your business.

Visit Comcater on Stand HJ20 for non-stop live cooking action and exclusive show only special offers. Get inspired by the latest technological advancements in foodservice equipment and discover more efficient ways to cook, chill, prepare, transport, store and wash with Comcater's extensive range of world-class commercial kitchen equipment.

Talk to Comcater's friendly team and get expert advice on how the right equipment can help improve quality, consistency, speed and efficiency to streamline your business - but most importantly, boost your bottom-line.

For more information on Comcater's equipment range, please visit www.comcater.com.au
We look forward to seeing you at the show!



• Live Cooking Action

• Expert Advice on Kitchen Equipment

• Show Only Special Offers

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COMMERCIAL EQUIPMENT

BREMA
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PureVac

Vitamix

Product launches



NEW



MUST SEE



NEW



Gas Cooking Equipment

Comcater is pleased to launch the all new Trueheat Gas Cooking Equipment range, with improved performance, safety features and a complete style makeover.

The new Trueheat range features a 'Euro style' rounded front rail which is not only aesthetically pleasing but also aids cleaning.

Featuring the highest quality SIT components, added protection bars to prevent trays dropping on oven pilot assembly, new chrome oven racks and plus many more improvements.

Designed for Australian commercial kitchens, the new Trueheat range offers all the features and performance at a fraction of the price.

CAMBRO

Camduction® Complete Heat System

Cambro are excited to showcase their award winning Camduction Complete Heat System featuring revolutionary technology for long-term heat retention of cooked meals.

Camduction is perfect for hospitals and aged care facilities looking for a system that is reliable and easy to use.

The Camduction System will consistently heat up to 20 heat retention bases at once, allowing for a base to be ready every 12 seconds with reliable temperature holding for up to 60 minutes. The heat from the base will get transferred to the plate and food over time to keep the contents hot and fresh.

CAMBRO

Camshelving® Tray-drying Rack

Cambro introduces a new Shelving Drying Rack that works great with Camshelving and Camshelving Elements Stationary or Mobile shelving units. These drying racks provide convenient, sanitary storage for foodservice trays, cutting boards, lids and baking sheet pans. You can dry up to 84 trays on a standard 48" unit!

- Secure storage of kitchen supplies
- Easy to clean & transport
- Lifetime warranty against rust and corrosion on posts and traverses

Combo Cart™ Plus

The most versatile holding cabinet on the market! Holds a variety of hot or cold food, with or without electricity.



NEW



Visit Comcater on stand HJ20 and get expert advice on your foodservice equipment needs, or visit www.comcater.com.au for more information.



Cambro ahead of the rest

Camshelving® Basics Series

Innovative design, reliability and unmatched value come together seamlessly for the latest in commercial foodservice shelving by Cambro. To meet market demand, the new Basics Series of shelving has been designed to give operators safe, strong, storage solutions in a much more affordable way than ever before.

The Basics Shelving Series has been rigorously tested for strength, durability and performance. The range offers flexibility in design, ease of assembly and cleaning with dishwasher safe shelf plates.

Built to last, Cambro shelving is resistant to moisture and chemicals, and won't peel, dent or warp. Better yet, Cambro offers a lifetime warranty against rust and corrosion ensuring a rust free food storage environment – vital for a hygienic and HACCP-compliant foodservice operation.



Camshelving Basics Series Offers:

- ✓ Affordable Commercial Shelving
- ✓ Lifetime warranty against rust and corrosion
- ✓ Flexible design to fit into any space
- ✓ Easy to assemble, adjust and configure
- ✓ Easy to clean with dishwasher safe shelf plates
- ✓ Rust-free, resistant to scratching, peeling and warping



Visit Comcater on stand HJ20 and get expert advice on your foodservice equipment needs, or visit www.comcater.com.au for more information.



FOOD. IT'S OUR BUSINESS.

Connect with your industry when Fine Food Australia returns to Sydney in September showcasing the latest catering products and equipment. Discover new business opportunities and learn about the latest trends and technology in catering. With over 1000 national and international exhibitors, there is no better place to reinvigorate your food business.

For free entry, register online at finefoodaustralia.com.au before 29 August 2013 using priority code **BURNER**

\$30 admission applies at the door for visitors that don't pre-register online.

diversified
EXHIBITIONS ■ AUSTRALIA

Strictly trade only. Entry is restricted to members of the retail, foodservice and hospitality industry. Proof of business identification may be required. Persons not in these categories, including children, will not be admitted at any time. No prams permitted.



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food

**9–12 SEPTEMBER 2013
SYDNEY CONVENTION
& EXHIBITION CENTRE**

finefoodaustralia.com.au

Food Trivia

- Q1) What vegetable, known as the "pie plant," has poisonous leaves?**
 a) Rhubarb
 b) Pumpkin
 c) Taro
 d) Cabbage
- Q2) The country known for the proverb: "Coffee should be black as Hell, strong as death, and sweet as love." is?**
 a) Turkey
 b) Columbia
 c) Italy
 d) Mexico
- Q3) If you add egg yolks and heavy cream to a Veloute sauce, which traditional French sauce is this?**
 a) Espagnole Sauce
 b) Veloute Plus Sauce
 c) Allemande Sauce
 d) Bordelaise Sauce
- Q4) Bombay Duck is a delicacy in Anglo-Indian cuisine. Despite its name, it is not a duck. What would be a more accurate name?**
 a) Bombay Goose
 b) Bombay Fruit
 c) Bombay Fish
 d) Bombay Goat
- Q5. Pho is a traditional soup made from noodles and thinly sliced meats. From which Asian country does pho originate?**
 a) Vietnam
 b) Indonesia
 c) China
 d) India
- Q6. In 1783 King George IV of England began ordering porcelain for use by the royal family. What type of porcelain did he order?**
 a) Staffordshire - made in England
 b) Wedgwood - made in England
 c) Delft - made in Holland
 d) Sevres - made in France
- Q7) Both chocolate and coffee have the chemical C8H10N4O2 in common. What is this better known as?**
 a) Sugar
 b) Caffeine
 c) Fat
 d) Nicotine
- Q8) Which of the following terms was often applied to a pie shell in the Medieval and Renaissance periods?**
 a) Collar
 b) Cartwheel
 c) Coffin
 d) Cask
- Q9) The seeds that are produced from this plant are commonly used in Indian cooking as a spice, and also as a yellow dye. The name of this plant is?**
 a) Valonia
 b) Cochineal
 c) Fenugreek
 d) Genipapo
- Q10) What is the main ingredient of the liqueur Quetsch?**
 a) Pear
 b) Plum
 c) Apple
 d) Peach

Food Trivia Answers: Q1 (a), Q2 (a), Q3 (c), Q4 (c), Q5 (a), Q6 (d), Q7 (b), Q8 (c), Q9 (c), Q10 (b)

little known facts



Former USA President Ronald Reagan was such a huge fan of Jelly Belly Jelly Beans that they were served at his 1981 inauguration. Three tons of jelly beans were served on that one day.

Lemons contain more sugar than strawberries.



Apples, not caffeine, are more efficient at waking you up in the morning.

Mr Potato Head was first manufactured and distributed by Hasbro in 1952.



The 'dingo fence' in Australia is the longest fence in the world (5,530km) – about twice as long as the Great Wall of China.

In the 17th century, the Bride's pie was a popular dish at weddings, which was filled with sweet breads, a mince pie or a mutton pie.



An industry website like no other!



Foodability is a FREE Australian online foodservice-specific website designed and written especially for chefs, cooks, caterers and all those employed in the industry.

Found at www.foodability.com.au the site offers produce market reports - covering fruit, vegetables, meats, poultry/game and seafood; as well as information on hot products, new ingredients and the latest food news and trends. There is also a suppliers directory which makes it quick and easy to find what you're looking for.

For those that plan ahead there is a detailed month-by-month seasonal calendar and also a glossary in case you want to check up on something.

What makes Foodability different is all this information is collected and uploaded onto the one website which saves you time.

Speaking of time saving, the team at Foodability knows how important it is, so they also offer a unique "Search 4 You" service which allows you enter what you want to read or would like to know about and then, for the most popular topics of that week, Foodability will do the research for you. It can be anything, from how to cook with a certain ingredient, seasonal recipes or the latest cooking trends - the limit is your imagination.

Foodability's aim is simple: to provide content that is current, concise, accurate, easy to understand and relevant to you.



SPECIAL OFFER

Visit www.foodability.com.au and sign up today for **FREE**. Enter you saw Foodability in this magazine and go into the draw to win a Wusthof's Cook's Knife (RRP \$209).
Entries close November 30.

All day buzz



Muzz Buzz - Drive Thru Coffee chain have launched their all new hot food range across 51 stores nationwide.

Thanks to the newly installed high-speed Menumaster MXP ovens, Muzz Buzz can now toast to order, ensuring the food is deliciously fresh and piping hot.

MenuMaster MXP ovens cook up to 15 times faster than conventional ovens, so Muzz Buzz customers can have their breakfast prepared in the same time it takes to make their coffee.

After setting themselves apart with great convenience and friendly service, Muzz Buzz can now offer all day brekky and a greater selection of hot food to-go, the perfect complement to your morning coffee fix.

www.muzzbuzz.com.au



Best Internal Fit Out under \$10 Million

Leeda Projects Pty Ltd - Print Hall



With a long list of award-winning pubs and restaurants under their belt, Colonial Leisure Group's (CLG) latest addition is Print Hall, Perth's first multi-level dining and bar precinct.

Print Hall resides in the magnificent heritage-listed building that was once the old Newspaper House on St Georges Terrace. Designed by Projects of Imagination, with Leeda Projects Pty Ltd appointed as project manager and builder, the brief was to turn the multi-level complex into an opulent world-class entertainment venue whilst preserving the building's 1930's architectural charm.

The result of this collaboration is an award-winning venue that pays homage to the building's history. Print Hall boasts four levels of bars and restaurants fitted with world-class kitchen equipment from Comcater to match.

Comcater would like to take this opportunity to congratulate Print Hall and CLG on the opening of this outstanding venue, and Leeda Projects Pty Ltd for taking out the title of 'Best Internal Fit Out under \$10 Million', awarded by Master Builders Excellence in Construction (Western Australia).

www.leeda.com.au



Campbelltown Catholic Club

HRC Alliance

Interview with Owner, Peter Mariani

59 Hartley Road, Smeaton Grange, NSW
Ph: (02) 4648 6000
www.hrcalliance.com.au

Sydney's HRC Alliance is renowned for creating quality, functional and profitable commercial kitchens and bar fit-outs. With over 35 years' experience, the team at HRC Alliance are here to offer you the right advice, equipment and service, to bring your kitchen and beverage service visions to life. Owner Peter Mariani shares the story so far.

Peter, tell us about the history of HRC Alliance.

HRC began over 35 years ago. HRC Alliance, as it is now known was formed in 2003 and was the coming together of three companies, to form the company as it now stands. Amongst these companies was HRC Project design which was in operation for over 25 years and was a major force in the food and beverage industry, carrying out many of the large installations in clubs and hotels throughout NSW.

Today, the majority of our clientele are builders within the bar and club industries. We primarily carry out design & construct jobs in NSW but also within Southern Queensland and Northern Victoria.

What has been your company highlights?

There have been many! I would say watching the clients we have worked with flourish and grow, forging successful and profitable businesses. It has been a great privilege working with high profile businesses such as Soko, The Star, Sydney.

We are also very proud and fortunate to have many loyal, repeat customers, including Campbelltown Catholic Club, who we have grown together with over the past 10 years.

How has your business evolved and changed over the years?

We have diversified significantly over the years. Historically, 95% of our clientele came from the club and bar industry. But facing tough gaming laws, liquor licencing and smoking laws, it has put a lot of pressure on the industry. We have now diversified and provide our services to restaurants, hotels, schools and aged care.

What is the biggest challenge facing the industry today?

Remaining competitive in a limited marketplace. There is now more competition than ever before and we are all fighting for the same market share. The marketplace has also considerably shrunk, particularly with the effects of the GFC.



Campbelltown Catholic Club



Doltone House

"I started working with Darryl over 20 years ago. It's always been very easy doing business with HRC Alliance, especially given our close proximity. Darryl and I will bounce ideas off each other, he listens to me and what sets HRC Alliance apart is they really care about the functionality of the kitchen. If anything does need to be modified, it's sorted out quickly."

"I would say 99% of our equipment has come from Comcater. My favourite piece of equipment? A tough choice between our Garland grill, which is our showpiece, and turns out 200 steaks a night and our Frymaster fryers- they deliver the fastest recovery times in the business"

**Executive Chef, Paul Rifkin,
Campbelltown Catholic Club, Sydney.**



Campbelltown Catholic Club

Tell us about your team, what do they bring to the operation?

Together, we offer a wealth of experience to our clients. Darryl Crossan, our Sales Manager has over 25 years' experience, our Estimator Barry Sheaves has over 30 years and many of our floor staff have been with us since day one.

From our Smeaton Grange-based factory, we offer a one stop shop. We provide drawings for all projects including services drawings for sites, shop drawings for manufacture and built drawings for completed projects. We are specialists in the fabrication of the highest quality stainless steel bench work and in addition, provide commercial kitchen and catering equipment to the catering, club and hotel industries.

Do you believe customer expectations have changed over the years?

Definitely, today's customer has higher expectations and with technology at our fingertips, customers are more knowledgeable, knowing what they want and don't want. The process of planning the design and fit-out of jobs now takes much longer, so with this all in mind, you really need to listen to your customers and work alongside them to understand what they need.

Tell us about your relationship with Comcater?

We have worked with Comcater for over 10 years. We continue to work with Comcater for the top quality products they supply, including many of our most requested products such as Rational and Frymaster. Rational is our top selling product, for our clients, I think it boils down to the flexibility and versatility it offers to their foodservice operation and the fact it can eliminate the need for other products, saving on costs and space.

What trends and/or technologies do you foresee growing in popularity in the coming years?

The FRIMA VarioCooking Center Multificiency definitely! Its power, the cost savings and versatility make it a must have, particularly for high production kitchens. I also think more and more commercial catering equipment will be purchased for domestic use, which opens up a brand new market for us.

Please turn to the next pages to view HRC Alliance's latest project, Doltone House Hyde Park. For more information on HRC Alliance, contact the friendly team on (02) 4648 6000 or visit www.hrcalliance.com.au



A class act

Doltone House redefines glamour with new Hyde Park venue

The Doltone House Venue & Catering collection includes many of Sydney's best wedding reception and function centres, conference venues, meeting rooms and unique event spaces. Bold, unique and with the promise to avoid the mediocre, Doltone House are delivering events with impact.

Event managers will once again be opening their little black books, as the group welcomes its latest addition, Doltone House Hyde Park.

Having undergone a dramatic interior design refurbishment, headed up by leading architect Koichi Takada, Doltone House now features 5 metre high ceilings with an abundance of natural light from floor to ceiling windows, offering uninterrupted views of Sydney's Hyde Park.

The sweeping staircase, gold mirrors and purpose-made crystal chandeliers provide a grand entrance to the timeless, old-world glamour that is the Hyde Park ballroom. For a more contemporary feel, the Manhattan and Avenue rooms offer a lighter palette of creams combined with sapphire blue in New York Style.

There is no denying the glamour and beauty of the venue- however it's not the sole focus. What truly sets Doltone House apart, establishing the group

as market leaders, has been their unwavering commitment to their clients.

"Whether it's a wedding or a corporate event, we are representing our clients, often on the most important days of their lives. They have entrusted in us, which is something we don't take lightly. We go above and beyond to deliver a hand-crafted event experience with wow factor, leaving our guests elated and talking about the event (and for the right reasons) for years to come" Doltone House Group Executive Chef, James Kidman explains.

"It blows me away how many regular clients we have. The amount of families we have looked after for generations; weddings, birthdays, christenings, you name it. We share this relationship with hundreds of families. This is really the key to our success, we may have grown to become a large company, but have stayed true to our family feel".

James has been instrumental to the success of Doltone House, with his extensive experience and skills leading the kitchens of Doltone House's four venues. His experience is broad, including 8 years as Executive Chef at the famed Otto Ristorante, Woolloomooloo and the Sculpture Garden Restaurant at The National Gallery of Australia, Canberra.



Doltone House Hyde Park
Level 3, 181 Elizabeth Street Sydney
Phone: (02) 8571 0622
www.doltonehouse.com.au

Operating from one of the most multicultural cities in the world, the team not only understands the importance of offering a diversity of cuisines- but getting it right. Take their Italian dishes, which have been mastered to ensure they are Nonna approved. We would argue they are even better (just don't tell Nonna that!).

The menu vision is consistent throughout all venues, "an a la carte feel, delivered with mass techniques". This is not without its challenges, particularly with several events running at once, and in excess of 700 guests per function.

To keep up with demand, save time and costs, but most importantly deliver an exceptional dining experience to their clients, James insisted on the Frima VarioCooking Center Multificiency at Doltone House, Hyde Park.

"It's an awesome piece of equipment. At first, we thought it would work well in our kitchen, but it was still just a nifty toy in our minds. But then we started to dig deeper, and learnt its true capabilities. The Frima has grown to become the most valuable item in our kitchen".

The Frima VarioCooking Center Multificiency is a multi-purpose cooking system combining the functions of a tilting pan, kettle and deep-fat fryer.

The superior technology allows you to boil, pan-fry and deep-fry all in one compact and convenient unit.

"The best thing for us is its pressure cooking capabilities. The results are outstanding. It's amazing, we take 400-450g of beef cheek, cook under pressure, and now only lose 10% protein, as opposed to 40% protein loss in a traditional pressure cooker".

Featuring the patented VarioBoost heating system, the Frima VarioCooking Center Multificiency allows you to cook up to three times faster than conventional appliances. "The VarioBoost is phenomenal, from the time you push the button, and grab your produce, the water has boiled. This feature alone has saved us a considerable amount of time".

"We cook ragu's and Napoli sauce now in half the time. The Frima also makes a beautiful stock, in half the time it traditionally takes, over 100L of stock per batch, with a beautiful end result; completely clear like a consommé".

"Thinking back to my days at Alto, I think of all the applications we could have used it for. I can't envisage a 5 star hotel, function centre or large scale kitchen that would not want a Frima in their kitchens. They are the future of our kitchens".



A league of their own

Interview with Food and Beverage Manager, Russell Hickey

Returned and Services League or better known these days as RSL, was formed in 1916 by troops returning from WWI. The underlying philosophy of the league is mateship, preserving the spirit of camaraderie formed amidst the carnage of battle and honouring the memory of the fallen. This is as true now as it was when the league was first formed.

Today, the RSL is one of the oldest and most respected national organisations with 1,500 Sub-Branched and over 240,000 members – making it the largest ex-service organisation in Australia.

Located in the heart of the vibrant Chermside precinct, just 15 minutes north of Brisbane's CBD, Kedron-Wavell Services Club is one of the largest and most regarded services clubs in Queensland.

Established in 1970, the club has since grown to become an integral part of the local community. With an unwavering commitment to providing support to former service members of the Defence Force, their families and descendants with the provision of welfare, commemorative services, as well as contributing to worthy needs within the community.

Kedron-Wavell is actively involved in the wellbeing of the local community, funding a range of projects that make direct contribution to local hospitals,

youth programs, and projects for the disabled – just to name a few.

Starting out over 40 years ago in a humble tin shed, Kedron-Wavell today stands tall and proud as a multi-level entertainment complex boasting restaurants, bars and lounges, a vast gaming area, weekly live music and events plus 8 function rooms with the capacity to cater for up to 500 people.

Onsite facilities have been thoughtfully designed to cater for any occasion from corporate events, cocktail parties, birthdays and weddings to casual dining in any of the 3 onsite restaurants. Offering premium food with first-class service to match is the award winning Kokoda Restaurant, The Coral Seafood Buffet and the newly renovated HQ Cafe.

With 3 food outlets, 5 kitchens including a dedicated pastry kitchen, over 40 kitchen staff and 30 Chefs – managing a foodservice operation of this magnitude is not an easy task. Thankfully, behind the scenes to oversee the successful day-to-day running, is Food and Beverage Manager Russell Hickey.

Russell brings to the table decades of experience and passion for the hospitality industry. Having started his love affair with food as a young boy, cooking at home with dad, Russell left school at



Russell Hickey



Kedron-Wavell Services Club
375 Hamilton Road, Chermiside South. Qld
Phone: 1300 MY CLUB (69 2582)
www.kedron-wavell.com.au

the tender age of 17 to pursue his passion – and has not looked back since.

For Russell, one of the most challenging yet satisfying career highlights thus far has been the revamp of Kedron–Wavell’s HQ Cafe. This Everest of a project took 2 years of planning and 6 months of construction.

Russell explains, “amongst all the hectic construction, we had to close off our old HQ kitchen. An 11–metre shipping container was hauled in and used as a temporary kitchen. The team cooked out of this metal box for many gruelling months but we kept the same menu, high standard of food and didn’t lose a day of trading. The whole project was a huge learning curve for the entire team, but it proved one thing – if you have a good kitchen setup, anything is possible.”

When it came to designing the HQ kitchen, cafe and bar, Russell and his team appointed expert Kitchen Consultant Sergei Magometovs from Paynter Dixon. To maximise the dining experience, a compact yet stream lined kitchen was required to cater for the 320 seat cafe.

“To help achieve this we selected a Comenda AC2A rack dishwasher to meet the Cafe’s demand whilst only using a small footprint and we double stacked a Lincoln Impinger conveyor oven to increase capacity in the available space. Rational ovens and Frymaster

fryers were also selected to suit performance requirements while Mareno 90 series equipment was built into the surrounding stainless steel benching and refrigeration to suit operational requirements and provide ease of cleaning,” Sergei explains.

But all the chefs agree that their favourite piece of equipment is the handsome Mareno 90 series cooking equipment with custom refrigerated drawers under. “Mareno offers style, functionality and extreme ease of cleaning. The chrome grill gets a beating throughout the day but at the end of service, all it take is some ice to be thrown on and a quick wipe down, and it’s as good as new.”

Russell is extremely pleased with the newly appointed kitchen that is compact yet efficient enough to keep up with the busy demands of front of house. The revamped HQ cafe accommodates up to 320 people with indoor and outdoor covered alfresco dining, plus a modern menu selection where you can order anything from a freshly handmade pizza through to a bowl of deliciously spicy Thai duck noodles.

With an array of food and entertainment options under the one roof, Kedron–Wavell is Brisbane’s premier leisure destination as well as the social hub for local residents, providing year round entertainment and an opportunity to meet friends, new and old.

Up Coming EVENTS



Fine Food Australia 2013

Connect with over 1,000 exhibitors showcasing the latest product and equipment. Discover new business opportunities and learn the latest trends and technology.

Date: 9 - 12 September 2013

Location: Sydney Convention & Exhibition Centre
Darling Drive, Darling Harbour



The Good Food & Wine Show Brisbane

A dream day out for food fanatics and wine connoisseurs alike - hundreds of the country's finest food producers, wineries and chefs come together for one sensational weekend. With a line-up that will leave you hungry for more, one day may not be enough!

Date: 8 - 10 November 2013

Location: Brisbane Various

Taste of Melbourne

Over 15 of Melbourne's latest, greatest and hottest restaurants will fashion special menus of tasting dishes for the occasion, including 'icon dishes' crafted by the chefs to specially reflect their philosophy and showcase seasonal and premium ingredients.

Date: 14-17 November 2013

Location: Albert Park, Melbourne

FIA Tradeshow

These trade shows are an excellent opportunity for members to network with like minded individuals and organisations and are only as good as the people who attend, they are only open to the industry and therefore are an excellent forum for members to grow their knowledge and contacts within our industry

Date: 19-20 November 2013

Location: Coffs Harbour Racing Club, Coffs Harbour

'Express Cafe Solutions' cooking demos

MenuMaster | Lincoln | Vitamix | Vollrath

Learn how you can increase your production and profits with little space and big ideas.

Comcater will be running Express Cafe Solutions events from September to the end of the year displaying how you can create quick, delicious and cost effective menus for the food-to-go market.

See the calendar below for proposed dates and for more information visit

www.comcater.com.au/events



September

Tuesday	17th	Rational CookingLive (National)
Wednesday	18th	Rational CookingLive (National)
Thursday	19th	Frima CookingLive (NSW)
Tuesday	24th	Frima CookingLive (VIC/NSW)
Wednesday	25th	Frima CookingLive (VIC/NSW)

October

Tuesday	1st	Rational CookingLive (National)
Wednesday	2nd	Academy Rational (National)
Thursday	3rd	Frima CookingLive (QLD)
Tuesday	15th	Rational CookingLive (National)
Wednesday	16th	Frima CookingLive (VIC)
Monday	21st	Frima CookingLive (NSW)
Monday	28th	Comcater Express Cafe Solutions
Wednesday	30th	Rational CookingLive (National)

November

Monday	11th	Frima CookingLive (VIC/NSW)
Tuesday	12th	Rational CookingLive (National)
Tuesday	19th	Frima CookingLive (QLD)
Monday	25th	Comcater Express Cafe Solutions
Wednesday	27th	Rational CookingLive (National)

December

Tuesday	10th	Rational CookingLive (National)
Wednesday	11th	Academy Rational (National)

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