

Report Visit
First Lady Award Winner
Carolyn Ruddy



**Report Visit First Lady Award Winner
Carolyn Ruddy, March 1986**



STAATSSECRETARIS VAN ONDERWIJS EN WETENSCHAPPEN

Zoetermeer, 24 februari 1986.

Carolyn Ruddy

41 Canning Street
North Ipswich 4305
Queensland
Australia

Dear Carolyn

It is almost three and a half month ago since we met each other at Osaka during the ceremony of "The first Lady Award" where I offered you a price on behalf of the Ministry of Economic Affairs and my Ministry.

I've read the letter the "Nederlandse Commissie Beroepenwedstrijden" sent to you to ask you when would be the most convenient time for you to come, and offering suggestions for vocational activities.

It's a pleasure for me to offer you herewith your programme. Of course, changes can be made when necessary. We have planned a special "Welcome-dinner" on the evening of the 18th. My colleague mr. Van Zeil, the Dutch delegation members, the Dutch jury Cooking and your girlfriend Benedicte Hoitink will be present.

The "Nederlandse Commissie Beroepenwedstrijden" (The Dutch commission for the Youth Skills Olympics) will take care of you for your whole stay in the Netherlands. They are now preparing your stay in more detail.

We expect you on 14 March at 09.35 by Flight no. QF 5 of Amsterdam-Airport.

Remember that temperatures here will be about 10° - 12° centigrade during the day, and 2° during the night. So bring warm clothes.

Enclosed you will also find information about the hotel and some useful telephone numbers.

I hope you'll have a pleasant time!

yours sincerely,

Helmut van Duin

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Preface

From 14th to 28th October 1985 included the International Vocational Training Competitions for young craftsmen were held in Osaka (Japan).

Mrs. N.J. Ginjaar-Maas B.S., Deputy Minister of the Department of Education and Sciences granted during her visit to these competitions an emancipation-prize on behalf of her Department and the Department of Economic Affairs.

This prize consisted of a medal and a fortnight's stay in The Netherlands in order to get acquainted with Dutch colleagues, training and working-methods.

The lucky winner was Carolyn Ruddy, a twenty-one year old cook from Australia. This report gives an impression of her visit.

*Dutch Commission of
Vocational Training Competitions.*

The emancipation prize

At the International Vocational Training Competitions thirty-five trades are involved in categories such as: metal, wood and construction, electr(on)ics, hairdressing, painting and plasterwork, jewellery and watch-making, and cooking.

There are about 350 candidates from 18 participating countries.
By far most candidates are boys.

As to talent and creativity girls certainly equal boys.

Mrs Ginjaar-Maas said in her speech:

„By granting the emancipation-prize the Departments involved want to underline that this equality must also be expressed socially. The acceptance of vocational training for girls in traditionally male trades is one of the conditions.”



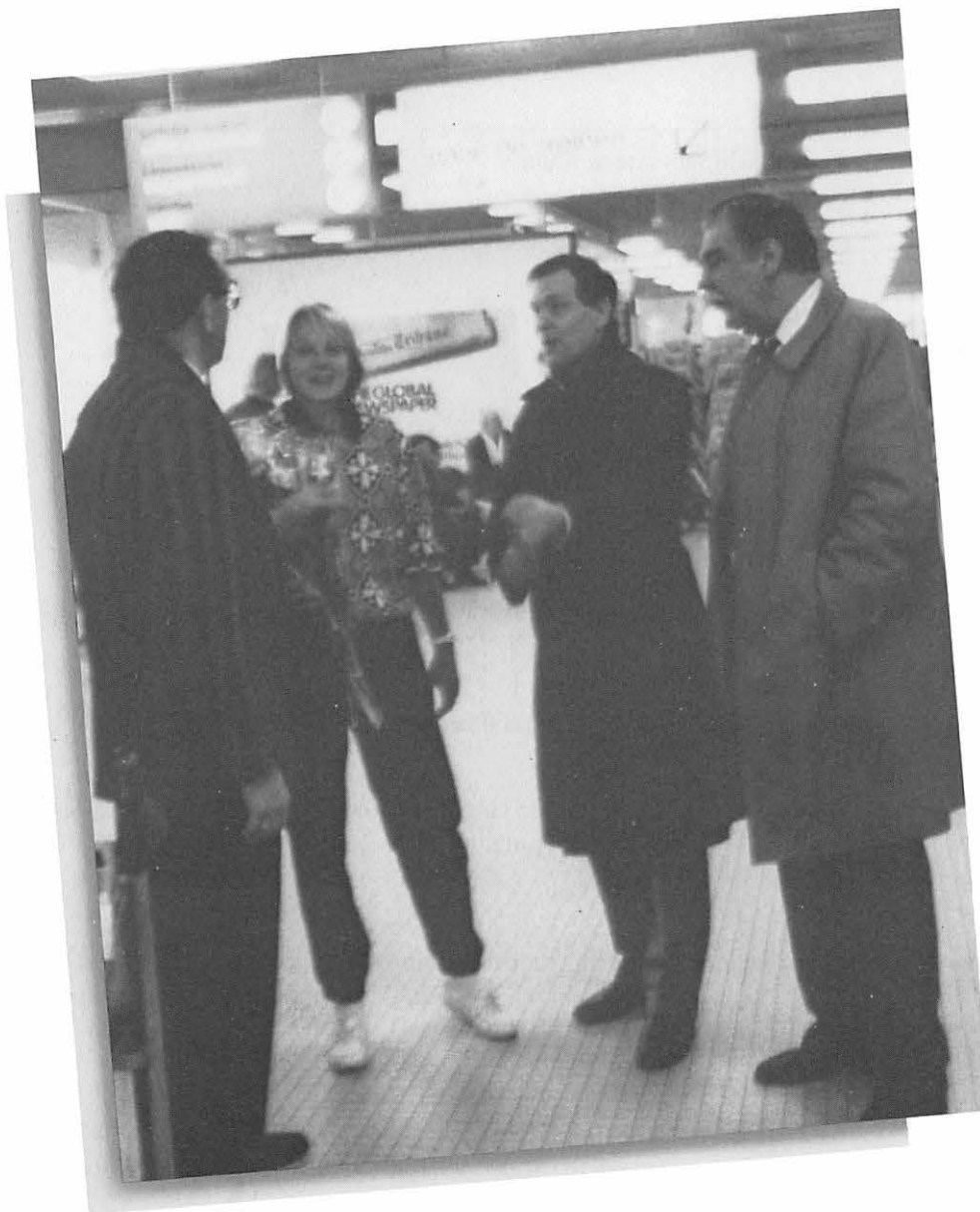
foto: v. Roedel & Henstra

Programme Carolyn Ruddy

March 1986:

- Friday 14** Arrival Schiphol Amsterdam
- Saturday 15** Free, shopping
- Sunday 16** Church visit; tour
- Monday 17** Visit SVH-Zoetermeer, examination centre. Welcome by Mrs. Ginjaar-Maas, Deputy Minister of Min. Education & Sciences
- Tuesday 18** Practical work at restaurant 'De Swaen', Oisterwijk.
Welcome-dinner with the Director of the Ministry of Economic Affairs (Mr. W. de Boer) and Education & Sciences (Mrs. N.J. Ginjaar-Maas) and members of the Dutch Commission.
- Wednesday 19** Visit Krasnapolsky Hotel and Okura Hotel
- Thursday 20** Visit Higher Hotelschool The Hague (Pastry). Lunch with the president of the Dutch Chief Cooking Company and 1-2 members of the Dutch Commission.
- Friday 21** Visit Martin-Air Catering in the morning. Lunch at Schiphol Airport. Afternoon visit to reception of accountancy office for practical catering.
- Saturday 22** Free, shopping
- Sunday 23** Church visit, excursion to exposition at Maastricht, practical catering.
- Monday 24** Visit Senior Hotelschool Heerlen; excursion to Belgium and Germany.
- Tuesday 25** Visit to Benedicte Hoitink.
- Wednesday 26** Visit to fresh food market Breda (early in the morning!).
Lunch at Breda.
- Thursday 27** Visit Kurhaus Scheveningen, Farewell by Mr. P.A. Koenis, of the Ministry of Economic Affairs.
- Friday 28** Farewell

Arrival at Amsterdam Airport 'Schiphol' . . .



*from left to right:
mr G. Ligthart
mrs Carolyn Ruddy
mr Th. de Keulenaar
mr P.A. Koenis*

On March 14 11.00 a.m. Carolyn Ruddy arrived by QF 5 at Schiphol, completing a 24 hours' flight.

Lively and in high spirits, apparently without lack of sleep, she was welcomed by representatives of the Department of Economic Affairs, the Department of Education and Sciences, a member of staff of the SVH Education-centre and the Secretary of the Dutch Commission of Vocational Training Competitions.

After checking-in at Hotel Figi/Zeist the day was completed by visiting castle Oud-Londen.

Saturday was for shopping and on Sunday Carolyn visited one of the biggest indoor flower shows in company of the Berends family.

Monday (March 17) and Tuesday (March 18) . . .



Monday's start was a visit to the Department of Education and Sciences for an official meeting with Mrs. Ginjaar-Maas.

After that there was a meeting with the managing-board of SVH, followed by a day of study at the training-centre of SVH (* see note below). At the training-centre Carolyn attended some lessons.

Tuesday was a day of practice in which Carolyn Ruddy contributed to the dinner that evening for guests at Restaurant 'De Swaen' at Oisterwijk.

Note: * HoReCa is the abbreviation for the HÔtel, RESTaurant and CAFé - business.



left mr C. Spijkers



foto: Gérard Damoiseaux

Wednesday (March 19), Thursday (March 20) and Friday (March 21) . . .

Wednesday: Start at the Okura Hotel/ Amsterdam. Having experienced the vocational training competitions in Japan, it was very interesting to see how the Japanese kitchen was operated in The Netherlands. In many cases cooks work with basic ingredients: fresh fish, fresh vegetables etc., instead of a ready-to cook assortment – like in Australia.

It was a surprise to meet with the Dutch 1983 medal-winner (Linz) Huub van der Aa. After a trip on the Amsterdam Canals there was Hotel Krasnapolsky. Here Carolyn was lucky to experience the change of menu. Carolyn is somewhat afraid that the distance between guest and cook sometimes becomes too great.

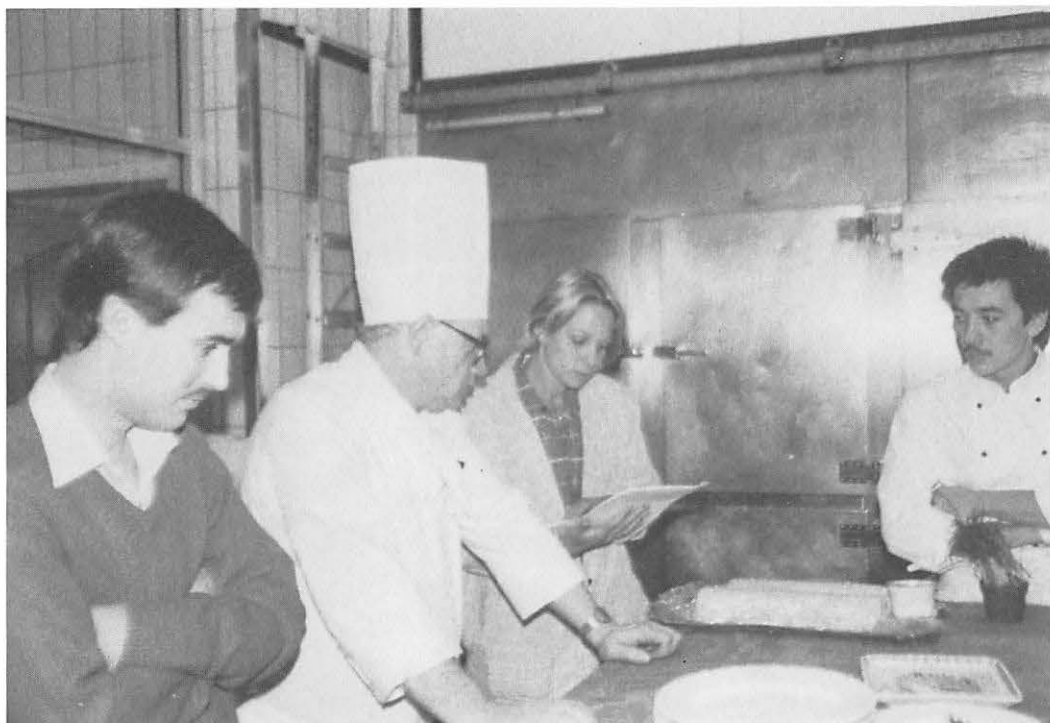
Thursday: The higher hotel school at The Hague was visited that day. There was a thorough explanation of the schooling and of the international contacts of the school. This school provided contacts for a meeting



At Okura hotel

with Mrs. Pauli, widow of the well-known cookery author Eugen Pauli.

Friday: Open house for Carolyn at Martinair catering. The many systems and kinds of catering were presented from a simple party to a complete day all-in. Later that day there was a visit to such a reception catered by Martinair Partyservice.



mr. S. Terband – Martinair Partyservice

At Krasnapolsky, change of menu

Saturday (March 22) and Sunday (March 23) . . .

Saturday: A whole day-off at last. Carolyn has been in Holland for a week now. The programme is engaging her enormously, but it is fatiguing as well.

Sunday: At Maastricht one of the biggest antique-fairs in Europe takes place. The catering is once again by Martinair. After lunch in one of the numerous typical farm-restaurants she arrives at the Eurohal, where among the antiques catering is offered at three places.



Monday (March 24) and Tuesday (March 25) . . .

Monday: Attending lessons at the intermediate hotel-school at Heerlen. Discussions were about the place of this school in the system of Horeca-training and its own philosophy.

After lunch there was an excursion to the 'Drielandenpunt'. (The place where the frontiers of the German Federal Republic, Belgium and The Netherlands meet.)

Tuesday: The programme said: meetings at Benedicte's training-concerns and – together with the HMI – a visit to the regional vocational training-school Twente. Gradually the Dutch training-scheme becomes clear.



left Benedicte Hoitink, dutch medal-winner



foto: Gérard Damoiseaux

Wednesday (March 26) and Thursday (March 27) . .



Wednesday: When a cook or food-manager wants to buy really fresh and exclusive products he/she must be an early riser. That's why Carolyn was at the I.S.P.C./Breda at 7 a.m.

Surely half of the 'happy few' of the cookery-world meets there.

Renewed contacts from previous days were the result.

She even saw products from Australia which were unknown to her!

Final item of the educational programme was a visit to the Municipal Technical school.

way of Europoort back to Amsterdam for sightseeing by night.

Thursday: A farewell-lunch offered by the Kurhaus/Scheveningen at which an official representative of Mr. Van Zeil, Secretary of State of the Dept. of Economic Affairs, the chairman of the Dutch Club of Chef-Cooks and the chairman of the Dutch Club of Cooks were present.

The term of probation is almost completed.

In the afternoon there was an excursion to the Deltawerken, the Haringvliet and by

*from left to right
mr Versteeg, mr. Koenis,
Carolyn Ruddy, mr Ligthart
and mr Hekkelman.*



foto: persbureau Stokvis

Friday (March 28)the farewell

Good Friday; it is over. After an extremely interesting stay in our country there is a farewell-lunch for Carolyn Ruddy at Bosch en Duin.

Finally there was the following interview:

1. Before you came to The Netherlands you'll have formed undoubtedly an idea about your term of probation in Holland. Looking back now, has it met with your expectations?

Answer: The programme was very interesting, but extremely fatiguing. I've seen (too) many hotels. When you like wine it doesn't imply that you drink it every day.

The catering-business was much bigger than I has imagined before.

2. What is your impression of the various aspects we showed you of the Dutch horeca-world?

Answer: As I've pointed out before I was particularly impressed of the advanced catering-management. The variety of restaurants is also amazing. The higher hotel-school has a professional approach. Personally I have the impression that education at the lower hotel-school offers too little space for practice, which causes a certain lack of interest among pupils.

3. Can you point out differences in working-methods in your country and ours?

Answer: The way in which the menu is discussed in a big hotel(kitchen) struck me. There is a kind of 'discrimination' between the kitchen- and restaurant-staff.



foto: Gérard Damoiseaux

Furthermore it may occur that the distance between kitchen and guest becomes to great. For the rest I met with products in The Netherlands in these kitchens and on the fresh-market, which were unknown to me. Australian kitchens cooks work much more with half-products or ready-to-cook fish/meat instead of starting from a base-product.

4. What are your plans for the future?

Answer: This term of probation has contributed to my ideas of choosing for catering. I have experienced however that there is to be learned a lot more than I thought before. In my opinion it must be taken into account that guests aren't always willing to eat expensively.

Conclusions

Once again this visit has offered a different outlook to the Dutch horeca-world. Such visits offer a unique promotion of this branch of business.

It must be said however that the problems with which the Dutch horeca meets, have not been discussed.

The SVH has announced that such a visit is certainly liable for repetition.

Both Departments having granted this term of probation, spoke highly of this experience.

*Dutch Commission for
Vocational Training Competitions.*

Acknowledgements to:

Adressenlijst kontaktpersonen en bedrijven inzake programma Carolyn Ruddy

NAAM	BEDRIJF
Hr. J. Berends	H.B.A., Den Haag
Hr. J. Bettelheim	Onderwijscentrum Horeca, Zoetermeer
Hr. C.H. Beuk	Ministerie van O. & W., Zeist
Hr. J. de Haan	V.V.A., Almere-Haven
Mej. B. Hoitink	Hotel de Carelshaven, Delden
Hr. Th. de Keulenaar	Ministerie van O. & W., Zoetermeer
Hr. C. Keller	Ministerie van O. & W., Zoetermeer
Hr. P.A. Koenis	Ministerie van E.Z., Den Haag
Hr. G.J.M. Ligthart	Onderwijscentrum Horeca, Zoetermeer
Hr. Versteeg, Mw. De Jong	FIGI, Zeist
Mw. K. Meterlekamp	Onderwijscentrum Horeca, Zoetermeer
Hr. A. Koldehof	Examencentrum S.V.H., Zoetermeer
Hr. A.J.G. Baltus	Inspectie VO/WJ, Deventer
Hr. Rutten, Hr. Spijkers	Restaurant 'De Swaen', Oisterwijk
Hr. Aarssen, Hr. Klemens	Hotel Restaurant Krasnapolsky, Amsterdam
Hr. Ziel	Hotel Restaurant Okura, Amsterdam
Hr. W. Fennema	Hogere Hotelschool, Den Haag
Hr. S. Terband	Martin-Air Party service, Hoofddorp
Hr. Holtermans	Eurohal Maastricht B.V., Maastricht
Hr. Gielen	Middelbare Horecaschool, Heerlen
Hr. Peek	ISPC BV, Breda
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