



CLP PROJECT FIRST STEPS TO FOOD PREPARATION

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

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 Wrap Up Friday 2 December, 2011

It was a perfect day to end the formal training of our students who have been attending 'First Steps to Food Preparation' classes since mid September, 2011. The sun was shining and everyone's spirits were high as the Chef, the ESL teacher and students busily prepared for a feast. The menu included homemade dishes such as Peking duck, Vietnamese rice paper rolls, dim sum, nori rolls, falafels, Somali biscuits, Eritrean spiced cake.

The group was able to set up the Farmer's Market Marquee and have that as



a social space for invited guests to have a soft drink and a chat along with their delicious finger food.

The turnout included members of the community, other students, representatives from the project partnership and dignitaries including, Adam Bandt MP—Federal Greens Member for Melbourne and Jim Cusack, Mayor for City of Moonee Valley.

About the Course.....

Students have now completed the 12 week intensive course. Some of the students will continue with further study and will participate in training to become a Food Safety Supervisor. Others will take part in a Certificate II in Kitchen Operations beginning at Wingate Avenue Community Centre. Opportunities have also arisen through the Gateway Café Program, where each month a different cultural

group cooks, demonstrates and sells their cuisine. There has also been a great deal of learning for the partners. The course has provided the partners with a template for future course planning and delivery within the food industry.

