

Nice College of Hospitality "Bush Tucker" Week

Project Description

During the February 2002 Nice Carnival tour with the Nunukul Yuggera Wantama Aboriginal Dance Troupe, Daniel Abad of Hanson Promotions held a series of meetings with Mr. Michel Prospero, Director of the Nice College of Hospitality and Mr. Jean-Paul Gravelle, the College's Director of Operations. Discussions at these meetings centered on staging a series of Bush Tucker awareness sessions and restaurant services at the Nice College. These activities would be directly aimed at the French Riviera's:

1. Hospitality Industry representatives
2. Wholesale Food suppliers and importers
3. Corporate Identities
4. Local and State politicians
5. Hospitality students and instructors
6. Dining public

The College subsequently proposed a "Bush Tucker" program with the following activities:

1. An official opening day to include a Gala Banquet for 150 of the City's Dignitaries, Hospitality industry representatives and Corporate leaders. The opening day will also feature a "'Bush Tucker'" static display, and a practical workshop
2. A series of training lectures and practical demonstrations, for the College's students and instructors
3. A "Bush Tucker" menu for the Nice Dining public for a three-day period in one of the College's three training restaurants.

Mr. Gravelle is also keen to organise a major marketing campaign around France to further promote Bush Tucker foods should the initial promotional campaign of these products in Nice be successful. This new campaign would specifically target the Hospitality industry, the Hospitality Vocational Training network, Food suppliers & importers and the French dining public. This project would be held over a three-month period and cover 24-Cities in 12 regional centres in France.

Mr. Gravelle has been involved in the Hospitality industry and training for over 25 years. During that time he has developed a major network throughout France in these areas and he believes that this project would receive wide support and interest from all the targeted areas.

The activity mentioned above will help the French hospitality industry and public to discover the subtle Bush Tucker flavours and include them in their everyday use.

Project Participants

- Dale Scott, an Aboriginal Chef from the Sunshine Coast has provided her Dilly Bag Bush Tucker catering and instructional services to the Queensland community for a number of years. She is well known amongst various sections of the Media and has conducted an extensive number of "Bush Tucker" programs to schools and community centres.

While in Nice, Dale will introduce the French Hospitality industry to Bush Tucker cooking and train a number of French cookery teachers and students in this area. She will also conduct a number of practical workshops, presentations and organise static displays.

- John Wrench a retired senior pharmacist from the Royal Brisbane Hospital will accompany Dale and participate in all the planned Bush Tucker activities during that time. He will also conduct a series of workshops on Bunya nut and tropical forest fruits during that time.

John is currently involved in numerous environmental projects around the Brisbane region. He also conducts Bush Tucker training and educational programs. John will assist Dale at all presentations and will provide the medicinal and nutritional side of Bush Tucker at each presentation.

- Daniel Abad of Hanson Promotions will coordinate and manage every aspect of the program. Daniels' involvement and knowledge of the hospitality industry in Australia and France and his close association with various groups of the Indigenous community over the last five years will further ensure the success of this project.

In addition to his project management role, Daniel will also be responsible for all liaison and translation services during the program. Daniel has proven his competence and skills in this area during the Nice 2002 Carnival Cultural tour with the Nunukul Yuggera Wantama Aboriginal Dance Troupe.

Daniel's association with the Nice College of Hospitality began in 1998 and has resulted in the implementation of the "Toowoomba International student Exchange Scholarship" (TISES) program. This yearly activity offers two deserving Cookery apprentices a three-month Industry experience scholarship placement in a five star restaurant on the French Riviera.

Daniel has developed a strong network with the Nice City Council, the Education and Vocational Training department, the Hospitality industry, Art galleries, museums and the Agriculture department.

Project Details and Timelines

This program will be staged during the French national “Semaine du Gout” (Week of Flavours). This event celebrates food, flavours and the pleasures of the table. Staging this program during that week will according to Mr. Gravelle “attract a high level of interest and coverage from the French Media”.

All the ““Bush Tucker”” activities in this project will be conducted at the Nice College of hospitality.

- Tuesday 5th October 2004 Arrival in Nice
- Thursday 7th October Meeting the Directors, Staff and students at the Nice College of Hospitality - formal introductions and inspection of premises
- Friday 8th October Planning day
- Monday 11^h October Preparation day at the college, practical training and workshop
- Tuesday 12th October Preparation day at the college, practical training and workshop
- Wednesday 13th October Banquet day with presentation, display and workshop
- Thursday 14th October Restaurant service
- Friday 15th October Restaurant service
- Monday 18th October Official farewell
- Thursday 21st October Departure from Nice

Project Benefits

This program has a number of direct professional and training opportunities for Dale Scott. It will allow her to:

- Expand and further develop her training activities and skills
- Work with renowned French Chefs
- Learn new cookery techniques, trends and methods
- Deliver additional programs throughout France

The City of Brisbane will also benefit from this project by:

- Rekindling the links with Nice, Brisbane's sister city until recently
- Developing new Educational, Vocational Training and Commercial opportunities
- Promoting its tourism potential to a wealthy region of France
- Showcasing the Aboriginal Culture and Art. This program will also include Art displays and traditional dance performances
- Generate commercial revenue for a number of Indigenous communities and Bush Tucker food suppliers looking for overseas markets for their products.

Project Budget

Budget Details	
Bush Tucker Chef (14 days X \$100)	\$1,400.00
Bush Tucker Scientist (14 days X \$100)	\$1,400.00
Motor Vehicles	
Fuel (14 days X \$20.00)	\$280.00
Motor Vehicle (2 weeks Hire in Nice)	\$1,456.00
Professional Fees	
Consultant - Coordination of project and acquittal report	\$2,000.00
Other Fees	
Meeting/Seminars (Promotional Material)	\$800.00
Postage	\$100.00
Telephone/Fax	\$200.00
Other Services (Freight for Bush Tucker)	\$1,000.00
Travel	
3 Fares X \$1676.00	\$5,028.00
Other Travel (3 X Airport Tax X \$198.00)	\$594.00
Other Travel (3 X Insurance X \$235.00)	\$705.00
Accommodation (3 rooms X \$72.00 X 14 days)	\$3,158.00
Meals (\$45.X 14 days)	\$1,554.00
Total for this activity	\$19,675.00

Appendices

1. CV – Dale Scott
2. CV – John Wrench
3. CV – Daniel Abad
4. Nice car hire
5. Airfare quote
6. Accommodation quote
7. Meal quote