



RIEP + SWC Class Chefs



This opportunity presented to us is the closest we will come to working in the real hospitality industry during this stage of our lives, and it really has opened up a whole new perspective for all of us, it has shown us the reality of what this industry will be like (to work in). It has built our confidence and our cooking skills tremendously and what we have learnt today and are continuing to learn will stick with us forever.

- Lina



Class Chefs is a unique event allowing High School Hospitality students to gain real life, commercial experience and work practices. For one night only, students take over the restaurant to create a delicious 3 course menu with the support of the Head Chef.

VET Hospitality students often team up with Performing Arts students to deliver a night of good food and live entertainment prepared, served and performed by high school students.

To achieve a high customer ratio, a subsidised special pricing is charged, this allows more parents, teachers and members of the public to enjoy

the experience without it being a huge financial burden.

Students showcase their skills as part of their course assessment and guests are patient, supportive and understanding during the Class Chefs event. RIEP Class Chefs is a collaboration with two industry leading commercial restaurants with a strong reputation in the community. They are Cucina 105 in Liverpool and Bellbird Dining & Bar at the Casula Powerhouse Arts Centre. Both employers regularly host student workplacements from SWC. They have professional chefs and service staff that have a strong track record of providing quality advice and





Class Chefs 2019

3 SCHOOLS



91 TOTAL STUDENTS

46 VET Hospitality students
45 Music & TAS students


100%
FOOD SATISFACTION


98%
SERVICE SATISFACTION

256
CUSTOMERS




701
DRINKS SERVED 

1042 DISHES



Prepared & served by students

7 more Class Chefs events planned for 2020

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 important employability skills that are needed to succeed in the workplace.

The response from customer surveys was an astounding 100% satisfaction rate for food and 99% satisfaction for service. The ambience and buzz during the night was uplifting and inspirational to see what young people can achieve when given an opportunity to shine.

All students and teachers that contributed to make the event a massive success were presented with a framed certificate each at the acknowledgement presentation ceremony.

Seven more Class Chefs events have been scheduled for 2020, including Catholic, Independent and NSW DOE schools. It is envisaged that a total of 250 students will be involved, including 160 VET Hospitality Students from across 11 High Schools (one event will be jointly hosted by 2 schools). An estimated total of 3,500 dishes and 2,300 drinks will be served to nearly 1,000 paying customers.





“
Class Chefs made me more confident and sociable to the customers. It made me more experienced for the future.
- Stacey-Leigh”

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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”





Class Chefs develops my real life waiter experience in fine dining restaurant, customer services, confident improvement, world's standard restaurant set up, professional dressing and team working.

- Henglay

It was an eye opening experience that would definitely not be something experienced in a classroom. Everything felt very real, especially when the customers all require different needs which ventured out of the textbook. The restaurant and operations implemented was definitely a new aspect of hospitality.

- John

