

Student Pop Up Café

Collaboration between NSW Department of Education & SWC

- Students “run the café” for the morning (7:00am to 12:00noon)
- Preparing and serving espresso coffee and breakfast for up to 200 customers
- Exclusive use of the entire venue (including kitchen and bar/coffee area)
- Guidance and mentoring from industry experts

The “Student Pop Up Café” initiative provides an opportunity for an entire class of students to take the lead and run a commercial café for the morning, serving members of the general public quality food and beverage.

The Student Pop Up Café is a collaboration with an industry leading commercial restaurant with a strong reputation in the community. They have professional chefs and service staff with a strong track record of providing quality advice and support to students about career pathways in the hospitality industry. Their best practice approach helps students to understand the expectations of both the customers and the employer. This encourages students to build on the important employability skills that are needed to succeed in the workplace.

This is a unique opportunity for students to gain real life experience, by serving paying customers outside of the school or training facility environment. They will also be co-assessed under the guidance of industry experts and their teacher.

At the Student Pop Up Café, a single group of students can serve up to 200 customers within a 3 hour period – equating to just over one customer per minute (exceeding commercial ratios). It allows students to experience working under pressure, demonstrate strong communication, outstanding teamwork, workplace time management and problem solving skills. These skills are often difficult to demonstrate or master in the classroom yet are crucial in the workplace. The Student Pop Up Café bridges this gap and provides the ‘next level’ link to industry that students require to succeed beyond school.



What's involved



SWC works closely with the school and café to ensure the smooth delivery of the Student Pop Up Café. A sample event schedule may include:

- Café staff arrive at 6:00am.
- Students and teachers arrive at 6:30am
- Student briefing with the Café (owner), barista, chef, restaurant manager
- Service session starts at 7:00am. Students allocated to groups and rotate across workstations throughout the morning:
 - Espresso Coffee Machine
 - Kitchen (bacon & egg roll/vegetarian roll)
 - Front of house service
 - Observation / reflection (depending on size of class)
- Clean up and reset for lunch service
- De-brief Session and lunch

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Video Clip and feedback from Industry, Principals, Teachers and Students

"I think it's a brilliant idea for these kids especially for year 12 students getting out of school getting into the real world using a bit of hospitality as their background to make a little bit of money I think is a great idea. It just shows me that there is potential for the next generation to one day have a restaurant or own a café ..." **Angelo Cucchiaro, Director and owner of multiple restaurants and cafés.**

"Our students are experiencing an industry based model were they are looking at real world experience in kitchens in a commercial environment. Vocational education is really important for students because it prepares them for the real world and many students are wanting to leave school and go straight into the work community and it certainly sets them up with the qualifications required for that and the confidence to be able to do that. We've really been pleased with how our vocational education providers, SWC work with us, Cucina 105 have been absolutely brilliant so we are so pleased with the way industry steps up and also the department support us to be able to offer this vocational education in schools." **Leon Weatherstone, Principal of John Edmondson High School.**

"The thing that I love most about VET is the fact that students get to be in this real life working environment, they get to really practice the hands on skills that they wouldn't necessarily get in other frameworks in other courses at the school. Their natural ability just shines through and they having a great time doing it as well. Practical hands on experience that the students get they are able to then take those skills and their qualifications out into the workforce and they come out with dual accreditation, they have their HSC behind them they also have their Certificate II or Certificate III and if they are not sitting for an ATAR it's just a really great way for them to just get a holistic experience it's just a really great opportunity for them." **Jennifer Henriques, R/ Head Teacher Social Sciences, Asst. VET Coordinator, Liverpool Girls High School**

"Congratulations and a Big Thankyou to the whole team. This would not have been possible without the effort and time you have all put in, over such a short period and to have the event run so smoothly. Thankyou and congratulations once again. Great Team Work!!!!" **Monia Khanna, VET Teacher John Edmondson High School.**

"I just want to say thank you very much for giving the Liverpool Girls hospitality students an amazing opportunity to apply their learning and extend their skills by working in a real environment, using a range of industrial equipment and serving real customers at Cucina 105. I was told that the girls served more than 80 people within the first hour. Thank you Angelo and your staff for being supportive towards our students. This real life, authentic learning would not have happened without an incredibly great idea, a lot of work behind the scenes and a team of people who believed and supported this initiative." **Ha Doan, Head Teacher, Technological and Applied Studies, Liverpool Girls High School.**

"I've been in the kitchen, made some bacon and egg rolls. Just been out here observing, taking orders and dishing up the orders. I'm studying Hospitality Food and Beverage and my experience at the Student Pop Up Café has been great. I will probably continue my studies as a Food & Beverage student but I am definitely taking a 'gap' after this." **David, Student**

To hear directly from participants and stakeholders about the benefits of the initiative, a **video clip about the Student Pop Up Café was produced by SkillsOne TV** and can be accessed at:

<https://www.swconnect.org.au/news-yci/> or
<https://www.youtube.com/watch?v=Kc65294sm28>

