

TEAM SUMMARY

KEY TEAM STATISTICS

60 ACTIVE MEMBERS
2,800 HOURS WORKED
818 PEOPLE DIRECTLY IMPACTED
1,732,500 MEDIA IMPRESSIONS
\$18,429 TOTAL REVENUE

SOCIAL REVENUE

Present Value Training and Employment	\$AUD
Culinary Tales	16,832
Pop Up Project	7,540
Total Social Revenue	24,372

*Social revenue is a quantification (where possible) of the social impact our projects have made

OUR PAST PROJECTS



FINANCIAL REPORT 2016/17

Income	\$AUD
Institutional Support	5,500
Projects	
Culinary Tales	11,611
Flashback	0
Pop Up	1,318
Total Revenue	18,429
Expenses	
Team Expenses	1,325
Project Operating Expenses	
Culinary Tales	9,951
Flashback	0
Pop Up	925
Total	10,876
Equipment and Miscellaneous	
Culinary Tales	1,975
Flashback	673
Pop Up	100
Total	2,748
Total Expenses	14,949
Overall Profit/Loss	3,480

BUSINESS ADVISORY BOARD

Andrew Lee James Meade Simone Boski Camilla Chau Michael Horton
Laura Davey Subha Chari Morgan McBain Andrew Dodds Sam Dormor
Amanda Leicester Dipti Newaskar Stephen Warner Natalie Ip

OUR PARTNERS AND SPONSORS



UNIVERSITY OF SYDNEY 2016/17 ANNUAL REPORT

"We see opportunity and create change"

FLASHBACK



VISION: To **improve the wellbeing of Australian senior citizens** by stimulating creativity and reducing social isolation.

HOW? Flashback enables senior citizens to **connect to other individuals between and across generations** by running creative writing workshops facilitated by university student volunteers.

THE NEED:

Social isolation is an established risk factor for depression and anxiety. Older people are at a greater risk due to physical, social and structural factors.

TARGET AUDIENCE:

Elderly Australians facing social isolation who are living alone or in aged care communities.

CONSIDERATIONS:



SOCIAL: Elderly Australians are at **very high risk of social isolation**; with medical conditions further increasing the **risk of physical isolation leading to mental health issues**.



ECONOMIC: Senior citizens often have limited finances, thus limit their activities accordingly.

OUR APPROACH:

- **Training:** Student volunteers receive specialty facilitator training from University lecturers and tutors in Creative Writing.
- **Creativity:** Facilitators encourage senior participants to discuss and write about stories from their past, providing a social outlet and an opportunity to be creative.
- **Presenation:** Flashback enables elderly Australians to develop a piece of writing they are proud of; whether to share or keep private.

LIVELIHOOD OUTCOMES Aug 2016-Jul 2017

• HUMAN:

- **Partnered** with Catholic Healthcare
- Successfully ran **pilot program** which empowered 6 senior participants at Croydon Retirement Village to reconnect with their past and explore their creativity.
- 6 out of 6 participants created a story which they presented.

• SOCIAL:

- **Connected 3 student volunteers** with our participants enabling them to **forge new meaningful friendships**.

THE FUTURE:

- Expand across 5 retirement villages in NSW.
- Run a longer program with more variation in themes and creative options.
- Develop a publication outlet (online blog, magazines, newsletters).

CULINARY TALES



VISION: To **improve the well-being and livelihoods of refugees** by improving employability, skills and integration of these refugees into the larger Australian community.

HOW? **Culinary Tales** provides tangible opportunities to gain work experience and social connectedness through helping refugees run their own cooking classes which showcase their unique cuisines and culture.

THE NEED:

Australian refugees experience great difficulty finding employment with a 23% unemployment rate and a very low participation rate of 42%, emphasising significant difficulties obtaining work.

TARGET AUDIENCE:



REFUGEES

Refugees (18 yrs+) of all nationalities and genders, both newly settled and long-term residents who possess culinary talent.

SCHOOLS

Our Schools Program offers cooking classes as school incursions to supplement the Yr 9 & 10 NSW food technology curriculum and inspire younger generations to embrace multiculturalism. We have also partnered with Kids Giving Back, an organisation that runs cooking classes with our chefs for high schools and corporates, further expanding our reach.

CONSIDERATIONS:



SOCIAL: Refugees frequently experience **social isolation and stigmatisation** due to prejudiced attitudes and political characterisation, compounded by **language barriers and low confidence**.



ECONOMIC: Although often highly skilled, refugees struggle to find employment as their **qualifications are not recognised** in Australia. This results in lower standards of living from lower incomes, while often facing discrimination.



ENVIRONMENTAL: Australians discard \$8 billion worth of food every year. We **minimise food wastage** by delivering leftover food to the Asylum Seekers Centre or to the homeless.

LIVELIHOOD OUTCOMES Aug 2016-Jul 2017

• FINANCIAL:

- **\$11,657 revenue** from community and corporate classes, returning **\$4958 in wages** to refugees.
- **2 chefs** have achieved **independent culinary success**.
- Creation of **9 unique employment opportunities**.
- **12 schools participating** in the Schools Program.
- Social impact revenue: **\$16,832**.

• HUMAN:

- Partnerships with Brasserie Bread and The Essential Ingredient Cooking School to **provide training programs** for our refugee chefs to **develop personal skills**, e.g. time management, budgeting, leadership, communication and to reignite personal passions.
- Provide the community with opportunity to **develop culinary skills and broaden cultural understanding**, empowering 220 community members, 340 high school children and 35 corporate professionals.

• SOCIAL:

- Creation of **>50 people strong support network** for refugees.
- Partnership with the **Australian Asylum Seeker Centre**.
- Greater **partnerships within community organisations** to expand opportunities and increase awareness of Culinary Tales: Lane Cove Council and Inner West Council.
- **>4000 social media impressions** with every post.



CORPORATES

Our new corporate cooking classes offers tailored solutions to companies looking to combine a team bonding experience with CSR.

GENERAL PUBLIC

Community and corporate cooking classes are offered at the Lane Cove Living and Learning Centre, Our Big Kitchen in Bondi, with other kitchens planned for expansion.

OUR APPROACH:

- **Training:** Regular training programs by partnerships, focusing strongly on effective communication and leadership techniques to facilitate personal and professional skill development for our refugee chefs.
- **Work Experience:** Refugees teach their own cooking classes, **developing confidence in their abilities while gaining work experience**. The classes also connect refugees to the community and allow them to share their experiences.
- **Sustainability:** Graduates of Culinary Tales will be comfortable with holding their own classes without assistance. **Some refugees have even started their own catering businesses, inspired by Culinary Tales**.
- **Sustainability (II):** We have been running Culinary Tales for 5-years, and are continuing to improve its sustainability by **diversifying income streams** and forming **community partnerships** with Kids Giving Back, Simple Love, Inner West Council, amongst others.

THE FUTURE:

- **Continual expansion into schools across NSW and Australia:** We are continuing to engage with more high schools. Building on our expansion into the Northern Territory in 2016 with Alawa Primary School, we are expanding across Sydney into Bondi, Ashfield, and many other kitchens.
- **Product Innovation:** We continue to diversify our offerings through specialty cuisine and lunch, dinner, dessert classes to increase our audience.
- **Exploring new ways to leverage our core platform:** We are planning to expand our corporate classes program. We have run our pilot in October 2016 and have 2 corporate classes booked for the next 2 months.
- **Engaging with refugee and culinary organisations:** We plan to investigate sustainability options through partnerships with these organisations.

OUR PROGRESS:

- Held 31 classes with 595 customers
- Corporate Class Polot
- Defined operational processes and standardised documentation to ensure smooth transition
- New Partners: Kids Giving Back, Our Big Kitchen, Talentree



THE POP UP PROJECT



VISION: To **empower disadvantaged youths** by providing with opportunities to acquire experience and employability skills in communication, leadership and teamwork.

HOW? By **improving the entrepreneurial skills and business skills** of disadvantaged youths through both a theory based business skills workshop and a practical implementation through a Pop Up Waffle Stall.

THE NEED:

Disadvantaged youth are at greater risk of being unemployed than their peers, reducing quality of life.

Yr 10 is a transition period where students are unsure of options post high school for their education and career.

TARGET AUDIENCE:

Yr 10 high school students, especially students disadvantaged socially, academically and economically.



CONSIDERATIONS:



SOCIAL: Disadvantaged youths often have **low confidence, low self-determination** and often lack 'forward thinking' skills necessary to plan their future.



ECONOMIC: Youth from low socio-economic backgrounds tend to have a **lower lifetime income** due to **lower educational outcomes and attainment**.



ENVIRONMENTAL: We use **biodegradable cutlery** across our supply chain.

LIVELIHOOD OUTCOMES Aug 2016-Jul 2017

• FINANCIAL:

- \$100/head Barista courses sponsored by Glebe Youth Services.
- \$319 profit from Pop Up Stalls across 3 stalls.
- \$840 of wages provided to 2 youth employed at Hoochie Mama cafe for 8 weeks.

- **HUMAN: Directly empowered 52 youths** by improving their entrepreneurial and business skills, and created 2 internship opportunities by which youths can be employed and gain work experience.

- **SOCIAL: Formed community and commercial partnerships:**

- **Community:** Leichardt Council, Burwood Council, Glebe Youth Services, and Weave.
- **Commercial:** Two Wolves, Hoochie Mama, Waffle Shack, and 1Scope.

OUR APPROACH:

- **Training:** We introduce students to **entrepreneurial tools and techniques** through both theoretical and practical sessions in the form of a 3 day training program consisting of three components: Barista course (Day 1), Business Training Module (Day 2) and a Pop Up Stall (Day 3).
- **Entrepreneurial Action:** Participants will develop an understanding of enterprise fundamentals and **enhance their interpersonal skills to increase their employability, independence and self-determination**. Students practice entrepreneurship by applying the practical and theoretical skills learnt from training courses into running a Pop Up stall.
- **Work Experience:** We initially piloted a paid Cafe Internship program at Hoochie Mama Cafe; however, we wanted to expand the horizons of the youth beyond hospitality, thus we are currently designing a new 1-Day Work Experience Program.
- **Sustainability:** We are developing a more secure revenue stream through paid workshops at schools and will be piloted in FY17/18.

THE FUTURE:

- **Greater empowerment:** We aim to empower 160 students by the end of 2018 with a total of 8 completed workshops.
- **Expand reach:** We aim to run a pilot of our new business and employability skills program at 3 high schools in FY17/18, focusing on resume writing; interview and communications skills; and a 1-Day Work Experience Placement.