

**FOR IMMEDIATE RELEASE:**

**Three Bags Full welcomes 'Scarf' training season**

*18 March 2013*

Scarf will be hosting a series of pop-up dinners at Three Bags Full in Abbotsford on Monday nights as part of their Autumn training season.

Scarf's Autumn season began with five successful Monday Night Dinners at Two by Two in Northcote during March. Scarf never stays in one place for more than five weeks, so in true pop-up style it's time for a new location.

Scarf Dinners will be operating at Three Bags Full every Monday night from 8th April until 6th May.

For \$35, you'll eat a two-course set menu, cooked by Scarf's chef, Ricky Holt, and served to you by Scarf trainees; marginalised youth who otherwise may not get the chance to enter the hospitality industry. During dinners, trainees are guided by their mentors, who are hospitality professionals.

Scarf is a social enterprise that borrows restaurants to provide front-of-house hospitality training and mentoring to young people who face barriers to fair training and work opportunities. Three quarters of Scarf graduates go on to get jobs, mostly in the hospitality industry.

Diners get the chance to discover different venues around Melbourne while supporting the rise of Melbourne's emerging hospitality professionals. It's a step up for the trainees, with a guaranteed good vibe experience for diners who have the option of giving feedback and suggestions at the end of the night.

"We have a number of diners who follow us everywhere we go. They love visiting new venues they may not otherwise think of going to and helping support the new trainees we're working with," says Scarf co-founder Hannah Colman.

"In our current Autumn training season we have seven trainees, and they are all really enjoying the program. In the afternoons they do training sessions on wine, beer, formal service, cocktail making and other things, then on the Monday nights they get to practice their new skills and build their confidence serving customers at the dinners," says Colman.

More information can be found at <http://www.scarfcommunity.org>

Bookings for dinners are essential – Email [bookings@scarfcommunity.org](mailto:bookings@scarfcommunity.org)

Media enquiries to Hannah Colman – 0488 772 911 / [hannah@scarfcommunity.org](mailto:hannah@scarfcommunity.org)

**About Scarf**

Founded by a group of young hospitality professionals in Melbourne in 2010, Scarf is a unique not-for-profit organisation committed to providing opportunities to marginalised young people.

Scarf trainees participate in workshops, such as cocktail making at Cookie and beer and cider training at Little Creatures Dining Hall, and a ten week series of Monday Night Dinners, where they get to serve real customers whilst being supported by volunteer mentors (who are hospitality professionals). Trainees are paid for the work they do at Scarf.

Scarf trainees are referred by organisations such as Red Cross, Melbourne Citymission and the Asylum Seeker Resource Centre. Scarf mentors and trainers work at restaurants such as Cumulus Inc, Easy Tiger and Top Paddock. In its first two years, Scarf has operated dinners from renowned Melbourne restaurants including Union Dining, Rumi and Libertine. Scarf receives support from hospitality businesses but as a social enterprise, it is mainly funded by Monday Night Dinner customers.

**ENDS**