

BIRDHOUSE

*by Apprentis d'Auteuil
International*



Vocational training restaurant, Geneva



What is it?

The Birdhouse is a vocational training restaurant, aiming at enabling **young people who have dropped out of school** to take charge of their lives and follow a diploma course in service or cookery (Attestation Fédérale de Formation Professionnelle over 2 years or Certificat Fédéral de Capacité over 3 years).

The Birdhouse **opened in August 2019** and trained 9 young people during the 2019-2020 school year, 14 in the 2020-2021 school year and 15 in the 2021-2022 school year.

For this school year, 2022-2023, we have 15 young people in training.

The objective over a 10-year period is to **enable swift and long-term integration of around 40-50 qualified young people.**

The details of the project

- The Birdhouse offers a **'tailor-made' structure** in terms of **follow-up and support**
- A **socio-educational framework** is put in place thanks to the **training and integration coach** who addresses each young person's needs
- **Workshops with external professionals** are organised in order to make the apprentices aware of the different aspects of the business (baker, barista, fishmonger, etc)
- **Partnerships** are organised with other establishments in order to **place apprentices in work experience** for a few weeks and thus give them the opportunity to **develop their experience** and **extend their network.**

Our graduates

Since the start of the project in 2019, **10/11 apprentices have obtained** an AFP or CFC **diploma** (cooking or service).

The Team

All the staff are professional trainers to ensure quality training while considering the background of each apprentice. The almost **one-to-one ratio of apprentices to trainers** allows for real **individualisation of their progress**.

The catering concept

- A catering offer that favours **local and seasonal products**
- **Raising awareness** about young people in difficulty and the involvement of local social actors developing solutions to support them
- **A sustainable environment approach**

Objectives

- Offer a **diploma course**
- Place young people in a work environment and **encourage their professional integration**
- Guide the trainees towards **autonomy**
- Restore **young people's confidence**

Why?

Every year, in Geneva, it is estimated that **900 young people** aged 16 to 25 **drop out of school** or interrupt their training. **Unqualified** young people are more **vulnerable**, and the **risk of unemployment** is multiplied by four.

Our partners

Ecole Hôtelière de Genève (EHG); Gourmet Brothers

With the support of the Office pour l'Orientation, la Formation Professionnelle et Continue (OFPC) and the Hospice Général

Venue and opening hours

Chemin de Blandonnet 8, 1214 Vernier - <https://faai-restauration.ch>

Monday-Friday: 7.00-17.00 for the Coffee Corner – 11.30-14.30 for the Cafeteria/Restaurant
Spaces may be privatised for evening or week-end events