

Cafe Leep



Training for adults with
learning disabilities in Leeds

 **CAFÉ
LEEP**

#AbilitiesNotDisabilities

 LEEP1

INTRODUCTION

Cafe Leep is a friendly community cafe run by adults with learning disabilities in Leeds. We offer training to adults age 18+ who during their time with us will learn new skills, build confidence and gain an NVQ qualification in catering.



Trainees at work

AIMS AND OBJECTIVES

At the conclusion of the course the trainees will have:

- Learnt how to work in a functioning cafe environment
- Attained a qualification up to Level 2 in Food Safety in Catering
- Gained valuable life skills
- Developed their opportunities for employment



LEARNING SKILLS & OUTCOMES

CUSTOMER SERVICE SKILLS:

- Greeting customers at the counter in a friendly and professional manner
- Checking customers have all they need when taking food orders to the table

FOOD PREPARATION:

- Assisting chef to prepare all products needed for the day with support

COMMUNICATION SKILLS:

- Speaking to customers
- Speaking to suppliers and making telephone orders
- Speaking to staff and other trainees

BARISTA TRAINING:

- Full training provided in house using our industry standard coffee machine



LEARNING SKILLS & OUTCOMES

MAKING HEALTHIER CHOICES:

- The café's ethos is healthier eating
- Having discussions about making healthier food choices

TIME MANAGEMENT:

- Arriving at work in good time
- Completing work tasks at the allocated time

CONFIDENCE BUILDING:

- Gaining new skills builds self confidence

TEAM WORK:

- Working well with café staff and other trainees in the team





QUALIFICATIONS

Café Leep is a registered training centre with Highfield Awarding Body for Compliance, an accredited awarding organisation regulated in England by the Office of the Qualifications and Examinations Regulator (Ofqual)

ofqual



QUALIFICATIONS

The trainees will be entered for the following qualifications when they have gained the appropriate level of skill:

- **HABC Level 1 Award in Food Safety in catering**
- **HABC Level 2 Award in Food Safety in catering (QFC)**

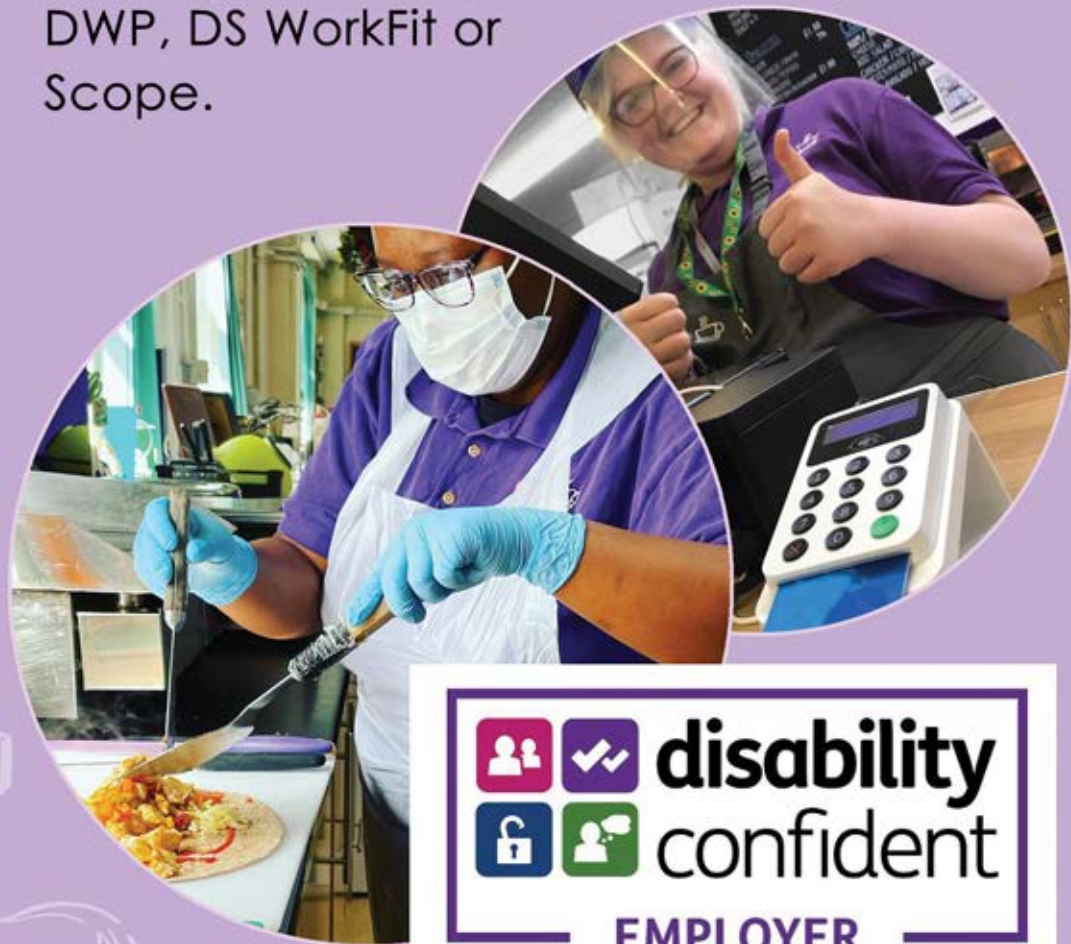
SUBJECTS COVERED in LEVELS 1 & 2:

- Contamination prevention
 - The temperature of food
 - Personal hygiene
 - Hazards and controls
 - Food safety management and safety controls
 - Food poisoning controls
 - Cleaning and disinfection
 - Food pests
 - The role of the food handler in keeping food safe
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OUTCOMES

EMPLOYABILITY OUTCOMES

At the conclusion of the course trainees will be supported to find employment in the catering industry through joint working with: People Matters, Mencap, DWP, DS WorkFit or Scope.



disability



confident

EMPLOYER

PERSONAL OUTCOMES

What our trainees say:

“It is a great job and has boosted my confidence. Since working in the cafe I have learnt how to use the tills, cook food, cleaning and customer service”



“I was very shy when I started work at Cafe Leep but now I’m not shy. I didn’t do much cooking at home but now I cook for all my housemates. I have learnt how to store food safely in fridges”



“I love getting up every Friday morning to come to work. I’ve made loads of new friends. It has made me feel happy and I feel I have a purpose to live”

What our Cafe Leep staff say:

"The cafe means everything to us.

The mission of what we do in the cafe provides us with an enormous sense of wellbeing.

We get a great sense of pride working and training with everyone"



Britain's Best Cafe
Runner Up

Darren, Cafe Leep Tutor

What families and carers say:

"The cafe has been life changing for my daughter"

"It has built her confidence in both herself and around customers and money skills. She also now eats healthier and has a better understanding of food"

"It gives her lots more motivation, self-esteem, confidence and money skills and is a massive part of her life"



Our Cafe Leep customers:

"The past months have seen an unbelievable positive change in the trainees that work at Café Leep. It has gone from individuals that were unsure, lacking in confidence and with limited customer service skills to a staff team that is efficient, confident and professional."

Cafe Customer



"I was lucky enough to be asked to officially open Café Leep and I can say it has gone from strength to strength. My staff and I use the café regularly and I can see for myself that the confidence, skills and professionalism of the trainees has grown immensely"

The Right Honourable Hilary Benn MP
who is now the patron of Café Leep



LIFE AFTER CAFE LEEP

Michael was very excited to be starting at the award winning Manjit's Kitchen in Leeds Market. He loves making curries so this was a perfect fit for him. He worked at Manjit's from June 2018 until Covid struck. We hope he can return to his job when things return to normal.



Colleen left Cafe Leep in 2019 to work at The Owl Pub. In 2022 she started a new role as breakfast and bar assistant at the Hilton Hotel. She is doing really well.

OUR FEES

We offer trainees 1 day a week (6 hours) charged at £10 an hour : £60 per week
The course is person centred so the course length varies on the individual.
Qualifications gained are nationally recognised and awarded by Highfield an Accredited Awarding Organisation.

For more information about how to apply for this course please contact:

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*LEEP1 is a Community Interest Company
Our CIC number is: 07252221*

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