

CASE STUDY: HOSPITALITY WORK PLACEMENT PROGRAM

Central NSW Hub- Dubbo



PROJECT SNAPSHOT

Food FuturesCompany has developed the Indigenous Women in Entrepreneurship & STEM PathwaysProgram to facilitate increased participation by First Nations people in the native ag+food sector. Implementation of the program includes initiatives developed and delivered via five Regional Hubs across Australia, including one in Dubbo (Central NSW Hub) which has established collaborative networks and a track record of connecting education, community, and industry to deliver educational outcomes, particularly at the secondary school level.

In this project, multiple stakeholders combined to create a program that would encourage young Indigenous women to consider the role they can play in developing the Native Ag+Food industry, the food industry more broadly, and at the same time, deepening their connection to country.

The project also focused on the application of STEM and entrepreneurial capabilities as key enablers of future careers.



KEY OBJECTIVES

Australia's Native Ag+Food industry is enjoying increasing success but despite being fundamental to Indigenous culture and identity, <2% of participants are Indigenous. However, there are some great examples of Indigenous women who have created successful and diverse careers through the application of STEM and entrepreneurial capabilities.

The key objectives of this schools-based project are to:

Create awareness of the native food industry and cultural aspects

Introduce the Native Food industry to high school students in Year 11 studying hospitality as part of their HSC, as well as a link to cultural advisers, sharing knowledge on the cultural importance on Indigenous inclusion in the native food industry.

Link Industry partners in community

Expose students to local businesses who are involved in the Native Ag + Food Industry and the Hospitality industry to understand the career possibilities in their region.

Assist deliver of industry qualifications

Students completed their Responsible Services of Alcohol certificate, to help them gain employment in the hospitality industry due to recent industry shortages in the region.



"I met the goals I set for the week as I found out more about native foods, and now I could cook using some of the native ingredients".

Student participant

"It was exciting teaching the students about native foods... they wanted to know more about ingredients and were proud to serve their guests and explain the ingredients used in the foods they were serving"

Trish Frail, a proud Ngemba woman and café owner from Brewarrina, NSW

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In partnership with Dubbo College Senior Campus Careers Advisers, a weeklong work placement was developed, with the objective of introducing the students to native Australian ingredients and connecting them with businesses within the industry that are local to the Dubbo region.

- The program was delivered to 15 Hospitality students in Year 11, including 10 Indigenous students, 7 of which were Indigenous girls.
- Students worked throughout the week to develop a two-course lunch menu, along with Hospitality teacher and chef Benjamin Fox, and cultural adviser Trish Frail, a proud Ngemba woman and café owner from Brewarrina, NSW. The lunch menu included several native Australian ingredients, incorporated into modern café menu items. The group split into two, one group working in the kitchen to prepare the foods and drink, and the other decorating their restaurant, developing invitations and printed menus for guests and forming their service roster.
- The students had the opportunity to go out to their school's native garden to identify and pick ingredients to create some of the items, such as Bottlebrush Punch.
- The students were delivered presentations during the week by local businesses, including Native Secrets and Wilay Café, sharing their experiences in the industry, as well as work or business opportunities for young Indigenous people within the Dubbo region.
- Students also had the opportunity to complete their Responsible Service of Alcohol Certificate, which combined with their Hospitality qualification once they complete their HSC, will assist in employment.

The students were given work booklets to help them in documenting their learning during the week and were used to provide feedback. Most of the students feel that the week has helped to increase their knowledge of native foods and how to prepare foods including native ingredients. The student feedback indicates that completing their RSA during the week has been extremely useful in looking at future employment options in the industry. The introduction to local business has helped them understand different roles available within the food industry, with a number of students considering a career in hospitality, trying to incorporate the use of native foods.

Next steps for the project will include:

- Continue to work with Dubbo College to strengthen this program, as well as offer and assist to coordinate further work placements for students in Years 11 & 12 across the Native Ag + Food value chain
- Further connection with industry partners to build career aspiration and entrepreneurial skills and ideas
- Further involve Indigenous support at the school, including Aboriginal Education Support team, Clontarf and NASCA in future programs, to assist in encouraging students to participate
- Provide further immersion into pathways into Native Food careers beyond Hospitality, including STEM and business pathways with Charles Sturt University and TAFE



This project was supported by in-kind and cash contributions from multiple stakeholders and grant funding from the Australian Government Department of Industry, Science Energy and Resources through the Women in STEM and Entrepreneurship Round 3 Program.

Food Futures Company acknowledges the Traditional Custodians of country throughout Australia and their connections to land, sea and community. We pay our respect to their Elders past and present.