

Mini chefs check their hospitality

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FOR the past six years, husband and wife team Stephen and Bernadette Hall have been quietly running a commercial cookery training business right in the heart of Wynnum. They've now decided to take their former Switch Cafe in a new direction, closing the business's cafe operations and re-naming it H for Hospitality.

"We're also continuing our corporate catering but the new focus is on incorporating our competency-based training for apprentice chefs with classes for the general public," Mr Hall said.

He did his apprenticeship at the Grand Hyatt in Melbourne before working at the Windsor Hotel and opening a restaurant with Mrs Hall in Glen Waverley.

The Edith St business partners with registered training organisation Student Training for Hospitality Services, which Mr Hall manages.

"We do workplace training and assessment and use our facilities as a training venue but predominantly our apprentices and trainees are trained in the workplace," he said.

"We've got well over 100 apprentices and trainees on the books at the moment."

H for Hospitality runs cooking classes for children and adults.

"People can do basic cookery techniques such as knife skills and learn to make a croquembouche."

Classes include curries of the world, Italian and low-GI cooking.

H for Hospitality is at 85 Edith St, Wynnum. Phone: 33936773 or visit www.h4hospitality.com.au.