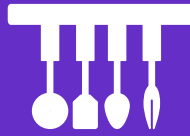




SWC & RIEP

# CLASS CHEFS



ENJOY A NIGHT OF GOOD FOOD PREPARED & SERVED BY YOUR SCHOOL



Class Chefs allows students to demonstrate strong communication, outstanding teamwork, workplace time management, problem-solving skills and experience working under pressure. The RIEP Class Chefs format surpasses a traditional "watch and follow" learning processes, instead allowing students to take the lead, which is a vital link to industry that students require to succeed beyond the school or training environment.



## STUDENT BENEFITS AND CLASS CHEFS DETAILS

- Students "run the restaurant" for the day & night
- Mentoring & guidance from industry experts
- Preparing & serving a 3 course, fine dining dinner service for up to 100+ customers
- Event runs from 12pm to 10pm (preparation, followed by dinner service from 5:30pm)
- Students eat a shared meal at 3pm
- People from industry will attend, opening possible career pathway options for students
- Class Chefs will make your resume stand out when you decide to get a part or full time job
- Apply your "Master Chef Skills" & have fun
- Exclusive use of the entire venue (including kitchen and bar area) of an established fine dining restaurant



**Next Steps: Complete and return the permission notes, SPR and photo consent know your responsibilities and expectations, practice, do your best and enjoy the experience.**

# RIEP & SWC Collaborating to Strengthen Connections Between Industry & Schools

South West Connect has partnered with Training Services NSW through their Regional Industry Education Partnerships (RIEP) initiative to deliver 10 Class Chefs events.

**The RIEP initiative strengthens connections between industry and schools. RIEP helps students develop the skills they need to get a job by linking what is learned at school and what is needed in the workplace.**

The "Class Chefs" initiative provides an exciting hands-on learning opportunity for an entire class of students to take the lead and run a commercial kitchen of a fine dining restaurant, serving members of the general public quality food and beverage including a 3 course fine dining menu or a 5 tasting plate experience. Students will encounter the same challenges and pressures faced by most busy fine dining establishments.

This is a unique opportunity for students to gain real life, commercial experience and work practices, 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.

During the Class Chefs event, students can serve over 100 customers within a 3 hour period – comparable with some of the busiest restaurants in Sydney. It allows students to demonstrate strong communication, outstanding teamwork, workplace time management, problem-solving skills and experience working under pressure.

**These skills are often difficult to demonstrate or master in the classroom yet are crucial in the workplace. The Class Chefs initiative bridges this gap and provides the 'next level' link to industry that students require to succeed beyond school.**

## CLASS CHEFS EVENTS AT CUCINA 105 & BELLBIRD DINING & BAR

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. The two restaurants

currently working in partnership with SWC and RIEP to deliver Class Chefs are Cucina 105 in Liverpool (Monday nights only) and Bellbird Dining & Bar at the Casula Powerhouse Arts Centre (Wednesday to Friday only).

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 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.

### BOOK NOW



[swcclasschefs.eventbrite.com](https://swcclasschefs.eventbrite.com)

**DON'T MISS OUT ORDER SOON!**

Limited seatings at: 5:30, 6:00, 6:30 & 7:00pm



**Cucina 105: 105 Moore St, Liverpool 2170**

