

**RESTAURANT
& CATERING**
SOUTH AUSTRALIA

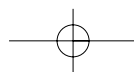
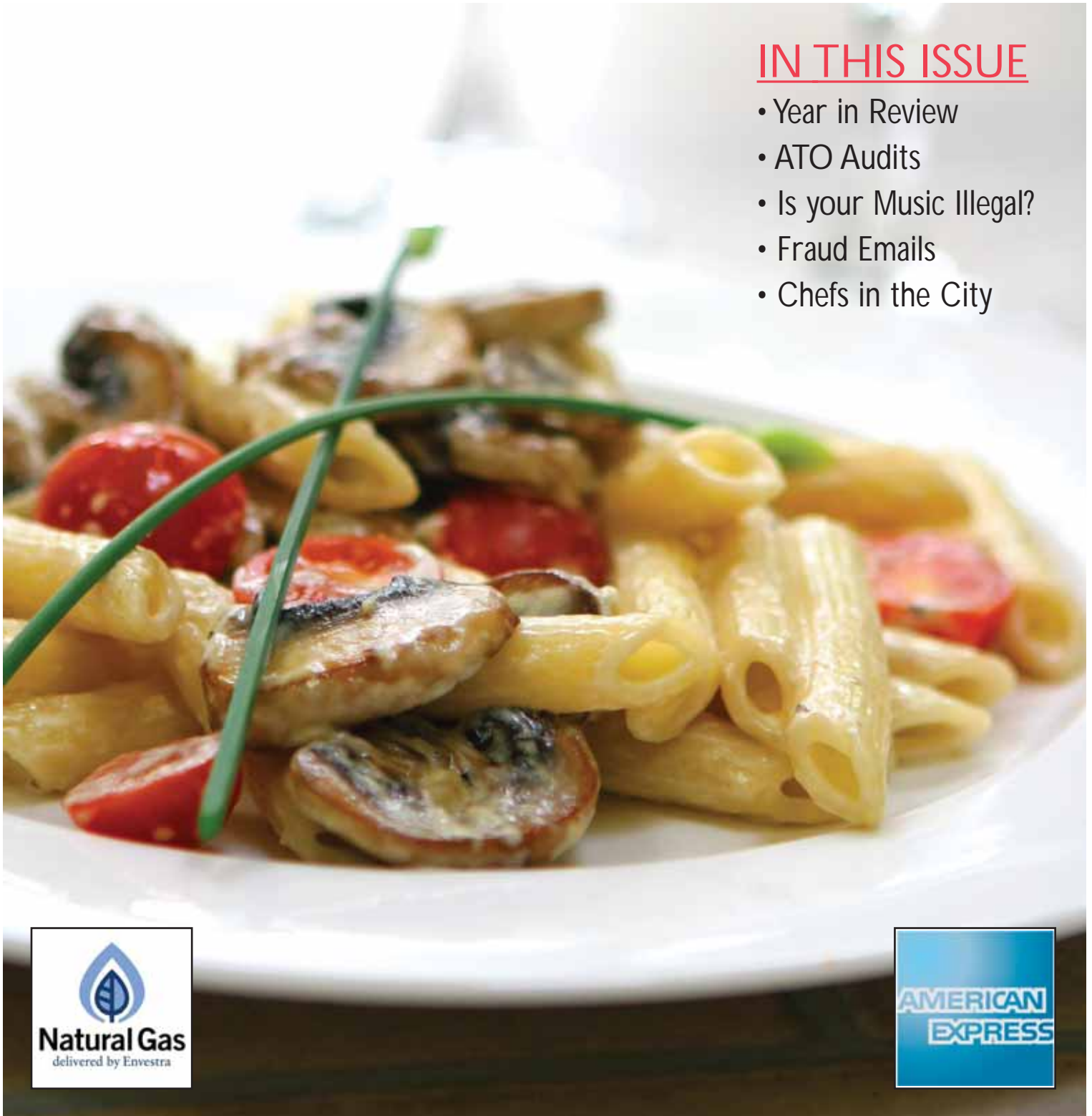
ESSENTIAL INGREDIENT

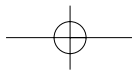
Cooking with Natural Gas

NEWSLETTER FOR RESTAURANT & CATERING SA • JULY 2007

IN THIS ISSUE

- Year in Review
- ATO Audits
- Is your Music Illegal?
- Fraud Emails
- Chefs in the City





RESTAURANT & CATERING SA

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Frank Favaro - Mb 0413 110 010

CEO:

Sally Neville - Mb 0411 836 423

IMMEDIATE PAST PRESIDENT:

John Khouzam - Mb 0418 836 316

This newsletter is intended to provide accurate and authoritative information in regard to the subject matter covered, and with the understanding that Restaurant & Catering SA does not pass legal opinion or interpretation or other professional advice. If you require a more detailed understanding of legislation referred to in this document, it is recommended that you seek legal advice.

THANKS TO OUR INDUSTRY PARTNERS

DIAMOND

Envestra

PLATINUM

Foster's Australia

GOLD

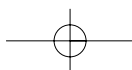
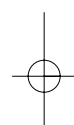
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Advertiser Newspapers
Angelakis Brothers
AON Risk Management
American Express International
AMJ Produce
APRA
Bowden Printing
Chaircovers Over All
Channel 9
Chesser Chemicals
Coca Cola Amatil
Cosmos Foods/King Island Group
Curtin Foodservice Equipment
Empire Liquor
Festival City Wines & Spirits
H&L Australia
Harbottle On-Premise
Holco Fine Meat Suppliers
Host Plus Superannuation
International Oyster & Seafood
Macmont
Meat & Livestock Australia
Novatech
Negociants/Samuel Smith & Son
Pernod Ricard Australia
Power Direct
PPCA
Skycity Adelaide
South Australian Tourism Commission
TAFE SA – Regency International Centre
Vittoria Coffee
webmenu.com.au
Westpac Banking Corp
William Angliss Institute of TAFE
Woodroffe Foodservice Equipment
Woodstock Wines

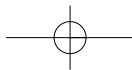
SILVER

Possum IT

BRONZE

AlSCO Linen
Built Perspective
Caterfix SA
Fine Wine Partners
Foodservice News
James Richardson Furniture
Le Cordon Bleu
Squid Inc





A WORD FROM THE PRESIDENT

I am glad to present this annual report after my first year as your President.

Growth and commitment – the year in review

The Association is only as strong as its members and your strength and commitment to it, for which I thank you, has been evident in several ways.

First, our numbers continue to grow with a very healthy lift in membership of 9% over last year adding to our phenomenal growth since 2002 of 255%.

Also important is the success of the self-nomination initiative for our *Awards for Excellence*, with 70% of members making nominations. Our Awards are a means of lifting industry standards by recognising individual achievement and everyone who takes part is a winner. I again congratulate all those who gained awards last year, thank all who have entered this year's Awards, and urge you all to consider entering in future.

Continuous industry improvement has again been a priority. *Our Better Business Series*, supported by The Department for Trade and Economic Development, provided an excellent platform for professional development. The federal Department of Workplace Relations also supported us in conducting nine

NEW MEMBERS

- Cut Bistro – Adelaide
- Linebait Fishcafe – North Adelaide
- Scoozi Café Bar – Adelaide
- The Reef at Mawson Lakes
- Host Plus – Gold Partner
- PPCA – Gold Partner

training sessions about the new industrial relations system, and to assist members in entering into lawful and effective contracts with their employees. In this federal election year ahead, we will be watching developments carefully so as to be able to ensure that our members fully understand the prevailing industrial relations legislation and environment. *Action Agenda* federal funding also allowed us to support projects to improve industry professionalism, such as the accreditation and certification of businesses with proven skills and knowledge.

The professionalism of our members continues to be promoted through our *Dine Where You See the Sign* advertising campaign - designed to give potential customers confidence in the dedication of R&CSA members who display the sign with pride.

We also have continued to respond to and take initiatives with the news media to put an industry point-of-view on relevant issues and I thank the South Australian media (in particular) for their continued interest in our industry and the challenges we face. Your Association has continued to lobby governments, regulatory, tourism authorities, etc – more detail about which is provided in Sally Neville's report. However, in common with Australian commerce and industry, ours is especially challenged by the extremely tight labour market and growing skills shortages. To help ease the skills shortage we have advocated and supported skilled migration and promoted hospitality as a career.

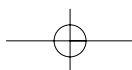
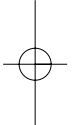


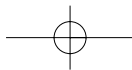
Recently, I had the pleasure of representing the Association in presenting our award to the Dux of the degree program at the *International College of Hotel Management and TAFE SA Regency International Centre*. We are proud of this support and encouragement of new entrants into the industry as a viable career choice.

Our inaugural *Chefs in the City* program, sponsored by Meat & Livestock Australia and SKYCITY Adelaide, provided a two-day professional development opportunity for four young chefs from regional areas. They came to the city, spent two nights and the Hyatt Regency, toured providores, Central Market and suppliers, enjoyed dinner at Chianti Classico, and a day of work experience in the SKYCITY Adelaide kitchens, where they prepared for a gala dinner at which they were presented to guests, including media. The visiting chefs also worked with Jordan Theodoros, formerly of Melting Pot and currently star of *Sumptuous TV*. We were proud to be involved in this initiative to support our regional members and encourage the youth of our industry.

During the year we were also glad to support John Phillips and the KESAB campaign's *Butt Litter Reduction Campaign*. Our sector has been dealing with a smoke free indoor

(continued over.....)





A WORD FROM THE PRESIDENT (CONT.)

environment for many years and we welcome the levelling of the hospitality playing field when smoke free venues extend to hotels and bars on November 1st this year. Meanwhile, we are glad to support the KESAB initiative in the provision of facilities to further encourage cultural change and proper disposal of litter.

The professionalism and good governance of the Association itself was also addressed through the introduction of a comprehensive *Code of Conduct* for directors. Based on a model from the Australian Institute of Company Directors, the *Code* provides guidance to directors in carrying out their duties and responsibilities and defines the standards of professional conduct which R&CSA members expects of its elected board.

Looking ahead

Finalists in this year's *Awards for Excellence* will be announced immediately after the AGM at our Finalist Cocktail Party, with winners announced as usual at our awards presentation evening at the Adelaide Entertainment Centre on Monday July 30th. I know you will want to join all finalists on this fabulous night - a great chance for us all to get together away from the pressures of business.

Our second *Industry Day*, to be held in association with *Tasting Australia* in October, will discuss topical industry issues in a fun and interactive manner. Feedback from our first such event, held two years ago, encouraged us to hold it again, and I hope you will make

time to attend what is certain to be another rewarding and enriching event.

We host the *2007 National Awards* on October 29th. The 'nationals' have not been to Adelaide since 1999 and, as host state, we will showcase the best produce and service South Australia has to offer and strive to show our interstate brethren how an awards night can be run.

During 2007-08 we will continue to lobby for Government support - particularly for a requirement for entry into the industry, which would raise profitability and standards of service. We also firmly believe that South Australia should embrace its position as a culinary centre and promote itself to the high yield tourism market that dines in restaurants, not only to travelers to the regions who taste wines and cheese at the cellar door. Our position in this regard continues to be promoted to our Tourism Commission.

Most of all - we will continue to strive *"to be the peak industry body representing members and stakeholders through a commitment to foster*

professionalism, excellence and business success."

I take this opportunity to thank Envestra - major sponsor of our *Awards for Excellence* and bi-monthly newsletter *Essential Ingredient*. Without Envestra's support, and that of our 90 other sponsors and corporate partners, our work on your behalf would be very much more limited. As an industry, we continue to support the use of Natural Gas as the preferred fuel.

My thanks to every member for your support of me in my first year as President - your feedback and questions are always welcome. Thanks also to my fellow board members for their support of me, and their efforts on your behalf, and to our CEO, Sally Neville, who so enthusiastically embraces us all in promoting our best interests, our industry and our Association.

From the 2007 AGM President's Speech

Frank Favaro
President
Restaurant and Catering SA



When your glass breaks, our promise won't.

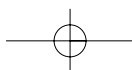
Suffer a broken door-pane or adjacent sidelight and we'll not only replace it, we'll give you a **FREE SECURITY UPGRADE** to Lamguard™ Security Glass - it's 20 times harder to break through than 'ordinary' glass.

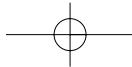
Or if we replace your damaged shopfront window you'll receive up to **\$50 per sqm off** the UPGRADE price for Lamguard™. These offers include insured-work and are available exclusively to RCSA members from July-October '07.

And remember, we can handle the paperwork for your claim and all our workmanship is guaranteed for life. Just quote your membership number (and this promotion) when booking the job.

132 452 24 HOURS
7 DAYS

Clarksons
GLASS WITH CARE





NEW BOARD 2007

The 2007 AGM was attended by 135 guests, making the event a rousing success.

We were reminded by a long standing member that in 2002 there was trouble raising a quorum of 15 to attend the event.

I thank all that attended for their on going support and guidance.

I am proud to present our Board of Directors for 2007.

President

Frank Favaro - Chianti Classico

Immediate Past President

John Khouzam - Night Train Theatre Restaurant

General Committee

Peter Morelli - Adelaide Entertainment Centre

Pommi Singh - Tandoori Oven

Cath Kerry - Art Gallery Restaurant

Tania Paola - Vino Ristorante

George Kasimatis - George's on Waymouth

Terry Soukoulis - Auge Ristorante.

Feel free to contact any of our Board Members or our office to raise any issues that you feel should be addressed by the Board, or if you have any open letters that you would like published to the members through our newsletter.

I look forward to a great year working with our new team.

Kind Regards,

Sally Neville, Chief Executive Officer, Restaurant & Catering SA

COMING UP...

Monday 16th July

Workplace Relations Reform

Free session 2.30pm – 5.00pm;
Looking at agreement making and the effects of the Fairness Test and the new Fair Pay Commission decision.

Monday 30th July

Awards for Excellence

Gala Evening

at the Adelaide Entertainment Centre 6.30pm.

Monday 20th August

Better Business Series

Developing a Marketing

Strategy 2-5pm

This workshop will focus your attention on the steps required to develop a strategy for your business that will ask you to search for the marketable advantages that exist within your business. You will identify your target market and learn working tools to work out what influences your business and to ensure plans are implemented.

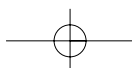
To book ph 08 8351 7837
\$33.00 per person.

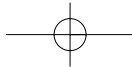


After winning the 2006 Dan Pontifex Memorial Scholarship, Justin Markos, chef at Grand Mercure Mount Lofty House, met and befriended famous chef Ainsley Harriot.

When Ainsley was in Adelaide in June he caught up with Justin, his family and his kitchen team.

"We hung out at the Central Markets, had a coffee at Cibo and indulged in some Adelaide Hills wine and cheese. I loved showing off SA's fresh local produce," Justin said.





CHEFS IN THE CITY – 2007

The inaugural Chefs in the City event was held over two days in June 2007.

Four successful apprentices traveled to Adelaide and spent two days of mentoring and professional development with Jordan Theodoros (ex Melting Pot and Sumptuous TV) and Darren Farrell from SKYCITY Adelaide. The two days culminated in a dinner that was attended by the public, media, and friends and family of the apprentices.

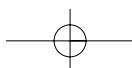
The successful apprentices were

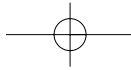
- Chelsea Do Boo – ex Penny's Hill Winery at McLaren Vale
- Kate McCabe – Hog Bay Corner Store at Penneshaw on Kangaroo Island
- Ben Grosvenor – Nino's at Victor Harbor
- Brendon Gough – The Mallee Fowl Restaurant at Berri.

The young cooks had the opportunity to learn some new cooking

techniques from Jordan and Darren, to work in a large commercial kitchen environment that they had not experienced before, and to have some informal discussions about their own career aspirations and to discuss wider industry views and issues.

The event was proudly sponsored by Restaurant & Catering SA, Meat & Livestock Australia and SKYCITY Adelaide.





ATO AUDITS

The Australian Taxation Office has recently notified that they intend to undertake compliance audits in the restaurant and catering industry.

They have suggested that other compliance activities have identified improper practices when recording and reporting transactions including:

- Not reporting sales
- Not recording wages paid in cash, and
- Not lodging income tax returns and activity statements.

They also note what they refer to as "common errors in record keeping" including:

- Not recoding individual transactions through the cash register
- Not keeping adequate sales records
- Not reconciling cash taken in the business with "Z" totals of cash register rolls, cash receipt books and bank statements, and
- Not keeping adequate documentation and recording expenses, wages and drawings paid from cash takings.



The ATO are putting restaurant and catering businesses on notice that they intend to conduct significant audit activity in these areas.

IS YOUR MUSIC ILLEGAL?

More businesses illegally playing copyright protected music will now be targeted through an extended *Enforcement and Inspection Program* initiated by the Phonographic Performance Company of Australia. Over 2,000 inspections have been carried out by PPCA across metropolitan business areas over the past year, and now businesses in regional areas that play copyright

protected sound



recordings without a licence will also be targeted.

It's important for business owners to know their legal obligations with regard to playing copyright protected music in a commercial environment. If your business plays sound recordings (CD, tapes, digital downloads) or music videos without the right licences you risk infringing copyright, which is breaking the law.

If a business is using copyright protected sound recordings without a licence, PPCA can and does take legal action on behalf of its licensors for the infringement of copyright. PPCA has enjoyed a 100% success rate in legal proceedings against businesses using protected sound recordings without a licence to do so. The Federal Magistrates Court can order businesses to pay backfees, interest, legal costs and damages if they are found to be illegally playing recorded music.

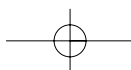
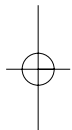
If you have any questions about PPCA, music licensing or copyright, please contact our licensing team on **02 8569 1111**.

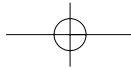
About PPCA

PPCA is a national, non government, non-profit organisation that is authorised to issue blanket licences for the broadcast, communication and public performance of recorded music, music videos and telephone music on hold. Each year PPCA distributes the net licence fees it collects to registered Australian recording artists and record companies. PPCA currently licences over 45,000 venues Australia-wide, including clubs, hotels, bars, restaurants, fitness centres, cafes, shops, halls and dance studios, as well as radio and television stations.

For more information contact:

Christy Hayes
PPCA Communications Manager
02 8569 1100
chayes@ppca.com.au





FRAUD EMAILS

Warning – Email scam

Recently a member alerted us to the latest round of scam emails. The email is from a large group of potential diners requesting to advance a deposit for the booking into a bank account. This type of “phishing” for information aims at gathering information and bank account details.

In the two versions of the email floating about both here and in New Zealand, both follow the same formula:

‘Hello Dear, I am Dr Anthony [sic]Markinson, the director of Public Relations and Business Development at wildlife research institute in Edinburg [sic]Scotland. I want to book dinner for my group of workers arriving from Scotland. They will all come for dinner in your place on July 4th, 5th and 6th, 2007 by 7:00pm each day. They are [sic]are 15 in number, I do not know what they might choose for their meals and drink. so we would deposit to you \$2000 in advance as initial [sic]deposit. All checks

and balances will be made with you on [sic]July 6th which is the final day of the booking. Get back with your response if there is [sic]availability in your restaurant. Regards, Anthony Markinson”

Our advice is to simply delete this email and notify our Association. I will continue to report this activity to SAPOL and to our members to make them and their staff aware of this scam.

WANT TO ATTRACT MORE TOURISTS?

South Australian restaurant owners keen to grab a greater share of the tourist market can register with the South Australian Tourism Commission (SATC) for inclusion on the South Australian, Australian Tourism Data Warehouse (SAATDW) database and the redeveloped southaustralia.com site.

The new South Australia website (www.southaustralia.com) is state-of-the-art showcasing the best that South Australia offers travellers through a range of interactive ‘virtual guides’, easy to use holiday and route

planners, maps, a vast array of tourism products and the ability to book online. Registration will offer restaurants the opportunity to expand their customer base and reach this lucrative market.

For more information contact the SATC’s Online Services unit on **08 8463 4560**.

To download a form, click the link below:
http://www.tourism.sa.gov.au/WebFiles/CorporateServices/os_cllr_reg.doc



If people evolved from apes, why are there still apes?

**No three month trials. No booking fees.
100% free service.**

webmenu.com.au

Updated your menu?
Email updates@webmenu.com.au or call 1800 609 255

