

Cupcakes Sessions 2020

Where?

The program is held at Karabar High School.

When?

3pm - 5pm each Tuesday during term

Who?

Contact Annabel Schweiger

Program Facilitator

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Take a look at Queanbeyan's
sweetest success!



Want to get involved?

All Year 7-12 students welcome!
For more information or to request a
permission form be sent to you, please
contact the program facilitator,
or scan this...




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Empowering business,
supporting education.

The Qupcakes Program

Qupcakes is a small business program for high school students.

Students work together to operate their local enterprise; a cupcakes business. The program operates one day per week, after school hours during term time, and all profits from the program are donated to a charity chosen by the participants.

Within each session, students complete business activities as well as baking and decorating their cupcakes.

Importantly, students learn work ready skills in the Qupcakes kitchen environment helping to prepare them for future employment.

Qupcakes provides students with an engaging and structured program designed specifically to educate young people about running a small business.

We help to expand on work ready skills in a safe and nurturing environment, where each student is respected and valued.



Baking & Decorating

Cupcakes and other baked goods will be cooked and decorated to sell to local venues and at events.



Business Planning

A business plan is developed to direct how the business will operate throughout the year.



Financial Management

Students will learn how to determine the cost of making their products and how to set a selling price.



Food Safety

Activities will be completed to ensure the students use proper food handling techniques & give safe food to customers.



Product Development

Practical sessions will be held to design the product range and to perfect the recipes and designs.



Risk Management

Risk management activities will be completed to ensure the safety of participants in the kitchen.



Sales & Marketing

A sales & marketing strategy will be created to determine how our products are promoted & where they are sold.



Social Development

Qupcakes provides an environment where students are free to be themselves and learn positive ways of interacting with others.

Two years of teamwork, friendship, learning, and COOKING!! I have loved every moment of it!

It has encouraged me to try new things such as work with different age groups, try new designs & learn from everyone.

Because that's what it is all about teaching each other.

Emily - Former Qupcakes Student.

