

Media Release

The Hon Gayle Tierney MLC
Deputy Leader of the Government in the Legislative Council
Minister for Training and Skills
Minister for Higher Education



Tuesday, 12 April 2022

ONE-OF-A-KIND DESSERT LABORATORY FOR TAFE STUDENTS

TAFE students can now learn the delicious craft of gelato and chocolate making in the best facilities at Victoria's only dedicated chocolate training laboratory at William Angliss Institute, thanks to funding from the Andrews Labor Government.

Minister for Training and Skills Gayle Tierney launched the new \$795,600 Gelateria and Chocolateria training facility at the Institute's CBD campus, which is also the only place in Australia to teach a traditional Italian gelato technique under an exclusive partnership with Carpigiani Gelato University.

The new Gelateria and Chocolateria features two world-class flexible training classrooms with specialist chocolate and ice cream making facilities, as well as ceiling cameras and touch screens for streaming and annotation of live classes and demonstrations.

It will double the number of students who can study Cert IV in Patisserie, Diploma of Food science and Technology, and the dual qualification in Patisserie and Commercial Cookery, as well as online courses and industry training.

The new facility builds on William Angliss Institute's reputation as Australia's best large training provider in 2021 and will enhance the local pipeline of world-class food and hospitality workers, as the industry emerges from the pandemic.

The Labor Government invested in the Gelateria and Chocolateria training facility under the \$55 million TAFE Asset Maintenance Fund, helping TAFEs upgrade and build world-class learning facilities so more Victorians can access training and rewarding jobs.

Since 2014, the Government has made a record \$3.2 billion investment to rebuild TAFE and support universities and higher education to ensure Victorians have access to high quality education and rewarding career pathways.

Quotes attributable to Minister for Training and Skills Gayle Tierney

"This new Gelateria and Chocolateria is an absolute treat for people who want to hone their chocolate-making skills or to study traditional Italian gelato-making – before making their mark on Victoria's hospitality industry."

"Our investment in this facility is just one example of our continued support for TAFE and training – allowing Victorian jobseekers get world-class training in their own backyard while ensuring local industries prosper."

Quote attributable to Member for Northern Metropolitan Region Sheena Watt

"This new facility will bring the world's best chocolate and gelato making to the very heart of Melbourne, building on our reputation as a city of great restaurants, cafes and bars."

Quote attributable to William Angliss Institute CEO Nicholas Hunt

"The bespoke chocolate making fit-out has been designed as a chocolate kitchen of the future, positioning William Angliss at the forefront of international chocolate academies in teaching facilities, research and development."