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 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.
About the FoodLab Sydney Course:

The course has three phases:

1. **Orientation**

The first 2 weeks will involve visits to local businesses and program orientation in various locations around the City of Sydney.

2. **Certificate II Course in Kitchen Operations**

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.

This initial 10-week training provides the skills and knowledge for you to become competent in a range of kitchen functions and activities. You will learn the basics of food preparation, process, storage and service and how to:

- Prepare basic dishes, using hygienic practices
- Manage perishable items
- Clean kitchen premises
- Fundamental cookery skills
- Learn environmentally sustainable work practices

3. **Business Entrepreneur Program**

The final 10 weeks of the program, based on the FoodLab Detroit program, is tailored to your needs as 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.**

You will be assigned a mentor who will guide you toward your goals. The curriculum will involve business strategy, finance, organisational development, supply chain transparency, sustainability, human resources, marketing and branding.

**Background Materials**

There will be background readings and tasks **that need** to completed prior to the weekly in-person workshop.

**Workshops**

Weekly in-person workshops led by experts in each topic.

Lecture and discussion on background materials, group activities and reflection.

**Business Development Activities**

Weekly activities focused on your business development.

All business development activities build to a clear "elevator-pitch" at the end of the course.
Connections to the Local Food System
We work with the participants to link to other producers, manufacturers, markets and a range of other actors in the food industry.

Peer Mentoring
Weekly business development activity and receive constructive feedback from peers.

Post-program Support and Membership of FoodLab Sydney:
By being a member of FoodLab Sydney you get:

A Support Network. Being a FoodLab Sydney member, you are part of a community of like-minded entrepreneurs to connect, collaborate, commiserate, and celebrate with.

Members Discussion Group. FoodLab Sydney members will have an ongoing way of communicating with other members by posting questions, receiving advice, and sharing resources.

Database of Resources for business and community development.

Support from FoodLab Sydney project coordinators and mentors.

Requirements and Fee Support.

• Be available for the full 22-week course. The first FoodLab Sydney training begins Friday 5 April 2019.

• 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).

• TAFE NSW have a number of concessions available, including the possibility of free training for participants. Participants coming via refugee, settlement programs, Newstart and other support programs will be eligible for most of the concessions. Students outside of the government subsidy schemes will pay regular TAFE fees: $880/$1050 depending on previous TAFE Certifications.

• We welcome applications from residents and businesses in the City of Sydney and beyond, and encourage a diverse set of participants from all ranges of life, skills, and experience.

Contact.
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