FOODLAB SYDNEY
BE PART OF A VIBRANT NETWORK OF FOOD ENTREPRENEURS

FoodLab Sydney is a unique opportunity to become part of a program supporting food entrepreneurs. We are seeking people with the enthusiasm, motivation and, possibly, a great idea for a food business.

This is not just another training course - this is the beginning of a career. Join other budding entrepreneurs in building a vibrant community of small food businesses, receiving formal training with a difference. You will be mentored by leaders of successful local food businesses who will share their learnings with you. Share your own knowledge and experiences with like-minded people.

No experience is necessary but a passion for food and the ambition to make a career in food business is mandatory.
You will be one of a select group of 10-15 like-minded people participating in a ‘food business incubator’. Together you will acquire a Certificate II accreditation in Kitchen Operations through TAFE and be supported in your transition into employment or your own start-up enterprise.

The Requirements:

• Your availability for the 22-week TAFE course, involving 2 days a week (Friday and Saturday) for training in the first 10 weeks and the capacity to attend after hours events. Be available from Friday 5 April 2019.

The Course:

• The first two weeks will involve visits to local businesses and program orientation in various locations around the City of Sydney.

• Then you will complete the Certificate II course in Kitchen Operations over 10 weeks at TAFE Ultimo. This accreditation includes all the food preparation and handling, food safety and other skills you need to work in a commercial kitchen.

• The final 10 weeks of the program, based on the FoodLab Detroit program, is tailored to the needs of early stage food entrepreneurs. Here, you are supported in the transition into employment or start up your own enterprise with weekly workshops & activities focused on your business development. You will not only learn how to create a great product but will be coached on branding, marketing, and pitching by local business operators and University trained instructors.

• Depending on your personal circumstances there are fee-support options available to you (TAFE fees are waived for many participants plus this course provides a massive value-add – no additional costs to you).

Application Process:

• We will support you in making your application - regardless of your history or background; we don’t need your CV. We just want to hear about your ideas, skills, and energy.

Please provide your work experience and a one-page information statement responding to the following questions:

• Why would you like to be part of FoodLab Sydney?
• What is your prior experience in food growing, preparation, or the hospitality industry?
• How would you like to apply the knowledge you gain through this training? Your business idea!

The deadline for applications for Semester 1, 2019, is 29 March 2019. Places are limited to 10-15 participants so apply now.

Contact.
For more information or if you have any questions, please contact the Project Manager:
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