



SIRM

Good Practices identified by Municipality of Brindisi

2nd Transnational Learning Meeting - SIBENIK

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Title: CIME DI RAPA

Short description

School-work project in the catering sector, promoted by a tourist accommodation company and a professional training institution, with the aim of activating training courses aimed at the work placement of people in situations of fragility, women victims of violence, unemployed youth and foreigners.

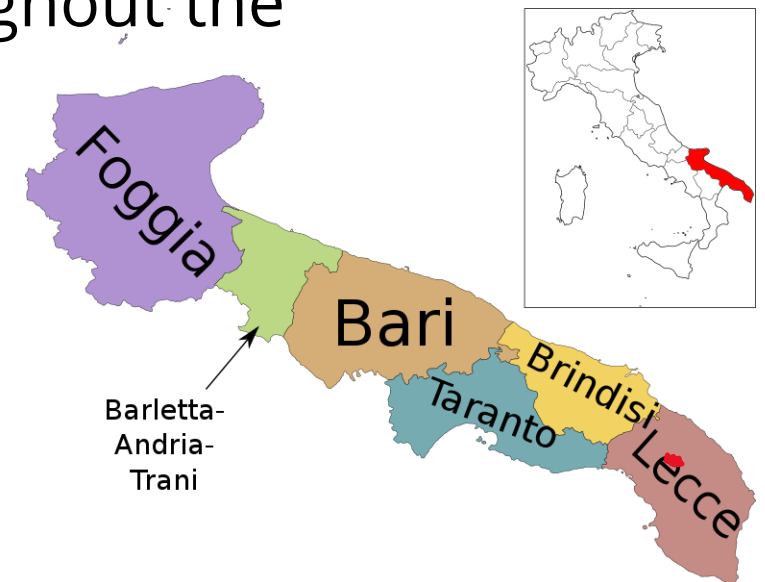


Title: CIME DI RAPA

Location

Lecce, headquarters of training activities, with branch offices in San Giorgio Jonico, Sant'agata di Puglia and Bari.

Location of the restaurants: Lecce, Martina Franca, Maruggio
Mobile locations: food trucks on the street throughout the country



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Governance (Owner-Partners involved)	Ulisse training school, responsible for training and job placement activities Meltemi Vacanze, owner of the “Cime di Rapa” brand and the restaurant network
Legal form (of the owner or/and the activity/intervention)	Meltemi Vacanze, hotel and restaurant management company, a cooperative society Ulisse training school, cultural association accredited to the Puglia Region and employment agency
Timeframe (of the project/activity/initiative)	2005 start of training activities 2018 start of the "Cime di rapa" commercial project 2019 activation of the project on wheels with food trucks
Supporting Stakeholders	Different organizations dealing with hospitality: Cooperativa Rinascita, Arci Lecce, Filos association “Fondazione con il sud” for the initial startup of food trucks
Target groups and Beneficiaries /users	Refugees and asylum seekers, women victims of violence and unemployed young people, aged between 20 and 35 with an average age of around 28. The foreigners come from India, Bangladesh, Pakistan, Ivory Coast, Senegal, Morocco.

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Objectives & rationale

What is the solution offered to the social problem in question?	The goal is to train young people from different parts of the world, integrating them into the world of cooking in general and street food specifically.
What is the social problem addressed?	Create training-work and work inclusion paths for the development of a restaurant business that has a social impact.

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Description of activities

Creation of training courses in compliance with the repertoire of professional figures with classroom, internship and training activities, for the figure of kitchen technician.

Management of the self-financed restaurant business with three restaurants and two food trucks.

Creation of a chain of ethical and sustainable agricultural producers for the supply necessary for catering and the construction of additional job opportunities for people with disadvantages.

Creation of a "Food germplasm bank" for the conservation of about 1600 varieties of seeds grown by the partner farms.

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Results achieved/impact

18 refugees and asylum seekers took part in the first round of training and, of these, 6 were hired by “Cime di Rapa” and 12 found employment with partner restaurants.

In the second round of training, another 8 refugees and asylum seekers were trained and of these 3 were hired by “Cime di Rapa”.

Creation of an ethical and sustainable food supply chain for the food supply of the refreshment points.

Preservation and promotion of environmental sustainability with the seed bank, biodynamic cultivation, and the elimination in catering of any single-use plastic replaced by compostable material.

Creation of a turnover of over 250 thousand euros per year.

OBJECTIVES, ACTIVITIES, RESULTS

Objectives

- train young people from different nations, integrating them into the world of cooking specifically through the art of street food
- create training-work and work inclusion paths for the development of a restaurant business with a social impact

Activities

- training courses for professional figure of Kitchen Technician
- 2 food trucks
- 1 restaurant
- creation of an ethical sustainable agricultural supply chain
- creation of a «Food germplasm bank»

Results

- over 20 people placed in jobs so far
- creation of an ethical and sustainable food supply chain
- preservation and promotion of environmental sustainability with the seed bank, plus elimination of single-use plastic in their catering
- turnover of over €250,000 p.a.

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Sources of funding

Training activities financed by the European Social Fund, through the Avviso 5 or other regional funding lines.

Fondazione con il sud, for the purchase of food trucks.

Market activity through the sale of gastronomic products in restaurants and food trucks.

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Strengths and Weaknesses

The biggest strength lies in having proven the process with clear social and economic ideas and strategies, in order to have the potential to hire new people.

The difficulties mainly lie in the changeability of the willingness to settle down of some migrants who begin the training course, in which the organizations invest, but who subsequently do not want to finish the course or work placement.

Challenges encountered-Lessons learnt

The will to create a chain of restaurants to make themselves more sustainable.

The difficulties encountered in this process reflect the difficulties of having to set up a stable and lasting working relationship with people who start from particularly important cultural differences and who are often not scholastically prepared for the activities that are necessary in the kitchen

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Participation of multiple stakeholders:

The project was born from the collaboration of two different organizations, a training school and a hospitality and catering company.

They have tested continuing collaborations with organizations that deal with hospitality and which represent their main channel for identifying the target subjects of the initiative.

They have a close collaboration with the Puglia Region for the financing of training courses as a training school.

Impact/ Effectiveness

The job placement of over 20 people between those hired within the sponsoring organizations and those hired in other catering businesses is a good indicator of impact. As well as this, there is the work for the construction of an ethical agricultural production chain from which to obtain supplies with the involvement of 3 farms.

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Sustainability:

From an economic point of view, it is a particularly structured experience with a consolidated annual turnover of the last two years that exceeds two hundred thousand euros and which is continuing to invest with the activation of new restaurants.

Transferability

The collaboration between entities with specific different skills is a value that allows on the one hand to take particular care of the training processes and on the other to implement parallel business development.

Resources needed: about 100.000,00

**Time for
questions**



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