

There's Room for Scarf at Rumi

14.06.11

Winter Scarf Monday Night Dinners – “Where is Winter Scarf? You’re getting warmer...”

at Rumi, 116 Lygon St, East Brunswick (Mondays from June 20th – July 18th)
and Mixed Business, 486 Queens Pde, Clifton Hill (Mondays from July 25th – August 22nd)

Winter Scarf runs each Monday night for ten weeks and provides a dining experience with a difference. For \$35, you’ll eat a two-course set menu which will be served to you by Scarf trainees, who are marginalised young people being guided by hospitality professionals in a mentoring role.

Scarf is a not-for-profit social enterprise that borrows restaurants to provide relevant hands-on hospitality training and mentoring to marginalised youth who face barriers to obtaining fair access to training and work opportunities. Trainees for the Winter Scarf program have been referred from the Brotherhood of St Laurence Centre for Work and Learning, Melbourne City Mission ‘Frontyard Youth Services’ and the Asylum Seeker Resource Centre. Scarf mentors come from well-regarded Melbourne restaurants such as Embrasse, Easy Tiger, City Wine Shop and Balzari.

Founded by a group of young hospitality professionals in Melbourne, Scarf borrows restaurants on Monday nights in order to deliver its unique 10-week programs. Winter Scarf begins on June 20th and will run Monday Night Dinners at *Rumi* in East Brunswick for five weeks. Scarf will then move to *Mixed Business* in Clifton Hill for the final five Monday Night Dinners. Winter Scarf is the second of four seasonal programs that Scarf plans to run in 2011.

“We’re excited to have Scarf come to Rumi and happy to support a program which assists marginalised young people to get into the hospitality industry,” says John Farha, manager of Rumi.

“Scarf gives marginalised young people real, hands-on experience that helps them to find meaningful employment. We have secured a number of fantastic mentors who volunteer their time to support our trainees and provide connections to the hospitality industry. And importantly, we deliver a high quality dining experience to our customers,” says Scarf’s Hannah Colman.

Scarf front-of-house training sessions include a four week wine course with Jenny Polack (“The Wine Whitch”), cocktail training at Cookie with Andy Griffiths, beer and cider tasting at Little Creatures Dining Hall, coffee training at Di Bella Coffee Roasting Warehouse, cheese education with the Calendar Cheese Company, as well as relevant hospitality resume writing tutorials and practice interviews with industry managers.

Scarf is a grassroots, not-for-profit social enterprise that receives product sponsorship from De Bortoli Wines, Little Creatures Brewing, Natural Tucker Bakery, Di Bella Coffee Roasting Warehouse, the Calendar Cheese Company and Larsen and Thompson Fine Teas.

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

Bookings for dinners are essential – Contact Jess Moran on 0488 777 527 / jess@scarfcommunity.org

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