



EVERY
CHILD'S
Potential

LEARNING THROUGH LUNCH
SCHOOL PACK



ARDOCH

ABOUT ARDOCH

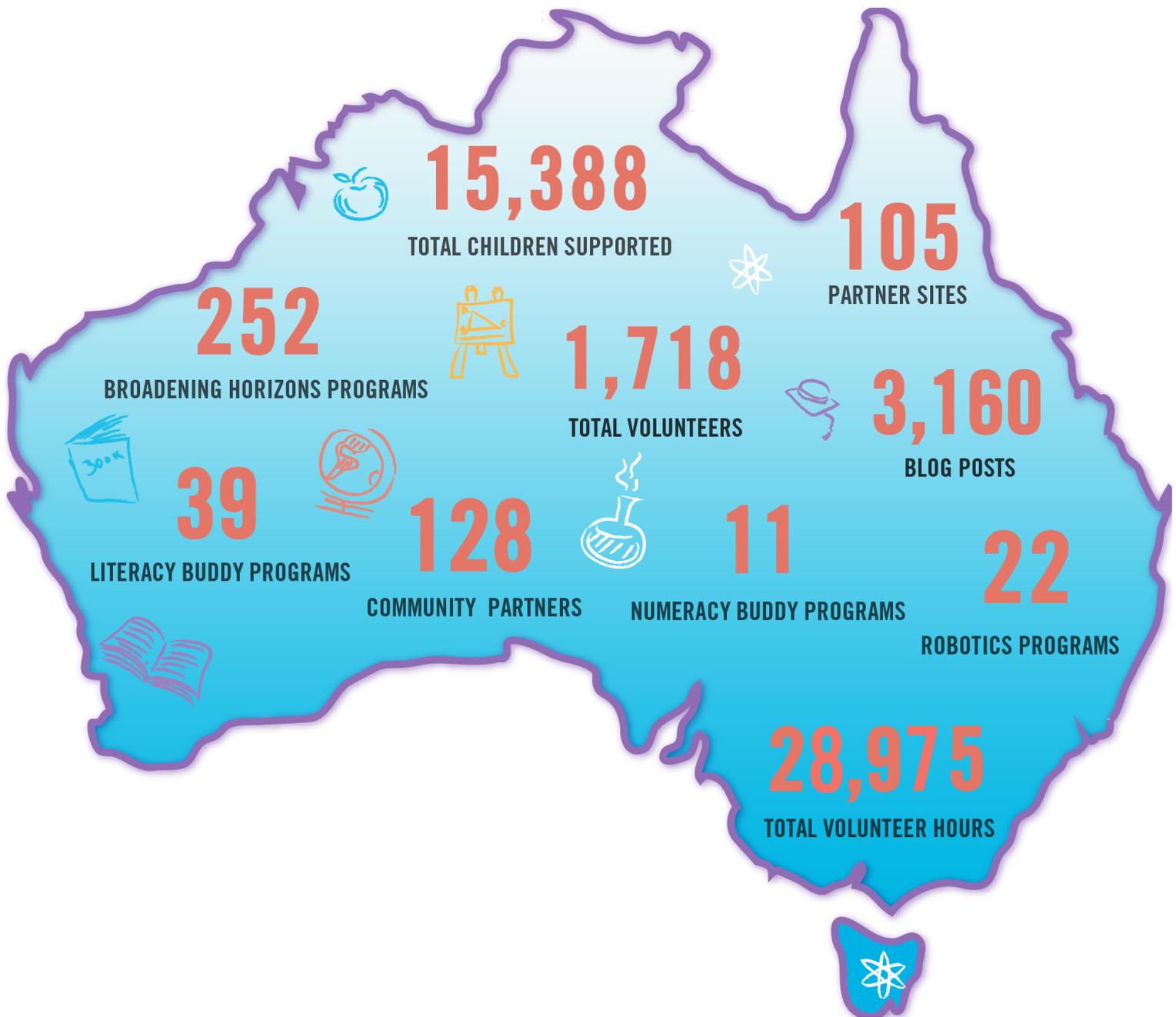
Ardoch is an education charity focused on improving educational outcomes for children and young people in disadvantaged communities. Our vision is that every child's potential is realised through full participation in education.

Multiple studies in Australia have demonstrated an unacceptable link between the socio-economic status of students and their educational outcomes. One in three children in Australia's most disadvantaged communities start school developmentally vulnerable and they continue to fall behind as they progress through school. We want to change this.

grow



Our 2018 highlights



LEARNING THROUGH LUNCH

Hospitality is one of the highest youth-employment industries in Australia, employing 300,000 young people. Ardoch's Learning Through Lunch program offers students an opportunity to engage with the hospitality industry by having a fine dining experience in a trainee-led environment, with adult role models.



655

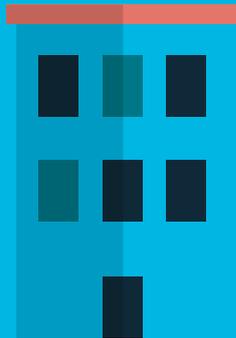
children
participated in
2018

4

hospitality
training venues in
2018

115

volunteers
participated in
2018



WHAT THE PROGRAM OFFERS



- CONFIDENCE WITH TRYING NEW FOODS
- CONNECTION WITH ADULT ROLE MODELS
- LEARNING ABOUT CAREER PATHWAYS
- TABLE CONVERSATION AND ETIQUETTE

"My memorable moment was meeting new people and talking, having lunch with them and getting to know their jobs, past life, making jokes with each other and eating really delicious food until I was full." Student

Learning Through Lunch 2019+

50

PROGRAMS

1250

CHILDREN

200

VOLUNTEERS

200

PARENTS

Learning Through Lunch

Partner Sites



Bunurong Restaurant in Chisholm TAFE is part of Chisholm TAFE in Frankston, and is a training restaurant for students enrolled in hospitality courses



The Angliss Restaurant is staffed by final year apprentice chefs and cookery students studying at the William Angliss Institute of TAFE.



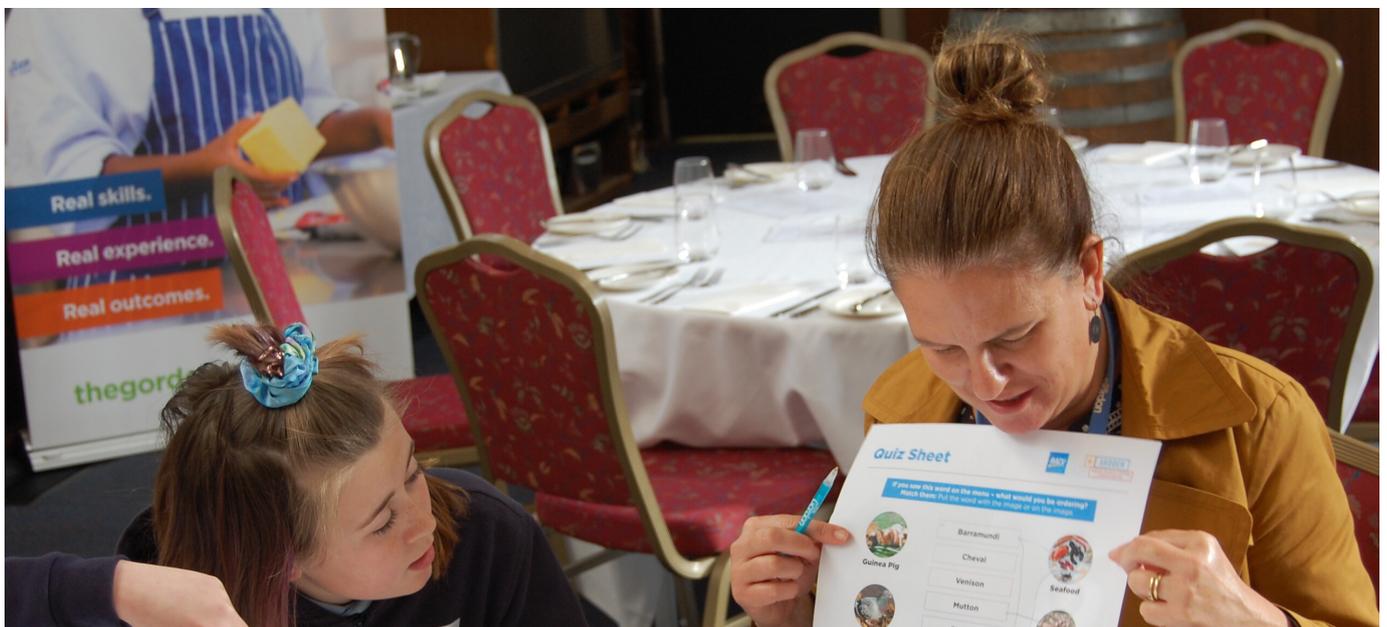
A social enterprise of

MISSION AUSTRALIA

Charcoal Lane is a Mission Australia social enterprise restaurant that provides guidance and opportunity to young people, many of whom are Aboriginal. The menu focuses on native Australian ingredients and methods of cooking.



Davidson Restaurant is set in The Gordon's first building, the beautiful and historic 1887 lecture hall in Geelong, Davidson Restaurant provides classic cuisine, prepared by apprentice chefs and served by hospitality students in silver service training.



Learning Through Lunch

Tuning In Activity

In order to maximise learning outcomes relating to this Pathways Beyond School program, Ardoch asks that teachers facilitate a pre-program activity that will support students' understanding of the purpose of the program, and focus their attention on the learning opportunities relating to it.

A 'tuning in' activity might include discussion about:

The location of the Learning Through Lunch event, e.g. Charcoal Lane

What does 'hospitality' mean?

What do students know about the jobs of people working in a restaurant or hospitality venue?

What do students expect to see/hear/do during the Learning Through Lunch event?

What do students expect of the interaction with adult corporate volunteers?

How will a visit to this site support what they learn in the classroom?

Students are expected to come to the Learning Through Lunch event with questions they have and can ask of the hospitality venue trainees, and the adult corporate volunteers. Formulating these questions should form part of the 'tuning in' discussion.

EXPECTATIONS OF THE DAY



EXPECTATIONS OF TEACHERS

- Book date and time for Learning Through Lunch event with Ardoch liaison and confirm in school calendar
- Book bus and submit invoice to Ardoch liaison
- Ensure students are aware the Learning Through Lunch event is happening
- Prepare students for the event by discussing possible questions to ask volunteers at the tables, chefs and waiters
- Encourage students to reflect on the event after the activity
- Complete Ardoch's post-program teacher survey
- Ensure that students complete Ardoch's post-program survey

EXPECTATIONS OF ARDOCH

- Secure volunteers from different career backgrounds to attend
- Ensure volunteers have a Working With Children Check
- Bring table quiz and conversation resources for tables
- Send program activity booklet to teacher and volunteers, ensuring all know what to expect
- Support volunteers and teachers on the day
- Encourage questions from students
- Invite feedback through post-event correspondence and survey.

EXPECTATIONS OF VOLUNTEERS

- You will enjoy a fine dining meal with students
- You should talk to them about your chosen field of work, including what is required to enter into this field, and what day-to-day work your role entails.
- You should support students to try new foods and help them understand the menu
- There are table quizzes and table conversation starters on the table which you should feel free to access at any time.

What We Know

In Australia, we know that disparities in educational attainment lead to major differences in many areas of life: people who miss out, face increased likelihood of experiencing unemployment or underemployment, poor health, crime and public welfare dependency. (Mitchell Institute Factsheet 2017). That means we must be committed to ensuring young people do not miss out on full participation in education.

Future Work Agenda

Analysing over 4 million job advertisements across all industries, FYA's research has identified a range of skills and capabilities that young people will need to thrive in a very different world of work.

Young people will need to not only acquire foundation and technical skills, but be able to use these in an increasingly entrepreneurial and creative ways, as well as possessing a thirst for ongoing learning. (Foundation for Young Australians 2017). That means we need to help young people prepare for jobs of the future, that we may not yet know about.

What do We Need?

Employability skills, or soft skills, cover a broad range of personal attributes and transferable skills that are very important to employers. The employability skill that employers consider to be most essential is 'people skills', in particular, how we engage with others. Research by the Department of Jobs and Small Business has found that around 70% of employers place at least as much emphasis on employability skills than they do on technical skills. (Australian Government Department for Small Business, Australian Jobs 2018). That means we need to think about how to help young people learn those skills at school.

Where To Start?

Did you know that hospitality employs 380,000 young workers which is 45% of employees aged 15 to 24 years? (Australian Government Department of employment 2017) That means that jobs in hotels, cafes, restaurants, kitchens and more, are a great way for young people to get into the job market.

Student Learning Outcomes

The Learning Through Lunch program is intended to achieve the following Victorian Curriculum outcomes:

- Year 3 and 4 Design and Technologies; Technologies Contexts: Food Specialisations: Investigate food preparation techniques used in modern or traditional societies (VCDSTC026)
- Year 3 and 4 Intercultural Capability; Cultural Practices: Compare their own and others cultural practices, showing how these may influence the ways people relate to each other (VICCCB005)
- Year 3 and 4 Critical and Creative Thinking; Questions and Possibilities: Construct and use open and closed questions for different purposes (VCCCTQ010)
- Year 5 and 6 Health and Physical Education; Personal, Social and Community Health: Practise skills to establish and manage relationships (VCHPEP109)
- Year 5 and 6 Design and Technologies; Technologies Contexts: Food Specialisations: Investigate the role of food preparation in maintaining good health and the importance of food safety and hygiene (VCDSTC036)
- Year 7 and 8 Questions and Possibilities; Suspend judgements to allow new possibilities to emerge and investigate how this can broaden ideas and solutions (VCCCTQ044)
- Year 9 and 10 Critical and Creative Thinking; Questions and Possibilities: Challenge previously held assumptions and create new links, proposals and artefacts by investigating ideas that provoke shifts in perspectives and cross boundaries to generate ideas and solutions(VCCCTQ045)
- VCAL Work Related Skills Foundation Unit 1: Learn about a selected workplace or industry setting.

Ardoch Outcomes Framework:

- Confidence: Students can try foods in a new environment
- Academic progress: Students remember facts about formal dining etiquette
- Aspiration: Students imagine themselves pursuing a career in hospitality
- Social: Students ask and answer questions of adults
- Engagement: Students ask for help when needed, listen attentively and follow step by step instructions at the Learning Through Lunch event.



Chef

ARDOCH SPEED CAREERS



What I'd do

HOSTING PEOPLE

CUSTOMER SERVICE

COOKING

SCIENCE OF CHEMICALS
IN FOOD

UNDERSTANDING FOOD
HYGIENE



What I like

DOING LOTS OF THINGS AT
THE SAME TIME
COMMUNICATION
WORKING QUICKLY
FOOD

COMPLETING PROJECTS
CURIOSITY
CREATIVITY
PRECISION



People say

"I DIDN'T USED TO THINK I WAS A
CREATIVE PERSON BUT PUTTING
TOGETHER DIFFERENT FOODS IN NEW
COMBINATIONS TO MAKE PEOPLE SAY
'WOW' IS VERY SATISFYING."



<https://www.thegordon.edu.au/courses/programs/cookery>

<https://www.angliss.edu.au>

<https://www.chisholm.edu.au/courses/certificate-iii/commercial-cookery/international>



Waiter

ARDOCH SPEED CAREERS



What I'd do

HOSTING PEOPLE

DEALING WITH MONEY

CUSTOMER SERVICE

SERVING FOOD AND DRINKS



What I like

BUSY ENVIRONMENTS

PHYSICAL JOBS

COMMUNICATION

FOOD AND COFFEE



People say

"WHEN I SEE A TABLE OF HAPPY, VIBRANT PEOPLE, ENJOYING THEIR COFFEE AND COMPANY, I KNOW I DID A GOOD JOB!"



<https://www.skills.vic.gov.au/victorianskillsgateway/Students/Pages/OccupationSearchDescription.aspx?type=occupation&searchid=938>

<https://www.chtmelbourne.com.au/courses/>

<https://shortcourses.angliss.edu.au>



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ARDOCH

REALISING CHILDREN'S POTENTIAL
THROUGH EDUCATION