

# FEATURED ON 9NEWS SWC & RIEP CLASS CHEFS



WATCH THE CLASS CHEFS NEWS STORY



Class Chefs is a student restaurant takeover initiative created by South West Connect (SWC) in 2012, and has been funded by Regional Education Industry Partnership (RIEP) since 2019.

Class Chefs gives a group of up to 30 students the chance to run a restaurant for the day. They plan, cook, prepare and serve a 3 course fine dining experience (or 6 tasting plates) for up to 120 paying customers within a 3 hour session – comparable to some of the busiest restaurants in the city.

Under the guidance of the restaurant staff and the SWC team, high school students aspiring a career in hospitality will get a hands-on experience in all aspects of running a restaurant, front and back of house. Class Chefs 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 Class Chefs format surpasses a traditional 'watch and follow' learning process, instead allowing students to take the lead, gain real life, commercial experience and work practices. This is a vital link to industry that students require to succeed beyond the classroom or training environment.

The longevity and effectiveness of the Class Chefs initiative is a result of the contribution of all supporters of the program since 2012, thank you.



THANK YOU TO ALL SUPPORTERS

“Class Chefs gave me the confidence to lead a team. It also helped me to improve my cooking skills and gave me an idea of how to work under pressure in a busy back of house role.”

-Anthony, Student

Class Chefs was great experience from beginning to end, especially the practical learning that takes place, seeing the classroom learning come to life.

- Ms. Sleiman, Teacher



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(02) 9822 9370  
(select option 2) for the Youth Team



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# WHAT WE DO

## SOUTH WEST CONNECT



WATCH THE ABC NEWS STORY AIRED IN 2014

SWC empowers young people to gain the skills, experiences and professional guidance to help them achieve a successful transition through school to further education, training or employment and become active and valuable contributors in the community.

SWC services "Region E" covering 3 LGA's:



SWC works with students from 3 Education Sectors:



### WORKPLACE LEARNING TEAM

#### WHAT WE DO

Organises a one-week work placement in businesses for VET students to enhance the skills learnt in the classroom and to help prepare students for the workplace.



Student Work Placements



Year 11 VET Work Ready & Student Guide

#### WE VALUE ADD BY



Preparing for Work Experience



Year 12 The Next Step



Mock Interviews



Preparing for Part Time Employment

### YCIT

Youth Collective Impact Team

#### WHAT WE DO

Creates & delivers initiatives & projects to inspire, develop & empower young people to achieve their potential.

#### HOW WE DO IT



Early Intervention Programs



Youth Volunteer Programs



Capacity Building



Masterclasses



Careers Development



Expos / Summits



Career Immersion Tours



Workshops

### SWC INITIATIVE SINCE 2012

## CLASS CHEFS HISTORY

2012

#### CLASS CHEFS CREATED

ran for 3 years in the Partnership Brokering Program.

2014

#### VET TEACHER CLASS CHEFS PD WORKSHOP

- Introduced Cucina 105 restaurant owner to 40+ VET teachers
- Q&A session
- Resources and Process Manual provided by SWC

2018

#### CLUBEDU

The Class Chefs initiative inspired the creation of the ClubEDU program and the "Master Class at school with a Chef" program in other regions.

2018

#### STUDENT POP UP CAFE (MORNING SERVICE)

Partnership with NSW DoE Senior Pathways to run the Student Pop Up Café (200+ coffees, bacon & egg rolls in 2 hours) to address co-assessment barriers.

2019

#### RIEP FUNDING

Partnership with Regional Industry Education Partnership (RIEP) to run Class Chefs to connect students with hospitality careers. (Funding 2019-2023)

2023

#### CLASS CHEFS NOW

SWC has delivered Class Chefs events to 28 schools, 1,180 students across 71 events.

### SWC - YOUTH TEAM (CLASS CHEFS FACILITATORS)



SINCE 2012

### THANK YOU TO ALL SUPPORTERS

"Class Chefs has helped me improve my skills in hospitality as it allowed me to experience the real-life pressure when working in a commercial kitchen. Now I know what to expect when I get a job in the hospitality industry."  
-Christina, Student



# SWC & RIEP CLASS CHEFS

## HOW IT HAS EVOLVED



Connecting YOUTH to Success  
FITNESS COMMUNITY

WATCH THE RIEP CLASS CHEFS NSW DEPARTMENT OF EDUCATION VIDEO

SCAN HERE

<https://bit.ly/3LEihjs>

NSW GOVERNMENT

connecting employers with schools

CLASS CHEFS, CONNECTING STUDENTS WITH HOSPITALITY CAREERS



**2012 - 2019**



**2019 - 2023**



**Challenges** encountered by schools hosting Class Chefs alone



Time-poor teachers overwhelmed with additional workload.



High investment of school staff time and resources from promoting and selling enough tickets to ensure commercial customer ratios.



Inefficient use of time from a manual booking and meal allocation process, leading to many errors in seating allocations and food wastages.



Excessive school staff time spent on collecting cash, EFT, credit card payments, receipts and manual spreadsheet entry.



The full cost of meals is out of reach for many parents in Liverpool and Fairfield.



**Solutions** introduced by South West Connect and Regional Industry Educational Partnerships



With improved systems and processes, SWC saves teachers' time and reduces their stress. This leads to a better learning experience for the students and teachers.



SWC creates marketing & promotion resources for the school to sell tickets, such as the event landing page, banners, flyers, and email templates.



Efficient and automated online booking process removes cash handling process (pre-select meals, dietary requirements, no wastage)



Automated, digital payment collection system has streamlined group seating allocations.



Subsidised meals more affordable for parents and teachers to attend.

### QUERIES RESOLVED\*

**2,130**

EMAILS EXCHANGED

**1,065**

PHONE CALLS

**254**

HOURS

Training & development - Meetings with Teachers, Masterclass/Orientation sessions delivered to students.

### TIME SAVED FOR SCHOOLS\*

**1,775**  
HOURS

Booking Process (Eventbrite, meal orders, payment process, table allocation)

**1,065**  
HOURS

Resource documents and templates created by SWC for Schools to use (menu flyers, promotional materials, risk assessments and other required documents, etc.)

\*Figures are indicative of the average number of students, customers and schools to date

## RESTAURANT OPTIONS

A massive thank you to the restaurant and staff at Cucina105 and Bellbird Dining & Bar for hosting Class Chefs students.

RESTAURANT	MENU STYLE	CUISINE	DRINKS
	3 course (entrée, main, dessert)	Modern Italian (traditional hearty dishes, common cooking techniques)	Soft drinks, juice, tea, coffee
	4 to 7 tasting plates	Modern International ("Master Chef style plating", sophisticated cooking techniques)	Mocktails on arrival, soft drinks, juice, tea, coffee



# HOW WE'RE INVOLVED

## SWC PROJECT MANAGES AND SUPPORTS SCHOOLS



### STEP 1

3-6 MONTHS BEFORE EVENT



### SCHOOLS SUBMIT AN EXPRESSION OF INTEREST

SWC receives EOIs from schools interested in hosting a Class Chefs 3 to 6 months before their event, with date options.

- Program is offered to schools within Liverpool/Fairfield LGA
- SWC allocates dates for each school after assessing all EOIs

### SUBSIDISED MEALS

- RIEP funding allows meals to be subsidised making it more affordable for parents and teachers to attend (example: customers pay \$29 instead of \$72 for a 3-course meal with drinks, tea and coffee)

### PLANNING & CONSULTATION STRATEGY MEETING

SWC meets with schools to develop, build capacity and equip teachers with skills and resources to effectively host Class Chefs.

- Immersive Q&A session for teachers, including an onsite tour of the restaurant; tour kitchen facilities, meet restaurant staff.

### EVENT MANAGEMENT TRAINING MANUAL

The school receives a training manual with the following key milestones and items/documents:

- Project management timeline and checklist,
- Social media banners,
- Student placement records,
- Risk management plans,
- Permission notes,
- Promotional flyers,
- Student observation checklists, plus many more.

### STEP 2

10-15 WEEKS BEFORE EVENT DATE



### STEP 3

10-15 WEEKS BEFORE EVENT DATE



### MARKETING, PROMOTION, EVENT SALES

SWC produces all marketing & promotion documents (flyers, emails, social media posts, etc.) and manages the event booking and sales system for the school.

### BOOKING AND PAYMENT PROCESS SYSTEM

- SWC manages bookings, payments, food orders and table allocations on Eventbrite.

### STEP 4

5-10 WEEKS BEFORE EVENT DATE



### ORIENTATION MASTERCLASS SESSION

SWC facilitates workshops for students and teachers to become familiar with their roles and responsibilities.

- The Masterclasses allow students to ask questions and become familiar with the event - boosting their skills, knowledge and confidence to ensure a successful event.

## CLASS CHEFS 2012- 2023\*

## 71 EVENTS & 28 SCHOOLS



### 20,448 DRINKS SERVED



Prepared & served by students

### 5,112 SATISFIED CUSTOMERS



### 17,892 DISHES



Prepared & served by students

### 1,180 STUDENTS



Range of VET Hospitality, Food Technology, Music, TAS, Entertainment and other VET students



### 98% FOOD SATISFACTION

### 99% SERVICE SATISFACTION



\*Figures are indicative of the average number of students, customers and schools to date



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