

I'm interested, how do I apply?

If you are aged between 15 and 35 years of age and identify as living with disability, send your CV and a 1-page cover letter to amelia.rinaldi@cbsinc.org.au letting us know why you are the best candidate for the HI Project.

For more information and course dates:



The HI Project is brought to you by Community Bridging Services (CBS) Inc., Sprout and Flinders University Nutrition & Dietetics (FUND).

Registered Training Organisation delivering the course: Sprout Training (RTO: 45247)

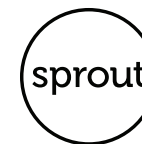


HI Hospitably
Inclusive
Project

Food Brings All People Together



Community Bridging Services (CBS) Inc.



Flinders
UNIVERSITY

Funded by the Australian Government Department of Social Services
Visit www.dss.gov.au for more information.



"This is an exciting opportunity to empower people with a disability, reduce barriers and allow these motivated individuals to have a positive impact in an industry that is the backbone of Australian culture."

- Themis Chryssidis, Sprout Cooking School



Do you identify as living with disability?
Have a love for food, coffee and customer service? Can't stay out of the kitchen?
Enjoy helping create fun and memorable experiences for others?

Then the HI Project is right for you!

What is the HI Project?

The HI Project is more than a training program, it's a philosophy, a movement, a game-changer. It's empowering people living with a disability, and supporting businesses to employ these passionate and dedicated individuals.

Learning alongside some of the best educators in Adelaide, the HI Project can kick-start the hospitality careers of people living with a disability.

What's involved?

Participants will complete five Nationally Accredited units of competency and will receive a Statement of Attainment upon completion. Every unit has been tailored specifically for people with a disability, from the assessment tasks to the language used and the mode of delivery. The outcomes are the same, the units are delivered differently.

Participants will study the following

Nationally Accredited units of competency:

- SITXFSA001 Use hygienic practices for food safety
- SITXWHS001 Participate in safe work practices
- SITHCCC001 Use food preparation equipment
- SITXCOM002 Show social and cultural sensitivity.

On top of formal training, participants have access to non-accredited 'Inclusive Waiter' training.

Employers, we haven't forgotten about you!

We know that managing staff can be a difficult job at the best of times and perhaps employing someone with a disability may seem daunting. Don't worry, we are here to help!

Our 'Employer Toolkit' provides:

- cultural awareness training for all staff,
- information regarding subsidised training packages,
- disability industry expert advice,
- information regarding subsidised wages for eligible HI graduates,
- communication strategies and materials to educate customers about your new staff,
- information to assist you to make your venue more inclusive and capitalise on a larger market.