



ROMA

RESTAURANT · DELI · PIAZZA

Olive



About Sprout Food Group

The **Sprout Food Group** comprises of many businesses under the company umbrella 'Food and Wine ADL Pty Ltd'. The businesses include:

- Sprout Cooking School
- Sprout Training
- Dietary Hawk
- Roma Restaurant, Deli and Piazza
- Olive Restaurant

Sprout Cooking School

Sprout Cooking School was established in 2011. Sprout cooking classes aim to increase food, cooking and nutrition knowledge and skills through hands-on classes that inspire people to cook and enjoy delicious, healthy, and seasonal recipes. Classes are based around lifestyle, budget, and dietary requirements, rather than a particular cuisine or cooking method. Classes are hosted by a qualified Accredited Practising Dietitian and an experienced Cook or Chef. Sprout Cooking School views cooking as an essential life skill that can empower people to take control of their health.

Sprout Training – registered RTO

Sprout is a Registered Training Organisation (RTO), this means we are a training provider registered by the Australian Skills Quality Authority (ASQA) (or, in some cases, a state regulator) to deliver vocational education and training (VET) services. RTOs are providers of quality-assured and nationally recognised training and qualifications.

Sprout Training is committed to its students and industry. We are dedicated to ensuring our students have a positive and inspiring educational experience. We don't just ensure our students pass; we make our students great. When students complete our courses, they are workplace ready.

Dietary Hawk

Dietary Hawk is an online training platform offering evidence-based, credible dietary requirement training. It provides a range of services to support, simplify and improve the lives of those with dietary requirements. We offer dietary requirement training, resources, and certification, as well as ongoing advocacy for better dietary requirement management.

Roma Restaurant, Deli and Piazza

Roma Restaurant, Deli and Piazza are located on Waymouth Street in the Adelaide CBD. A casual, fun, inviting alfresco dining experience in the heart of the Adelaide CBD. Enjoy a delicious meal in our restaurant, a quick lunch on the go from our deli or drinks and snacks in our Rome inspired piazza.

This space was previously eleven restaurant & bar from 2021 to September 2024.



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Olive restaurant

Olive is situated on Pirie Street in Adelaide CBD and offers a Mediterranean shared menu with flavours from North Africa, Spain, Greece, and the Middle East. A place to feast and have fun with family and friends and experience the warm hospitality from professional staff that value the customer experience.

Mission & values

Our Mission

- We will create a venue and dining experience where people love the food, love the service, love the generosity, and feel part of the family. We will not be pretentious. We will be welcoming and generous.
- We will hero seasonal produce and have fun with food and wine, and above all we will be a fun food experience.
- We provide a unique way of learning through fun and interactive food experiences.

Our Values

- We value family, we welcome your family into ours.
- We are generous and show great hospitality full of warmth, we show love and appreciation through our generosity.
- We are respectful, we value our staff, our partners, our suppliers, our produce, and understand without these people we have nothing. It's only when we work together can we create something special.
- We strive for excellence, we value learning from each other and our experiences, we are constantly looking to improve what we do to achieve a positive memorable food experience. And above all we know 'nothing worth doing is easy' we don't see barriers but rather opportunities!



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Employee Expectations

Sprout Food Group staff are expected to work autonomously to complete tasks, and show the initiative required to maintain high standards in a fast-paced restaurant, kitchen, and teaching environment. This involves being able to monitor the progress of other staff members and assisting, when necessary, as well as being constantly aware of the standard of food, service and facilities being presented to customers.

Staff should deliver the most courteous and professional service to guests. This service should reflect the Sprout Food Group's values and culture, whilst allowing individuals to express their personality. Every staff member will be a proud and enthusiastic workplace ambassador.

Fundamental to providing a high-quality service is product knowledge. If a staff member is unsure of a food, wine, product, or piece of equipment it is their responsibility to ask a senior staff member.



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Important information

Hours and Breaks

Staff members are expected to arrive 15 minutes before their shift commences. This allows adequate time to organise their personal belongings and familiarise themselves with their work for the day.

Staff are required to take breaks as follows:

- No break for a < 5-hour shift
- 30-minute break for a > 5-hour shift
- 2x 30-minute breaks for a > 8-hour shift

In accordance with the Restaurant Industry Award, for more information visit:
www.fairwork.gov.au

Shift start and finish times, as well as breaks, are to be entered into *SWAG* app or kiosk. Timesheets must be approved by your primary manager.

Rostering

A fortnightly roster is published via the Employment Hero scheduling platform by the location manager. Staff members will be notified by text/email when this occurs and asked to raise any issues. It is the responsibility of the casual staff member to check their shifts at the commencement of the week, as well as advise of upcoming commitments or periods of unavailability as soon as possible. Full time staff members will need to apply for leave for any periods of unavailability, please refer to annual leave request procedure.

Staffroom

Personal belongings should be kept neatly in the allocated area. Staff are welcome to use the fridge and microwave, if available at your work site. Cleanliness and tidiness must be maintained.

Parking

Staff carparking is not available on site.

Roma and Olive – there are several public car parks nearby, please make yourself familiar with the options.

Sprout cooking school – staff to park in surrounding streets, taking note of any parking restrictions.



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Staff entitlements on shift

Coffee and tea are supplied for staff at all venues during their shift.

Olive & Roma

Staff are welcome to order a staff meal for their break at the restaurant sites. Staff are entitled to a discount of 50% on any dish that Roma or Olive has on the menu, on the day you are working.

Restaurant staff are entitled to one knock-off drink each on completion of a Friday or Saturday night shifts.

Staff Discount

Rather than offer a discount per staff member which ultimately doesn't translate to a significant dollar value, we encourage our team to enhance the dining experience of staff when staff dine at our venues by offering additional dishes, off menu options and spoiling our own team! This goes across all restaurants for all staff. Please notify the venue manager that you are an employee of the Sprout Food Group when dining to enjoy some extra Sprout Food Group love!

Staff are entitled to 10% off Sprout Food Group events (for up to 4 tickets), Sprout Cooking School classes (for up to 4 tickets) and Sprout merchandise. Please contact hello@sprout.edu.au to redeem.

Social Media

The Sprout Food Group sites have a presence on Facebook, Instagram, and X (formerly Twitter). Support from staff members via sharing and tagging would be appreciated. When on site and **only if appropriate**, staff are encouraged to take photographs that shine a light on what we do, in a professional and respectful manner.

All images are to be sent to the Marketing Manager (Steve Cox) or Themis for approval and uploading.