

- ◀ for education programmes for kebab shops and school canteens.
- Hornsby and Warringah Councils will receive \$3,000 for food safety education kits for school canteens and sporting kiosks.

## Healthier food symposium to address policy changes

With issues of health and nutrition on government agendas worldwide, it's important for those in foodservice to stay abreast of how policy changes are likely to affect them.

With this in mind, Foodlegal is hosting a symposium entitled 'Healthier food, trends and policies: The future of processed food' at Sydney's The Menzies Hotel on February 23.

Foodlegal managing principal Joe Lederman will detail how the federal government and states and territories are developing new policies and food regulatory compliance requirements in the name of 'preventative health', while AFGC deputy chief executive Dr Geoffrey Annison will present the group's recommended course of action for the food industry. Other speakers include Professor Martin Cole, chief of the CSIRO in Food and Nutrition; Dr Peter Clifton, co-author of the top-selling CSIRO Total Wellbeing Diet; Ian Alwill of Nestle Australia and Oceania; Megan Cobcroft of Unilever Australia and Kieran Forsey of information systems technology firm Agentrics.

For more info and to register, visit [www.foodlegal.com.au](http://www.foodlegal.com.au).

## Game, set and what's for dinner?

The superstars of the tennis world are lucky enough to have their pick of some of the best restaurants on earth while on tour.

So where did the likes of Rafael, Roger, Serena and Venus choose to refuel while in Melbourne for the recent Australian Open. That's Melbourne City set itself the task of finding out, determining they typically opt for hip yet hidden venues, close to the city centre and offering protection from prying eyes (and lenses). The list of the top tennis star spotting eateries in town include: Caboose Restaurant and Wine Bar, The French Brasserie, Punch Lane, Nobu Melbourne (below), Breezes

(the venue for last year's IMG Players Party), Money Order Office and Mecca Bah. Some of these – and many other – Melbourne restaurants are taking part in the Summer Serve promotion this tennis season, offering diners two entrees for the price of one until February 28. For full details, see [www.thatsmelbourne.com.au](http://www.thatsmelbourne.com.au).

## Brush up on food safety in Far North Queensland

If you're in Mackay and in foodservice, now is the time to brush up on food safety.

Mackay Regional Council is offering free food safety information and advice to foodservice businesses and market stallholders over the coming months, with a focus on their obligations under the Food Act and Food Safety Standards.

The council's development services director, Peter Cardiff, emphasised that the legislation dictates that anyone who prepares and serves food for public consumption must hold the necessary licence, which sets out food safety standards and measures. Only non-profit groups and service clubs raising money for charity are exempt.

For more info, call 1300 622 529. For food safety tips, visit [www.mackay.qld.gov.au](http://www.mackay.qld.gov.au).


## Food businesses in NSW to appoint food safety supervisors

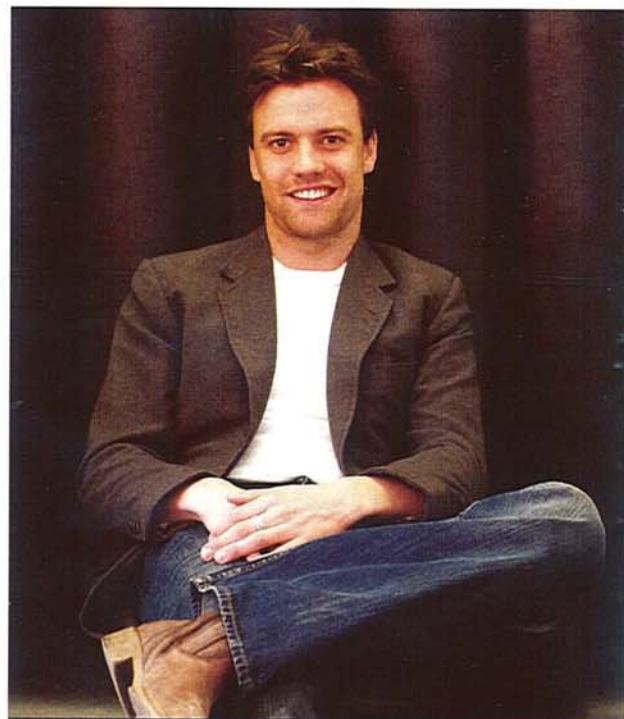
The NSW government's new Food Amendment (Food Safety Supervisors) Bill 2009, due to come into effect in April, will affect about 26,000 businesses which sell ready-to-eat food (including restaurants, cafes, caterers, take-away outlets, bakeries, clubs, pubs and hotels).

The bill, which amends the Food Act 2003, makes three key changes:

- Food businesses in hospitality and retail foodservice sectors must appoint a food safety supervisor for the premises. While the proprietor may appoint whoever he or she likes to the position, that person must hold a NSW Food Safety Supervisor Certificate from a registered training organisation, have the authority to supervise people handling food on the premises and ensure the handling is done safely. The rules for mobile caterers are slightly different. Their food safety

supervisors must have the authority to supervise people handling food in the course of the carrying on of the business and to ensure it is done safely.

- Businesses, other than those that sell food from temporary premises or a mobile vehicle, must notify the relevant enforcement agency (in most cases the local council) of the appointment of their food safety supervisor(s) in writing. Businesses must keep a copy of the food safety supervisor certificate on the premises at all times and produce it for inspection if asked to do so by an authorised officer.
- The Food Authority will approve registered training organisations to issue food safety supervisor certificates. 



## Aussie Michelin-starred chef a role model

Two Michelin-starred expat Aussie chef, Brett Graham, has been named as the guest of honour for the 2010 Electrolux Appetite for Excellence Awards.

Graham, chef-proprietor of acclaimed London restaurant The Ledbury, is currently acting as a mentor to young Queensland chef, Nicholas Hill, a state finalist in the 2007 awards.

The national awards have garnered considerable industry support since their inception in 2005. Culinary luminaries joining co-founder Luke Mangan on the judging panels this year include: Tetsuya Wakuda (Tetsuya's); Tony Bilson (Bilson's); Peter Doyle (est); Guy Grossi (Grossi Florentino); Philip Johnson (ecco); Christine Manfield (Universal); Andrew McConnell (Cumulus Inc) and Chris Taylor (Fraser's).

The young chef and young waiter of the year awards are open to those in the restaurant and catering sectors aged 30 and younger. The young restaurateur of the year award is open to individuals who have owned and operated their own licenced premises for at least two years.

