

# MELBOURNELIFE

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## Careers roll on street cart named desire

WHEN Rebecca Scott stopped at a cafe staffed with homeless youth in Vietnam five years ago, she became inspired to start something similar in Melbourne. At Hanoi's KOTO cafe she says she had the epiphany. "It was the first time I realised you could solve a social problem through a business activity," she says.

Later in Thailand, it was as she watched a young man flipping pancakes in the air at a street cart that gave her the idea to use mobile carts instead of cafes in traditional building settings. "I just realised that you could do street-based trading, and in the longer term, young people

could get training but also be able to run their own small businesses."

Ms Scott and her partner, Kate Barrelle, have started a Melbourne venture called STREAT, hiring homeless people aged 16 to 25 for six months, after which they receive a certificate II in hospitality from William Angliss TAFE.

Participants work on mobile food carts selling coffee and street-cart-themed foods, with two carts so far at Federation Square and Melbourne Central. Ms Scott hopes some of these workers will run the carts as their own businesses.

Eight formerly homeless employees

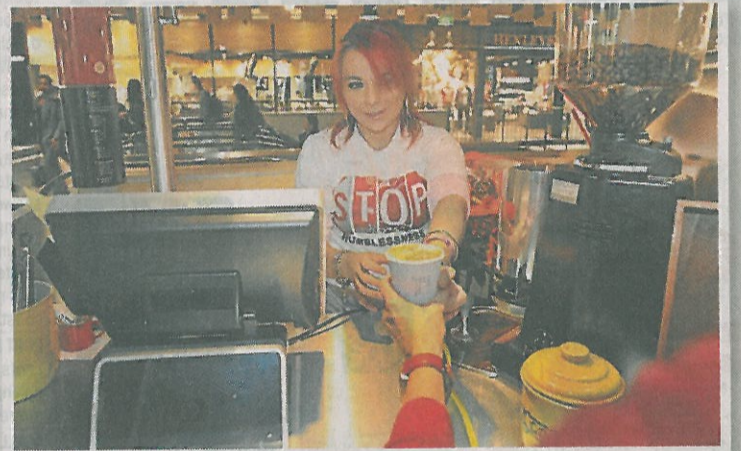
are about to graduate in the program, and three already have chef's apprenticeships lined up.

The food at the carts, based on foods sold on the street across the world, is produced at a commercial kitchen in Spencer Street. Chef Rob Auger changes the menu to incorporate street foods he has sampled on his travels.

For Rayne Manduca, working on the STREAT carts has given her the confidence to believe she can work.

The formerly homeless 21-year-old is about to complete her certificate and plans to start a career in hospitality.

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Formerly homeless, Rayne Manduca now plans on a career in hospitality.

PICTURE: JOE ARMAO