

Dear ACG partner,

NZMA Sylvia Park campus successfully held its 3rd annual Careers Fair on Thursday, 20th October, organised by the NZMA Careers team. The 18 staff members of the careers team is successfully working towards placing students and graduates into employment, and are developing new initiatives and identifying a range of opportunities to help students in their search for employment.



We had 41 companies attending the event. About 70 students achieved employment on the day, and we are currently collecting information about students who are going through to their 2nd round of interviews.



**Bestaff**, a hospitality recruitment agency, accepted 60 CV's from students, interviewed a short list of 40 students of which 30 underwent training after the expo (tray carrying, plate serving/clearing and more). 25 have been signed up for casual employment with another 5 applications in process.



**BigBash**, an agency that recruits for boxing events, recruited 14 students for an event in November.

Below is some feedback from employer representatives and students:

#### **CPG Hotels**



CPG has 7 hotel properties in 5 locations in New Zealand are looking to hire several NZMA Cookery and Hospitality Internship students for their properties.

**MICHELLE DAVIES, Group Human Resources Manager said:** "I have attended NZMA Careers Fairs in the past when I was with Stamford and Accor, however this

is the first year I have been here with CPG Hotels. We currently have nine properties ranging from backpackers, to motels, to hotels, all over New Zealand, including Auckland, Rotorua, Wellington, Picton and Dunedin. The acquisition of more properties is in the pipeline. CPG is a good fit for this Fair, because we have a wide range of properties across different locations, so there are a number of candidates I am looking for. For me at the moment I am looking at chefs specifically, but later I'll be looking at F&B. We're currently recruiting three or four roles in Auckland and another three in Picton. So far today I've seen some good candidates."

### **Millennium & Copthorne Hotels New Zealand**



"We try and come to this fair every year. It's a good way to meet with students who are coming through, and try and get them into the workforce, whether it's for a few hours each week, or more permanent roles. It's a great opportunity to encourage them. Tourism and hospitality is the number one earner in this country yet most companies are struggling to get good staff, so we look to organisations like NZMA to

help.

**LYNLEY JONES, Corporate Human Resources Manager said** "We are particularly looking for chefs and kitchenhands, but we are open to all roles – it's such a changing landscape. We are currently recruiting for roles in the Bay of Islands as we gear up for summer, and we have staff accommodation there so that can be a drawcard. If students are prepared to move out of Auckland over the summer that is very helpful. We have 20 hotels nationwide, and I encourage candidates to be open about moving to other locations, especially the Bay of Islands and Queenstown. These areas have such a small local population that they can really struggle to recruit. The Bay of Islands is very seasonal however, Queenstown is now pretty much all year round, so provides ongoing employment opportunities. The calibre of students at today's fair has been really good so far – I've already spotted a few good students!"

### **Crowne Plaza**



"We've had some great NZMA students come through Crowne Plaza. I've met them in this forum, hired them and they are now going through the ranks at my hotel. We've had NZMA students and graduates in the past, for work experience, internships, and permanent roles. The relationship is more than one dimensional. Currently I have three NZMA graduates on my roster – two from New Zealand and one from Sri Lanka - and they are all pushing for the next position. They are very ambitious and are pushing the other chefs in the kitchen too. The NZMA students all know what they want. They have the base skills they need – but more importantly they have the right attitude. And that's the real key, it's all about attitude.

**ADRIAN WALKER, Executive Chef said:** "Although I am recruiting for a specific role, I have found that the NZMA Careers Fairs are about the future, about strengthening the relationship between NZMA and Crowne Plaza, having the chance to meet students, and also teaching them about our brand so when they see jobs advertised on Seek in the future it rings a bell for them. I have a very good relationship with the tutors at NZMA. This support helps a lot – they have never put me onto a student or graduate who has not been a success."



### **NZMA students' feedback**

#### **YOUNG CHAN CHAI – Korea**

NZMA Level 5 Diploma in professional Cookery

"I am six months into my course. Today I am looking for employment opportunities within the hotel sector, as I don't yet have any experience in hotel kitchens. I live right in front of the Langham so I will definitely chat to them! Normally you need to start off as a kitchenhand, however I have previous kitchen experience both in Korea and here, so I am hoping to find a role as a commis chef. The NZMA Careers Fair is really good. Being here amongst all the employers and other jobseekers makes me feel excited and very nervous! It's very nice for NZMA to give students the opportunity to meet with all these employers. I have brought along 20 copies of my CV to hand out today and I aim to talk to as many employers as I can."

#### **MITHILA THIVANKA KALUARACHCHI – Sri Lanka**

NZMA Level 5 Diploma Programme in Professional Cookery

"I was originally pursuing a career in IT but then I changed to cookery. I'm on the last block of my course now. In addition to my NZMA studies I work part-time at Grangers Tap House and Kitchen in Half Moon Bay. I started just under a year ago as a kitchen hand but now I've been promoted to commis chef. I'm hoping to become a Demi Chef or Chef De Partie quite soon.

"I am part of the team of students running the Koru Lounge at today's Fair. We are putting on breakfast and lunch for the employers, and there is also a smoothie bar, cocktail bar and coffee station. I have been making eggs benedict. I made my own brioche buns yesterday and I am serving them with ham, spinach, a poached egg and my secret ingredient of Bourbon hollandaise. Helping run the Koru Lounge today is a great opportunity for potential employers to see me in action."

#### **JASPREET SINGH – India**

NZMA Level 6 Diploma in Applied Hospitality Management

"The NZMA Careers Fair is really good. There are employers from so many different hotels under one roof, so it's a great opportunity for us to talk to lots of organisations. It's also very good practice for interviews. So far today I have met with Crowne Plaza, Heritage and Stamford Plaza and have given out five or six CV's. I'm targeting hotels as my long-term goal is to work my way to the top of the hotel industry and make myself, and my culture, proud. I'd especially like to work for the Stamford Plaza or Millennium, and would love to have the opportunity to move outside of Auckland for employment. There are so many beautiful places in New Zealand. Rotorua would be a top pick!"

With the recent INZ policy changes, NZMA is working on a number of initiatives, which we will release over the next few weeks, and with campuses all over the country, we have strong employer relationships across NZ. Our dedicated career and employment advisors have excellent industry networks and in the next few days will be distributing a variety of employment opportunities in different NZ cities for our students. We are also looking at how we can support students in their relocation.

Yours sincerely,

A handwritten signature in blue ink, appearing to read 'Kim Harase', written in a cursive style.

**Kim Harase**

**Director of Marketing, International**