

**Scarf Dinners. Dining with a difference.****Winter Scarf Monday Night Dinners**

at **Libertine**, 500 Victoria St, North Melbourne (Mondays from May 14<sup>th</sup> – June 11<sup>th</sup>) and **Jorg**, 203 St Georges Rd, Fitzroy North (Mondays from June 18<sup>th</sup> – July 16<sup>th</sup>)

Winter Scarf Dinners run each Monday night in borrowed Melbourne restaurants for the next ten weeks. For \$35, you'll eat a two-course set menu, cooked by professional chefs and served to you by Scarf trainees, who are marginalised youth being guided by hospitality professionals in a mentoring role.

Scarf is a social enterprise that provides relevant front-of-house hospitality training and mentoring to young people who face barriers to fair training and work opportunities.

As a diner, you are an integral part of the training process. By coming to a Scarf dinner and enjoying a two-course set menu, cooked by Ricky Holt (ex-Rathdowne St food store), you are the catalyst for Scarf trainees to practice the skills that they're learning in the program.

"Monday Night Dinner customers are a big part of our training model. Serving real customers allows Scarf trainees to get the most relevant, hands-on industry experience, which is often key to finding employment," says Scarf's Hannah Colman.

Winter Scarf begins on May 14<sup>th</sup> and will run Monday Night Dinners at *Libertine* in North Melbourne for five weeks. Scarf will then move to *Jorg* in Fitzroy North for the final five weeks of the program, finishing on July 16<sup>th</sup>. This is Scarf's fifth seasonal program.

Founded by a group of young hospitality professionals in Melbourne in 2010, Scarf is a unique grassroots organisation committed to providing opportunities to marginalised young people.

Scarf trainees are referred by The Brotherhood of St Laurence, the Asylum Seeker Resource Centre, Melbourne City Mission and Spectrum Migrant Resource Centre. Scarf mentors and trainers are from restaurants such as Cumulus Inc, Easy Tiger, Embrasse, The European, The Mercer Hotel and The Moor's Head.

Scarf training sessions happen in different Melbourne venues, and include cocktail training at Cookie with Andy Griffiths, beer and cider tasting at Little Creatures Dining Hall, coffee training at Di Bella Coffee Roasting Warehouse, bar training at Collingwood World, as well as a four week wine course with Jenny Polack ("The Wine Witch").

Scarf receives support from red + white and Mezzanine wine distribution, Little Creatures Brewing, Natural Tucker Bakery, Calendar Cheese Company, Di Bella Coffee Roasting Warehouse, Larsen and Thompson Tea, Mount Zero Olives, Daylesford and Hepburn Mineral Springs Co, The West Winds Gin and the City Of Melbourne.

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

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

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