

## TV chef in court on sex count

FRANCES VINALL

AN ex-MasterChef star facing three counts of sexually touching an underage teen girl will ask a magistrate to throw the whole case out, his lawyer has flagged.

Ben Ungermann, 37, (inset) appeared yesterday in the Melbourne Magistrates Court where his lawyer Abbie Roodenburg said she would ask for a permanent stay of proceedings. He is accused of touching the girl's breast and putting his hand under the waistband of her pants on February 23, 2020, at Docklands.

His lawyer claimed police had recorded an interview with a possible witness and then shared content from the interview with the alleged victim before they could each be questioned in court. She said this was an "abuse of process" and "grossly unfair".

The investigation was a joint one between Victoria and Queensland police and Ms Roodenburg claimed Queensland Police had refused to hand over some of its notes.

The matter will return to court on May 19.



## Popularity winners

OLDER students are likely to be the most popular in class.

Dutch researchers from the University of Groningen surveyed more than 13,000 14 and 15-year-olds in England, Sweden and Netherlands about whom in their classes were the most popular.

The survey included a question which invited participants to list up to five of the most popular students in their school class.

Analysis of the answers showed that students who were older according to either type of relative age were more likely to be popular.

# Bosses spy at home

JENNIFER DUDLEY-NICHOLSON

## Software monitors keystrokes

SOME Aussie workers are being given two options: go back into the office or install intrusive surveillance software that will issue a full report into your daily "productivity".

The employee-monitoring software is not only designed to measure how much time workers spend at their desks but how long they spend using the web, how many keystrokes they make each day, can capture screenshots of their activities and gives each worker a score out of 100.

But human resources experts warn remote surveillance could erode trust with employees, and the moves come after a Forrester study found 56 per cent of workers reported being more productive while working from home rather than in an office.

Many Australians began working remotely in response to the COVID-19 pandemic last year and, according to the Australian Bureau of Statistics, two in five people were still working from home at least once a week in February.

Figures from Roy Morgan also show Australia's biggest cities, Sydney and Melbourne, are still less than half as busy as they were before the COVID-19 pandemic.

Institute of Management WA chief executive Gary Martin called the introduction of surveillance software on those who chose to work from

home "a retrograde step". "It says that managers and companies don't trust their employees when they put in place a system that monitors their every move," he said. "You might as well place a video camera in their home and monitor them all day."

Mr Martin said companies would be better off measuring employees' productivity against what they actually achieved at work, and manag-

ing those who did not meet their goals. It is understood large Australian firms, including some in the finance industry, are mandating the use of employee-monitoring software for home workers as part of their 2021 plans.

Hubstaff reported a 200 per cent spike in trials of its surveillance software in Australia. WorkTime had a 300 per cent jump in inquiries from local businesses, and The Insight Partners forecast the use of employee-monitoring packages to increase 85 per cent over the next six years.



Chef Daisuke Sakai at Sake restaurant will be leading the first-of-its-kind sushi masterclass. Picture: Peter Wallis

ANOOSKA TUCKER-EVANS

WANT to become a sushi master? While the craft typically takes up to a decade to perfect, now keen foodies can learn the culinary art in just one evening thanks to a new Brisbane masterclass.

Acclaimed Japanese restaurant Sake in the city's Eagle Street Pier will teach guests the fine details of constructing the popular

dish, from moulding the rice to creating the ultimate roll.

"Preparing sushi typically takes years to perfect so this is a really great way for people to get an appreciation for what goes into making it and pick up some fabulous tips and tricks to try at home," said Sake Brisbane head chef Daisuke Sakai.

The May 13 masterclass will be teamed with an exclusive one-off omakase dinner at

the restaurant as part of May's special American Express delicious. Month Out campaign.

The initiative is designed to encourage diners back into restaurants through unique events and deals after a difficult year for the hospitality industry.

The month-long campaign also includes complimentary cocktails, discounts at specialty grocers and free cook books.



To book the sushi masterclass scan the QR code above



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