



HOSPITALITY STUDENTS PARTICIPATING IN VARIOUS CLASS CHEFS EVENTS AT CUCINA 105 AND BELLBIRD DINING



CELEBRATING 11 YEARS OF CLASS CHEFS



Watch the 2023 RIEP feature video and stay up-to-date: swcevents.com.au!

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.

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



THANK YOU TO ALL SUPPORTERS

SINCE 2012

***CURRENT FUNDING ENDED FOR CLASS CHEFS, COMPLETE EOI FOR POSSIBLE FUTURE FUNDING**



“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 HISTORY & EVOLUTION

2012 | CLASS CHEFS CREATED

SWC created the initiative and operated it under the Partnership Brokering Program for 3 years

2014 | VET TEACHER WORKSHOP

- SWC introduced Cucina 105 restaurant owner to 40+ VET teachers during a Professional Development session for teachers to ask questions
- 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

Partnership with NSW DoE Senior Pathways to run the Student Pop Up Café (morning service) where students served 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 program as events and Masterclasses to 28 schools, 1,180 students across 71 events.

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.



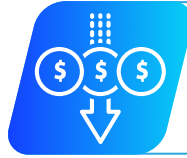
SWC creates marketing & promotion resources for the school to sell tickets, such as the event landing page, banners, flyers, and email templates.



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.)



FAIRFIELD HIGH SCHOOL VET HOSPITALITY - FOOD & BEVERAGE, & MUSIC STUDENTS [5TH JUNE], WITH 9NEWS AT CUCINA 105

SOUTH WEST CONNECT CLASS CHEFS ON 9NEWS

Class Chefs was once again on television and featured on 9News in June 2023. This comes almost a decade after Class Chefs was first featured on ABC News in 2014. The continued interest and participation in Class Chefs since 2012 along with the positive experience gained by students and teachers through their feedback response reinforces the value that Class Chefs adds to learning in a real life commercial setting.

9News Journalist Mike Dalton vividly captured the excitement and passion that defines Class Chefs.

Thank you to all the restaurants that have hosted a Class Chefs event. **Cucina 105 and Bellbird Dining & Bar** have been strong supporters of Class Chefs, training, developing and inspiring so many of the students in Region E.



Catch SWC on the News video and stay up-to-date: swcevents.com.au!



Class Chefs 2023



Class Chefs 2014



HOSPITALITY STUDENTS PARTICIPATING IN CLASS CHEFS AT CUCINA 105

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The Class Chefs program was a great experience for our students from start (teacher meeting & student orientation) to finish (event night). Our teachers saw an increase in confidence, and social skills, along with improved VET Hospitality skills. The teachers found that the most beneficial part of the program was the impact it had on their class time with the students, talking about the event, preparing for the night and supporting them to showcase everything they'd learnt.

-Natalie Isakov, Relieving Principal, Fairfield High School

I'd like to thank everyone who organised Class Chefs, for giving us the opportunity to experience new things. Thank you for giving us an opportunity that not every school experiences and for making it enjoyable! Class Chefs was stressful in the moment but I made so many fun memories and improve my skills.

-Eleni, John Edmondson High School student. ”