

Professional development/Experiences for teachers (PD)

Queensland College of Wine Tourism (QCWT) offer teacher professional development programs that support student studies and personal development. A cost estimate will be provided on the basis of program content and participant numbers.

Please see Calendar of Events 2015 to register interest in particular classes. QCWT realises professional development is sometimes hard to access during school time therefore blocks of PD are available in school holidays. Class sizes are capped for comfort so it's recommended to book earlier rather than later.

WINE

Wine & Spirit Education Trust (WSET) Level 1– (min 5 max 15)

QCWT is an approved provider of training administered by The Wine and Spirit Education Trust (WSET). WSET are a London based organisation who offer internationally recognised qualifications in wine and spirit and education in 59 countries. Level 1 is an introductory 1 day course that is delivered in the classroom. QCWT run regular WSET courses in Brisbane, Sunshine Coast and Gold Coast.

Course includes: Main styles of wine available in the world, Wine grape varieties, Storing & serving wine, Tasting & tasting notes, Food & wine matching
Cost \$220 pp. Allow 6 hours. Minimum group size 5. Please check Calendar of Events for details.

Wine & Spirit Education Trust (WSET) Level 2– (min 5 max 15)

Level 2 courses may be delivered in the classroom over 3 days or online over 6 weeks. Level 2 online may be completed individually. Course covers: Factors influencing style, grape varieties, Key wine producing regions in the world, sparkling, sweet and fortified wines, Spirits and liqueurs, information and advice for customers and staff, Describing characteristics of principal wines of the world

Wine Chemistry - (min 5 max 15)

Wine chemistry PD may be conducted over 1 or 2 days and focusses on providing teachers with the knowledge and skills to support school EEI's on wine related activities. Content will include the winemaking process as well as the concepts and techniques associated with wine analysis.

Strangebird/Wine Masterclass (min 5 max 15)

Our Winemaker will conduct a 2 hour master class profiling (and tasting) a range of alternate wine varietal (<http://www.granitebeltwinecountry.com.au/wine/strangebird>) in our air conditioned sensory evaluation laboratory. Varietals include Verdelho, Viognier, Marsanne, Tempranillo, Petit Verdot and Gerwurztraminer.

Winemaker for a Weekend (min 10 max 15)

A 2 day program during vintage (grape harvest in Feb/Mar) in which participants enjoy hands on activities including picking grapes, pressing and crushing, preparing ferments etc interspersed with wine Masterclass and fine dining. Group bookings welcome or check the 2015 Program.

Industry Training Workshops

QCWT run a range of hands on workshops for the food, wine and tourism industries. These include, but aren't limited to the following: Please feel free to ask us should you require anything specific. Please request a current calendar of industry events to see upcoming opportunities.

Viticulture Series: which include pruning, irrigation, fertigation, canopy management, shoot thinning, grafting and budding, spray calibration, barrel maintenance, grape analysis.

Tourism Series : include table service, barista, wine service, accommodation packaging

Artisan Series: for the food industry. See calendar for dates and topics.

FOOD

Artisan Series- Cooking class (min 6 max 12)

Choose from a large selection of hands on 2-3hr cooking lessons such as, but not limited to: jams, chutney's, preserves, cheese-making, chocolate, fermenting, bread making etc with our award winning head Chef, Ben Lanyon or invited industry expert. **Check out the 2015 calendar for planned workshops**

Cooking classes – Hands on (min 6 max 12)

Hands on 3-3.5hr cooking classes run throughout the year. **Check out the 2015 calendar for scheduled workshop dates.** These include, however aren't limited to: brunch, Italian, Mexican, Asian, Spanish, seafood, Thai, desserts, baking, tapas, French, preserving, braising and slow cooking. Group bookings welcome anytime.

Meet the Maker Series – (min 10 max 45)

These tours are available in half and full day programs. The Queensland College of Wine Tourism (QCWT) is positioned in the Granite Belt, Queensland's premier wine region within a rich food production area. All Meet the Maker series includes QCWT signature lunch – Medley of Mains

Half day – visit 2 farms. Full day – visit 4 farms

Agritourism – Farmer diversification into tourism i.e. 'Pick your own' experiences, on farm retail etc

Seed to Salad – Visit the Applethorpe DPI, seedling operation, some local farms and then back into the kitchen for a cooking demonstration.

Seasonal Farm Visits – Visit different farm types from Organic retail box system farmers to large scale production properties or seasonal produce tours – Great tour to learn where our food comes from.

Paddock to Plate – Visit beef producer and learn what happens from the paddock to the plate.

Foraging tours – Collect a range of fresh foods from a selection of farms and value add producers in Granite Belt region and come back to the kitchen for a cooking demonstration.

Cork to Fork Tour – Visit a selection of cellar door operations and restaurants for a 'behind the scenes' tour of their facilities.

Nose to Toes (min 6 – max 10)– whole carcass breakdown (full day)

AUGUST (WINTER) : Start with a whole pig carcass and learn the ins and outs of cutting and utilising 'the whole hog'. We make sausages, salami, slow roasted pork belly, pigs trotters and brawn etc

SPRING LAMB We make gourmet sausages, prime cuts, saddle roll, shanks, slow cooked shoulder & braising. Includes QCWT signature dish: Medley of Mains and Varias Apron

FOOD & WINE

Food & Wine Escape Weekend – (min 10 max 20)

A 2 day program of hands on activity interspersed with FUN, informative master classes and great food & wine. Components include: Wine masterclass, lunch at Varias with matching wine. Bottling and labelling, Strangebird wine and cheese matching, cooking Masterclass with Executive Chef, Ben Lanyon and banquet dinner with matched wine. **See 2015 calendar for dates proposed.** Group bookings welcome anytime.

Demo & Dine – (min 10 max 20)

Experience a demonstration in the kitchen with Exec chef Ben Lanyon learning the finer points of cookery for half an hour, followed by a fine dining experience, savouring the outcomes with wines matched. **See 2015 calendar for dates proposed.** Group bookings welcome anytime.

Chef's table –(min 10 max 14)

Dine in the Varias kitchen with the chefs demonstrating for the evening. Group bookings welcome.

Bi-Annual Professional Development Tour

The food, wine and tourism gateway schools network provides a platform for professional development to occur through the facilitation and hosting of a tour. Prices for this tour range pending on course content and destination. Please register your interest to attend this.

Other programs may be developed on request to meet training requirements. Minimal numbers will apply to all PD courses however participants from various schools may form a group as an excellent networking opportunity.

How to book a program -

1. Decide what programs best suit your school requirements or provide your relevant training plan and we'll advise where we can assist
2. Estimate how many students are likely to be attending each program
3. Ring or email Jules McMurtrie, Gateway Schools Network Manager on (07) 46855014 or Peter Orr at peter.orr@usq.edu.au at the College to discuss course content/available times.
4. We will provide you with a cost estimate for the program.
5. Make a booking!

Accommodation

Bookings are the responsibility of the teacher. For a full range of accommodation offerings, please see:
<http://www.granitebeltwinecountry.com.au/all-accommodation>

More questions?

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