

# Maggie Beer Foundation

## COMMUNITY MEALS PILOT TRAINING PROGRAM



**APPLY NOW**

For more information:

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🌐 [https://maggiebeerfoundation.org.au/community\\_meals](https://maggiebeerfoundation.org.au/community_meals)

# ABOUT THE PILOT PROGRAM

The Community Meals Pilot Training Program has been developed to support meal delivery and community-based providers operating under the Commonwealth Home Support Program (CHSP) and Support at Home (SaH) funding models.

Rising expectations under the new Aged Care Act, nutritional requirements for older people, volunteer-reliant kitchens, and the need for practical, kitchen-ready tools and training.

We have gathered our learning from stakeholder consultation, survey data and from working with 135 Aged Care Homes to design a FREE program for the Meal delivery and community centre providers.

We are looking for THREE providers to work with us to finalise the program content. We are looking for providers across the sector to ensure our training includes the needs of all providers.



We want to work in partnership with providers from across the sector, spanning all service areas, client needs, and provider types:

- Metropolitan and regional
- Large and small kitchens
- Providers within the meals on wheels network and independent providers
- Across all Australian states
- Volunteer led and fully professional kitchens
- Meals from all cultures and needs.

We are seeking providers eager to learn and participate in this pilot of our new training program. We value open-minded individuals who are willing to learn, adapt, and embrace new ideas.

# PROGRAM COMPONENTS

## Coursework

Access to our Online Learning Modules and selected coursework. Approximately 4 hours of work per participant would be expected.

## On-site training

3 day on-site training with Maggie Beer Foundation chefs. The training program will be tailored to the needs of your kitchen.

## Example Menus

Access to multi-week menus which have been Dietitian approved and meet the needs of older Australians.

## Virtual Meetings

Management to meet with trainers before on-site training to discuss program. And after, to provide feedback. Each meeting will run for approximately 90 minutes.

## Professional Community

Access to the Professional Community, an online information and support forum for participants.

## Certification

Participation certificate for participants and provider.



## TRAINING TIMELINE

- **6 APRIL 2026**  
Applications close.
- **APR 2026**  
Pilot participants selected.  
Meet with management to ascertain provider needs and interests.
- **MAY 2026**  
Training begins.
- **JULY 2026**  
Training completed.  
Meet to evaluate program effectiveness.

# PROVIDER EXPECTATIONS

If selected to be part of the program, we will ask you to provide information to help us understand your current service. This will help us tailor the program for your organisation's needs.

- Current menus
- Recipes and nutritional information for three weeks of your menu
- Any Dietitian assessments that may have been completed
- A complete list of the food you stock in the kitchen, including dry goods, cool room, and freezer, or recent invoices
- A complete list of the equipment in your kitchen
- Preparation lists and recent staffing rosters
- A copy of your Food Safety Manual
- Photos of your kitchen, dry store, cool room and, if relevant, dining spaces.



We will ask for a commitment for all components of the program.

- Approximately 4 hours of work per participant to be spent on online learning modules
- 3 day on-site training where Maggie Beer Foundation chefs will provide training to your chefs and other staff
- Management to meet with trainers in advance to align on program components and confirm any adjustments required to suit your kitchens and staffing needs
- Management to meet after completion of the training to evaluate program effectiveness, review successes, and identify recommendations for future training in this sector; each meeting will run for approximately 90 minutes
- The provider is expected to cover staff wages for training, supply any food required for training activities, and allocate staff time to undertake the training both on site and online.

# FREQUENTLY ASKED QUESTIONS

## **We are a Residential Aged Care Home, can we be part of the program?**

Unfortunately no, you are eligible to be part of other Maggie Beer Foundation Trainer Mentor Program. Find out about more training available to you on our Foundation website: <https://maggiebeerfoundation.org.au>

## **We use volunteers for meal production, can we be part of the program?**

Absolutely! We love working with volunteers. Your team's enthusiasm and willingness to learn matter far more than prior experience—being open-minded is what counts most.

## **We are not part of Meals on Wheels, can we apply?**

Yes! We want to work with all providers who deliver meals.

## **We're based in the country, will you visit regional locations too?**

Yes! We want to make sure that we are including both regional and metropolitan providers in this pilot.

## **Is there a cost to participate?**

The Maggie Beer Foundation provides free training; providers fund staff time.

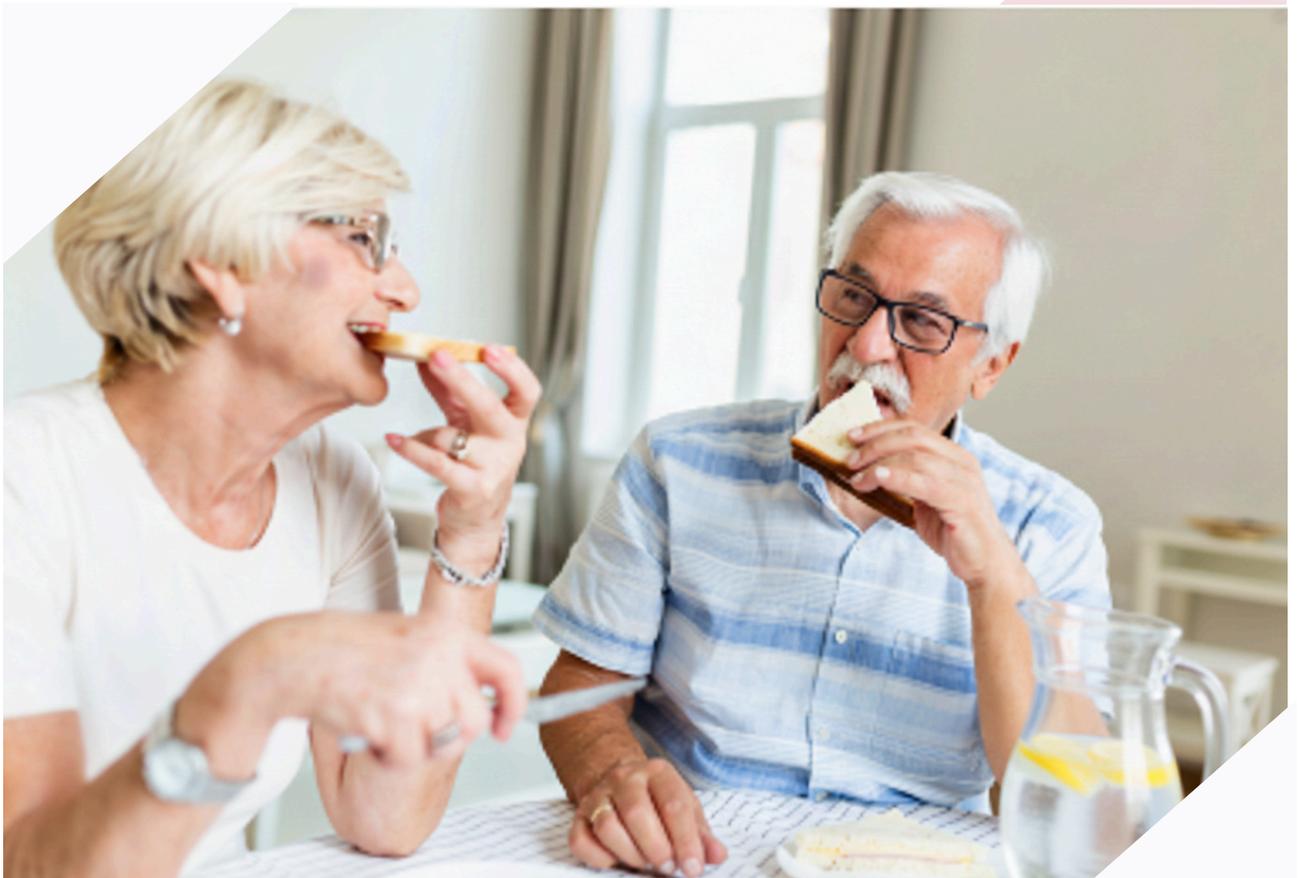
## **We would like to participate in the training but are unavailable on the scheduled dates. Is it possible to adjust the training timeframe?**

Unfortunately, the training dates are fixed, as we have set deadlines for delivery and review of the program.

# APPLY NOW

We are excited to work with you.

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