

# Industry-first apprenticeship program bringing the 'Art of Food' to WA

#### Australia, July 2021

A new commercial cookery apprenticeship program has today been launched by Sodexo Australia in partnership with North Metropolitan TAFE, where participants will receive a Certificate III in Cookery through practical training on Sodexo sites.

An expansion of the company's existing apprenticeship programs, the program, named 'Art of Food', is the first of its kind and has been designed as an alternate pathway to the traditional apprenticeship model.

The innovative training alternative will be piloted and fully funded by Sodexo across its sites in Western Australia.

# Patrick O'Brien, North Metropolitan TAFE Director Hospitality, Culinary Arts and Personal Services said:

"Real-world skills-based training is invaluable for apprentices starting out in their careers. With critical shortages in cookery talent across Australia, we need innovative solutions like the Art of Food program to attract more young professionals into this important industry.

Like Sodexo, we see incredible value in the translation of essential skills and knowledge into practical capabilities."

The initial pilot will include 19 apprentices who will commence their orientation following the program's launch. A secondary intake has already been scheduled for the first semester of 2022.

Following the pilot, Sodexo intends to support two intakes each year in line with TAFE semester periods, and eventually replicate the program across its operations in other states, in partnership with local registered training organisations (RTOs).

## **Neil Jickain, Cert III Commercial Cookery Apprentice said:**

"I'm so grateful for this incredible opportunity to really develop my skills for cookery, while working for such a fantastic company like Sodexo. Both my father and brother also work with Sodexo, so I'm really excited to make my family proud in achieving a trade qualification in an area that has always been my passion."



Lessons will be delivered and facilitated by TAFE lecturers and experienced industry Chefs on-site, and Chef mentors will guide apprentices through the site-based component.

The theoretical component will primarily be delivered in North Metro TAFE's industry-leading facilities over a six-month period, followed by workplace implementation, skills progression and eventual trade competency over the following six to twenty-four months.

# Darren Hedley, Sodexo Australia CEO Energy & Resources said:

"Our collaboration with North Metropolitan TAFE is our latest initiative to support talent and the next generation entering the hospitality industry. Together, we have created an innovative program which is the first of its kind, covering all requirements of the Nationally Accredited Certificate III Commercial Cookery qualification, while allowing apprentices to harness their practical skills on-site.

We're also proud to see diversity and inclusion being achieved with a mix of female and indigenous employees in the pilot cohort."

For more information about North Metropolitan TAFE, visit <a href="https://www.northmetrotafe.wa.edu.au/">https://www.northmetrotafe.wa.edu.au/</a> For more information about Sodexo, visit <a href="https://au.sodexo.com/home.html">https://au.sodexo.com/home.html</a>.

### **About Sodexo Australia**

Sodexo in Australia employs a diverse workforce of over 5,000 employees. Sodexo delivers a unique array of over 100 integrated services lines including: catering, facilities management, concierge services, security, asset maintenance and hospitality services in the following segments: Corporate, Healthcare & Seniors, Education, and Energy & Resources both on and offshore.

#### **About Sodexo**

Founded in Marseille in 1966 by Pierre Bellon, Sodexo is the global leader in services that improve Quality of Life, an essential factor in individual and organizational performance. Operating in 64 countries, Sodexo serves 100 million consumers each day through its unique combination of On-site Services, Benefits & Rewards Services and Personal & Home Services. Sodexo provides clients an integrated offering developed over more than 50 years of experience: from foodservices, reception, maintenance and cleaning to facilities and equipment management; from services and programs fostering employees' engagement to solutions that simplify and optimize their mobility and expenses management, to in-home assistance, child care centers and concierge services. Sodexo's success and performance are founded on its independence, its sustainable business model and its ability to continuously develop and engage its 420,000 employees throughout the world.

Sodexo is included in the CAC Next 20, CAC 40 ESG, FTSE 4 Good and DJSI indices.



# **Key figures**

19.3 billion euro in Fiscal 2020 consolidated revenues

**420,000** employees as at August 31, 2020

#1 France-based private employer worldwide

64 countries

100 million consumers served daily

11.6 billion euro in market capitalization (as June 30, 2021)