



CLP PROJECT FIRST STEPS TO FOOD PREPARATION

September 2011, Issue 1

First Steps into the catering industry for people of Culturally and Linguistically Diverse (CALD) backgrounds.

Key Dates

- Start of course: Friday 16 September
- No classes during school holidays (30 September and 7 October)
- End of course: Friday 2 December

Any questions or comments please contact FSNLC on 9376 9088

CLP Project Definition



'Community Learning Partnership' Project

Funded through ACFE's Community Learning Partnership Program and Partners-FSNLC, AMES, FCC & FNR

CLP Project—First Steps to Food Preparation—What is it?

For some time students who have been attending English classes through FSNLC (Farnham St Neighbourhood Learning Centre) have shown an interest in setting themselves up in small scale catering enterprises. The project aims to provide participants with the knowledge and know how to establish their own business at the local Farmers Market.



Participants will be provided with qualifications, training and the support to work through the myriad

requirements necessary to start their own catering business. Funding for this Community Learning Partnership (CLP) Project has been through ACFE and the partnership. The partners include; Farnham Street Neighbourhood Learning Centre (FSNLC), Flemington Neighbourhood Renewal (FNR), Flemington Community Centre (FCC) and AMES.

About the Course.....

The CLP project will run every Friday commencing September 16, over 10 weeks from 9.30am—3.00pm. Half of the Friday mornings the students will have the opportunity to train with a chef and hone their cooking skills and learn about costing and presenting their dishes.

Guest speakers will include representatives from Moonee Valley City Council and the Victorian Farmer's Market Association who will provide students with the information they will require to operate their own stall at the local Farmer's Market. AMES will provide accredited training in

Food Handling.

All classes will have ESL (English as a Second Language) support. The ESL teacher will spend time with the students going through language and scenarios typical of the catering business.

Students will produce popular street foods from their country of origin.

