

'Class Chefs' Students taking charge

Students studying VET hospitality in Year 11 and 12 from William Carey Christian School, Hoxton Park and John Edmondson High Schools took over the Liverpool Italian restaurant Cucina 105, running the restaurant for one evening each in Term 1 and 2 as part of the Class Chefs initiative facilitated by SWC. Class Chefs gives students the opportunity to showcase their culinary talent to their parents, family and friends because they take on the responsibility of organising and delivering a three course dinner at a commercial price and actually "running" the restaurant, while being mentored by the restaurant owner Angelo Cucchiaro and his staff. This allows students to apply their classroom learning to a real life industry situation, at the same time lifting their confidence and building on employability skills. Prior to the Class Chefs night, both Angelo and the supervising teachers meet to discuss the menu, processes, pricing and selecting teams for kitchen and front of house roles. Students arrive at lunch time to prepare the various ingredients ahead of the Class Chefs night's service. Students are provided with background information and work alongside Angelo and the Cucina 105 team to gain a first-hand understanding of the demands of delivering high quality meals from a commercial kitchen.



A parent enjoying a meal served by the students commented that she was "impressed with the level of professionalism, attention to detail and level of employability skills such as team work, self-awareness and customer service that all the students displayed at the Class Chefs Event".

Since 2012, 330 students from 23 schools including Government, Catholic and Independent schools have participated in Class Chefs. Over 2,100 parents, teachers, friends and community members have shown their support and attended as paying customers. Interested students have gone on to commence a SBAT (School Based Apprenticeship and Traineeships) or gain part time work whilst at school or in tertiary education.

All VET students participating are credited with time towards their mandatory workplacement hours and supervising teachers are also credited with professional development hours. Interested schools are provided with a resources package developed in consultation with stakeholders including DEC, CEO and industry bodies. The information package covers a step by step guide to hosting a successful Class Chefs event including templates (invitation, menu, certificates, permission notes, risk assessments etc) as well as helpful tips and suggestions together with roles and responsibilities of all parties.

If you would like to host an event, or simply would like to receive further information or a resource package, please contact SWC.

Menu

Class Chefs

Class chefs provides a perfect opportunity for, students and young people interested in the food and hospitality industry to run the restaurant for a night.

Contact us and see how you can get involved.

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Information and a resource package will be provided