

**Starting 21st May
full training - full support**



**AWARDS
FOR ALL
SCOTLAND**

**NATIONAL
LOTTERY FUNDED**



Bridgend Farmhouse is pleased to announce that following the success of our 5 training cafes we have received funding from Awards for All to run 2 more training cafes, but this time in our own recently completed training kitchen, using our own custom built cafe at: The Farmhouse, 41 Old Dalkeith Rd., Edinburgh, EH16 4TE



DETAILS

- **The course runs for 14 weeks in total.**
- **All trainees** will run a cafe for 12 weeks in our brand new training café.
- **1st block - Max 6 places still available.**
- **Trainees work under a professional chef.**
- **We offer financial help with bus fares and for mobile phones to aid communication on the days that trainees are taking the course.**
- **2 BLOCKS are available.** (We will operate a waiting list if oversubscribed.)
- **The 1st block/course will run on Monday from 12-6.30pm (approx) starting 21st May - PLACES GOING FAST - so contact us to refer potential trainees.**

- Trainees **take 'ownership' of their café**; their enterprise. During **the first 2 weeks of training**, both at the café and during SQA work, trainees decide the 'style' of the café; make invites; make key decisions on roles they will take – i.e front of house; clearing; serving; waiting tables; washing up; responsibility for overall standards of cleanliness etc.
- Towards the end of the course we provide **supplementary support for CVs; job search; learning about interviews** etc.

BREAK DOWN: What's involved

- **From 12-2pm**, trainees will work together on SQA Working with Others, at their chosen level. (Levels 2-4)
- **2-6.30pm** (approx) cooking, front of house, admin for café & kitchen.
- We would like to **interview candidates** before to ensure they understand the commitment and to discuss any special needs/issues **on Wednesday 16th May**.
- **We will start on Monday 21st May**
- There will be **2 weeks training prior to starting the cafe** - 1 of which will be a 'dummy' run of the café, with friends, family, BIG staff as 'customers'.
- If trainees opt to take the SQA - there will be **literacy/numeracy support**, but this qualification **focuses on verbal contribution**. Trainees will also use ICT - with support as necessary – to research aspects of running their café.

The TRAINING

ALL trainees are required to work towards:

- **Food Hygiene** - REHIS (Royal Environmental Health Institute of Scotland) certificate (certification paid). This is taken following a simple training programme, followed by simple multiple choice test. This qualification is a prerequisite for most entry level employment in the food-service industry.
- **Basic Cooking Skills** - REHIS (certification paid)

OPTIONAL EXTRAS

- **Health & Nutrition** -REHIS(certification paid) - as above in respect of testing.
- **Allergy Awareness** - REHIS - (certification paid)
- **Basic Cooking Skills** - REHIS (certification paid)
- SQA Level -2-3 - **Working with Others** - this is an employer led initiative/qualification to ensure that people can effectively communicate and work with others. There is little written work - but trainees, in addition to committing to café hours, have to commit to attending an additional 2 hours. We try to make this as much fun as possible - research, quizzes, games, discussion, debate. **Trainees do not have to take this**, but it is **strongly recommended** to ensure all work successfully as a team.
- SQA accept **photographic evidence**; film, digital recording - so **trainees have to agree to this**. Wherever possible, we keep this low-key in respect of any privacy issues.
 - ✓ Their verbal input is recorded
 - ✓ They are interviewed for feedback on how they are progressing within the café.
 - ✓ The tutor feedbacks on their progress. i.e. can they take instruction and criticism; support others; listen; deal with customers; take responsibility.

PREVIOUS CAFE TRAINING.

In addition to running a very popular and successful café, our trainees have developed confidence, life skills and focus:

- **running a Vox Pop awareness** session in the local library on hidden sugars in food
- **taking part in a film** (see YouTube: <https://www.youtube.com/watch?v=1m0OFZSDcc0> click to see our use the QR code)
- **creating a magazine** based on their food research
- **running a Christmas dinner** for local people *without* their tutor. Budgeting, planning, shopping, cooking, preparing, serving, clearing!
- **running a Christmas party** for local families - Budgeting, planning, shopping, cooking, preparing, serving, clearing!
- **serving & preparing a 3 courses for 8 weeks** to the Bingham 50+ group *without* their tutor.
- **volunteering at various community events** including the Real Junk Food project and BIG's launch.



5 trainees moved into food industry related jobs.

8 moved onto further training/education.

1 started a self-employed project.

7 committed to related volunteering.



For more information:

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📍 **Bridgend Farmhouse, 41 Old Dalkeith Rd., EH16 4TE**

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Or Find us on Facebook - **Bridgend Farmhouse**