

HIGH TEA FOR HOPE

A close-up photograph of a dark-colored mug filled with tea. A stream of tea is being poured from a white pitcher into the mug, creating a frothy surface. Wisps of white steam rise from the mug. The background is dark and out of focus, showing what appears to be a patterned fabric. The overall lighting is warm and dramatic.

Ready to bring Youth Inc.'s own 'The Venue' to life? This project transforms *you* into the hospitality team – baristas, cooks, wait staff, planners, and event creators – all working together to host a High Tea fundraiser for charity. Along the way, you'll gain real industry skills, confidence in customer service, and the thrill of running a professional event. Together, we'll activate The Venue as a hub of learning, community, and impact.

Term 1

Theme: Enterprising Futures



What You'll Be Doing:

- **Hospitality in Practice:** Build skillsets in barista, kitchen, and front-of-house roles and learn hands-on service skills.
- **Event Planning & Styling:** Design menus, decor, and plan logistics to prepare The Venue for professional events.
- **Community Engagement:** Collaborate with trainers, chefs, and charities to deliver dynamic service experiences.

What You'll Gain:

- **Industry Skills:** Build practical capabilities in food preparation, front-of-house service, event management, and customer care.
- **Professional Confidence:** Strengthen communication, teamwork, and presentation in real-world hospitality settings.
- **Accreditation & Pathways:** Earn nationally recognised units in food safety and espresso service, boosting your employability.

What We'll Create:

- **A High Tea for Hope:** A fully student-run fundraiser event at The Venue, raising funds and awareness for charity.