GET SET

Dates for your diary

<table>
<thead>
<tr>
<th>AUGUST</th>
<th>Thursday 13 Open Day</th>
<th>All campuses</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEPTEMBER</td>
<td>Thursday 17 Open Day</td>
<td>All campuses</td>
</tr>
<tr>
<td>OCTOBER</td>
<td>Thursday 22 Open Day</td>
<td>All campuses</td>
</tr>
<tr>
<td></td>
<td>Friday 23</td>
<td>Experience Holmesglen</td>
</tr>
<tr>
<td></td>
<td>All campuses</td>
<td></td>
</tr>
<tr>
<td>NOVEMBER</td>
<td>Thursday 19 Open Day</td>
<td>All campuses</td>
</tr>
<tr>
<td>DECEMBER</td>
<td>Thursday 17 Open Day</td>
<td>All campuses</td>
</tr>
</tbody>
</table>

PAPER HERO

With paper installations created for kikki. K, Fairfax Media and Myer Emporium it’s no wonder Graphic Design Graduate, Cyndi, became the graphic designer at Australia’s largest paper merchant, Spicers. Her artistic skill and creative flair in making paper creations has seen her craft designs for a variety of big name events and companies. Some of these include creating a paper dress for kikki. K to celebrate their 10th anniversary and installations for the Finders Keepers markets. Cyndi also helped design Emporium Melbourne’s Christmas Display and Myer’s Marquee at the Spring Racing Carnival.

“It feels great to see my work displayed in public, it gives me great satisfaction to see the finished piece and have audiences respond and interact with it.”

Cyndi’s interest in paper and how it can be used led her to making connections with a paper rep at Spicers, when she was doing some freelance work. Cyndi was offered a job as their Graphic Designer, which she took. This position has allowed her to create beautiful work for Spicer’s but also keep meeting and building the connections that are so important in the design industry.

Cyndi completed a Certificate IV in Design at Holmesglen, as well as an Advanced Diploma of Graphic Design.

“Holmesglen helped me build a strong foundation where I developed the technical and practical skills of being a graphic designer. These skills have helped me gain experience in design studios and agencies and developed my knowledge of this exciting and dynamic industry.”

To enhance her creative capabilities Cyndi used her Holmesglen qualifications as a pathway into a Visual Communication degree at Monash University. This course taught her the theory behind design and how to communicate with a broad audience.

VETiS Information Sessions

As part of our monthly Open Days, we will be hosting VET in Schools information sessions. Students, parents and careers teachers are invited to come along and learn about VETiS and what options are available to students.

Details for the next sessions are:

- **Thursday 13 August**
  Time: 4 - 6pm
  Holmesglen Moorabbin campus
  488 South Rd Moorabbin, 3189

- **Thursday 17 September**
  Time: 4 - 6pm
  Holmesglen Chadstone campus
  Batesford Road Chadstone, 3148

Registrations are essential. For more information or to register, visit: holmesglen.edu.au/open

If you cannot make Open Day and require further information on VETiS, please contact:
Jenny Anthony
T: 03 9209 5109
E: vetis@holmesglen.edu.au

If you cannot make Open Day and require further information on VETiS, please contact:
Jenny Anthony
T: 03 9209 5109
E: vetis@holmesglen.edu.au
In a competition reminiscent of MasterChef, students from Mazenod, Parade College, St Bernard’s and Simonds Catholic College battled it out in the kitchen to be named Australian Catholic Colleges (ACC) culinary champion.

The competition which was hosted at Holmesglen’s Waverley campus allowed the students to gain an insight into the hospitality and cookery sector, as well as seeing what it would be like to study at Holmesglen.

The teams were made up of four students and each team had 90 minutes to produce a chicken based dish. The teams were mentored by Holmesglen staff who also judged their dishes at the end. The judges selected their winner on the following criteria, practice, preparation, presentation and taste.

It was a very tight competition with, Simonds Catholic College taking out first place with their dish titled ‘Chicken Four Ways’. The dish encompassed crumbed buttermilk chicken with freshly made aioli, ballotine of chicken with dill and sage, roast chicken breast scented with cinnamon and lemon, along with crisp chicken crackling all served with baby beets and wilted spinach.

The Holmesglen staff were very impressed with the level of skill and effort put into each dish. With such a positive outcome for this event it is hoped that ACC and Holmesglen will continue to host this event in years to come.

For more information about Hospitality at Holmesglen:
T: 03 9209 5938
E: hc@holmesglen.edu.au