THE WORKS
TEACHING KITCHEN
& CATERING PROGRAMS
At The Junction Works

Providing kitchen & catering skills for young adults with a disability:
- Food & Nutrition Education • Independent Cooking Skills • Garden to plate
- Hospitality & Event Catering • Barista Workshops • Works Café Training
- Food Safety & OTS • High Support Sensory Cooking Workshops

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THE WORKS TEACHING KITCHEN & CATERING PROGRAMS

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The Works Teaching Kitchen provides a range of cooking, catering and hospitality programs to meet the interests, needs and abilities of young adults with a disability.

Our experienced teaching staff provide dynamic learning experiences through individual assistance and group demonstrations.

The Works Teaching Kitchen programs are delivered in The Junction Works’ well-resourced Austral teaching kitchen, which comprises stainless steel benches, stove tops, ovens, microwaves, closed-circuit TV and accessible hubs designed to accommodate wheelchairs.

A rich variety of fruit, vegetables and herbs are picked fresh from The Junction Works’ adjacent Austral Cowpastures Community Garden for the kitchen programs. Many of these are enjoyed by staff and the local community at The Works’ professional Café on Fridays.

Kylie’s Story

Kylie is a participant in The Works Teaching Kitchen and Catering Crew. She has learnt to cook a variety of dishes, but her speciality is quiche with fresh produce from the Cowpastures Community Garden.

Like many young adults in the program, Kylie is proud to have expanded her cooking repertoire and has a ‘hunger’ for learning new kitchen skills! The program has also inspired Kylie to develop healthy eating habits and an interest in nutrition.

For more information about The Works Teaching Kitchen & Catering programs, please contact The Junction Works on (02) 8777 0500 or via info@thejunctionworks.org.