

# PARTNERSHIP BROKERS

SCHOOL + BUSINESS + COMMUNITY

## JUNIOR SECONDARY SCHOOLS CULINARY CHALLENGE (JSSCC) – Brisbane North

### Purpose:

To implement the JSSCC across north Brisbane and Moreton Bay regions, as part of a state culinary competition for Year 10 Hospitality and Home Economics students.

### Partnership Members:

- Australian Culinary Federation (ACF)
- Brisbane North Institute of TAFE (BNIT)
- Aspley State High School (SHS)
- Kedron Wavell Services Club
- Stoddarts

## Context and Goals

The JSSCC is a cooking competition that provides a series of hospitality-focussed events and experiences for Year 10 Home Economics or Hospitality students. The JSSCC aims to address state skills shortages in the hospitality industry by engaging teachers and students in fun and informative sessions on cooking and careers.

The inaugural JSSCC was held on the Gold Coast in 2011. The program is now being implemented in six regions across Queensland, including Brisbane North.

## The Partnership's Approach

ACF, BNIT and Aspley SHS work together to deliver the competition in north Brisbane and Moreton Bay. Schools enter teams of two students into the competition, with the eventual winners progressing to a state-wide competition held at Brisbane's EKKA show. In preparation for the JSSCC competition, schools are invited to Masterclass sessions run by industry professionals, where they learn new skills and work with different kinds of foods. Schools are also matched with an industry mentor to develop their competition dish and learn more about industry careers.

*“ The two Masterclasses have definitely confirmed how much I really want to be a chef. ”*

Student

The ACF take a lead in the organisation, administration and judging of the competition. BNIT provide the kitchen facilities and teaching chefs for the competition and Masterclasses. Kedron Wavell Services Club provide cash sponsorship, awards and meeting facilities, while Aspley

SHS provide valuable input into the competition from an education perspective. All partners meet regularly to plan and review the competition.

## Benefits

- 46 students from 13 schools participated in the 2013 JSSCC – an increase from 12 students and four schools in 2012.
- 100% of students surveyed felt they had learned new cooking techniques and skills to some extent.
- BNIT have seen an increase in interest and enrolments in cookery courses and an improvement in the skills and knowledge of students.

*“ Chefs included their own personal experiences in their discussions with students, which gave a really good insight into careers in cooking. ”*

Teacher

## Next Steps

In 2014, the JSSCC Brisbane North partnership will look to strengthen links between schools and industry mentors, by creating resources and sharing information on school-industry partnerships.



## Support from the Partnership Broker

In 2013, the Partnership Broker assisted partners to develop a comprehensive evaluation process. This has helped partners focus their attention on the results and impacts of their collaboration. The Broker supported partners to review their partnering relationship by assessing and quantifying its value to each of the partner organisations.

### TOP TIP

Partnership Brokers may be ideally placed to ask partners challenging follow-up questions as a way of getting them to focus on new priorities and to agree to any changes that are deemed necessary.