



Hospitality Training Association Inc.

media release

July 2009

HTA celebrates opening of \$11.6m campus refurbishment

The Hospitality Training Association Inc. this week celebrated the completion of a \$11.6 million refurbishment of its Fortitude Valley campus, Brisbane, with a VIP Opening Dinner and Cocktail Party.

Reaffirming HTA's commitment to provide increased training and development opportunities for its students, the evening unveiled stage two of the world-class training facilities, including an al fresco restaurant and dining area, two hot kitchens, a patisserie kitchen, larder and retail bakery and coffee shop.

VIP guests, including Government officials, HTA board members, international chefs and leaders within the hospitality and tourism industry, who enjoyed a seven-course gourmet meal prepared and served by students undertaking Certificate and Diploma programs.

Guests enjoyed pork belly with spice miso; quail ratatouille and tapenade; consommé of beef with gold leaf; Earl Grey sorbet; braised beef cheek with baby turnips and carrots and sweet potato gnocchi; coconut parfait, and a range of other treats.

CEO of Restaurant and Catering Queensland, Mr James Visser said the opening of HTA's new facilities would ensure the organisation continued to deliver high-quality, trained staff to the industry and went on to say today and for the future, the hospitality and tourism industry will need people trained and skilled people to provide the service guests and customers require and the students studying at HTA have excellent career and employment opportunities not only in Australia but worldwide.

HTA is in the business of developing, engaging and sustaining the hospitality and tourism industry through education, training and employment and has evolved into one of Australia's most respected and successful hospitality-training providers with membership of 5,000 industry professionals.

Mr Visser also went on to say the refurbishment would ensure all students, apprentices and members undertaking training had access to modern world class facilities that were conducive to fostering and supporting an environment for learning and skill development.

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For further information and interviews contact Mr Phillip Charlton, CEO, 3872 4200