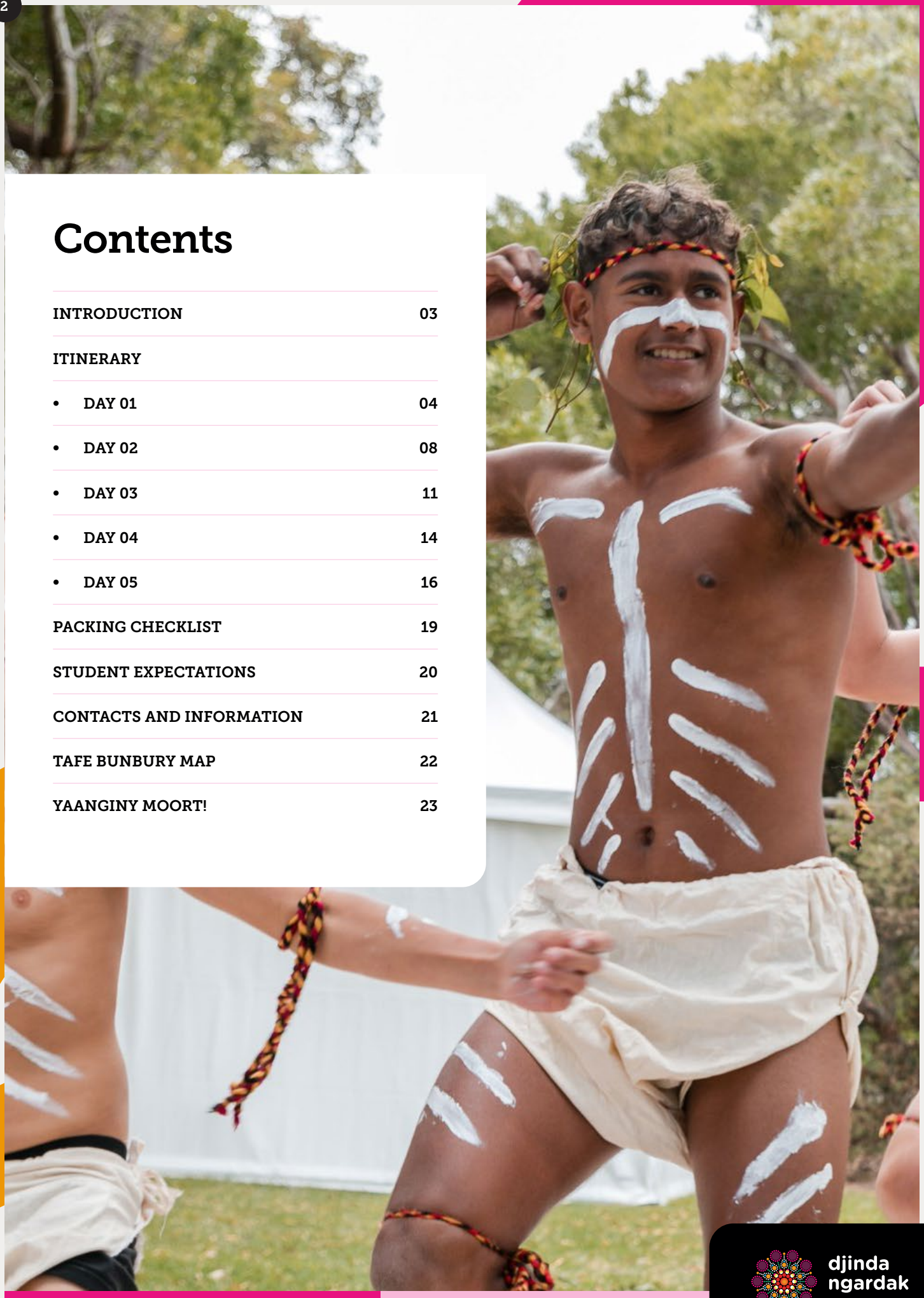
Student Program

23-27 NOV 2026

Djinda Ngardak 2026 welcome pack, insights and itinerary

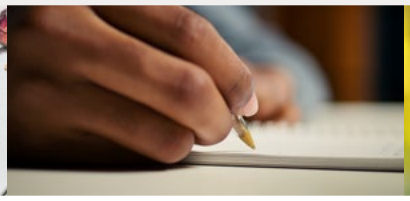




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djinda ngardak
A PREPARE PRODUCE PROVIDE PROGRAM


Welcome to the Djinda Ngardak Culinary and Cultural Immersion Program. This week-long experience brings together students and educators for a unique journey of hands-on culinary workshops and cultural learning.

You will be welcomed to Country by Elders, who will guide and support you throughout your time in the program. You will also be introduced to the collaborative team leading your culinary training and cultural immersion for 2026.

The week's itinerary includes special events you will help prepare for, such as High Tea and Supper @ 6, and outlines what is expected of you to make the most of this experience.

The program begins with a team introduction, where each member will briefly share their role within Dinda Ngardak (DN) and their aspirations for your learning. To break the ice, you'll be invited to share a fun fact about yourself, helping everyone get to know one another.

This welcoming environment sets the stage for a week of meaningful learning, connection, and collaboration.










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Itinerary

DAY 01
Monday 23rd November 2026

TIME	FACILITY	PROCEEDINGS/WORKSHOP
7.00am	Scouts WA Adventure Centre	**Breakfast:** in the dining hall.
8.20am	Scouts WA Adventure Centre	Bus departs for South Regional TAFE.
8.40am	Arrive South Regional TAFE	Transfer to the Epicure and settle in.
9.00am	South Regional TAFE	Speeches and Welcome to Country.
9.30am	South Regional TAFE	Meet and greet, icebreaker, a few words from the chefs and itinerary pack handout.
10.00am	South Regional TAFE	**Morning Tea:** Hot beverages, water, fruit, biscuits and cake.
11.45am	South Regional TAFE	**Workshop 1:** Cracking the codes in the kitchen. Focussing on hygiene, equipment, sandwich preparation and precision cuts.
12.30pm	South Regional TAFE	**Lunch:** Build your own "Ploughman". A simple sandwich/roll can be a culinary experience of sight, smell, touch, taste and sound.
1.30pm	South Regional TAFE	**Workshop 2:** Pastries and petit fours, mouth-watering pastry and choc truffle – decadent, bite sized chocolate offerings fit for a high tea.
3.30pm	South Regional TAFE	**Workshop 3:** Sourdough bread making, let the making process begin! Finish with a focaccia bread dough, prepared for the evening dinner. Scrub down the Kitchen.
5.30 pm	South Regional TAFE	Depart for Scouts WA Adventure Centre.
5.45pm	South Regional TAFE	Arrive Scouts WA Adventure Centre.
6.30pm	Scouts WA Adventure Centre	**Dinner:** BBQ native finger lime chicken skewers and roo kofta plus all the trimmings
7.45pm		Art Emersion, roll out the canvas with Molly West and chocolate box development with Dan Lyndon

EARLY BIRDS

The cottages will be available after 3.00pm on Sunday 23rd and dinner will be provided to students arriving prior to the commencement of the program.

01

DAY ONE: A LITTLE INSIGHT

Itinerary

DAY 01
Monday 23rd November 2026

MORNING TEA

All available team members are present and will be chatting with you during morning tea, while you settle in.

WORKSHOP 1:

CRACKING THE CODES IN THE KITCHEN.



Senior TAFE lecturer, Johnese Mullen will explain the 2 units of competency you will be working towards this week.

- Use hygienic practices for food safety SITXFSA001
- Prepare and present sandwiches SITHCC025

Working closely with chefs and TAFE lecturers in small groups, you will become familiar with the responsibilities involved in operating a commercial kitchen and learn about requirements for both personal and kitchen hygiene.

We will explore why sandwiches have become a global sensation, highlighting their versatility and rich flavours across cultures. This enduring food concept reached a market value of over $428 billion in 2025, not bad for a "Sanga".

You'll discover how to prepare, assemble, and present a range of hot and cold sandwiches, ensuring you follow food safety standards and meet customer requests, all while using your time efficiently and minimizing waste.

LUNCH:

BUILD YOUR OWN "PLOUGHMAN"

A simple sandwich or roll can be a culinary experience of sight, smell, taste and sound. It's more than soggy or dry, it's about balance – every bite is a perfect mouthful of sweet, sour, salty, bitter and umami and taps into your senses.



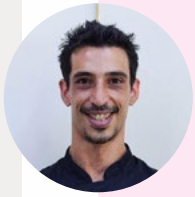
djinda ngardak
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Itinerary

DAY 01
Monday 23rd November 2026

WORKSHOP 2:

PASTRIES AND PETIT FOURS – BOUCHÉE



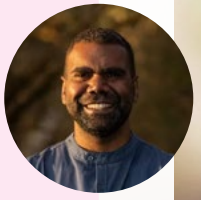
Let pastry chef and chocolatier Chef Romain from the exquisite Maison Lassialle share with you the art of pastry making.

Romain will make petite pastries with you incorporating incredible indigenous fillings in preparation for the High Tea. Sharing the golden rules of pastry making involving keeping ingredients cold, minimising gluten development (toughness) and allowing the dough to rest, resulting in desired textures ranging from light and flaky to tender and crumbly. Can you smell them already?

Finishing with the art of rolling and coating a simple chocolate truffle Petits Fours.



Chef Dan Lyndon will then walk you through the plan to present the chocolate truffles in decorative chocolate boxes for the High Tea.





Dan Lyndon, a talented Badimaya Yamatji and Noongar chef, has worked with the PPP team in recent years and recently launched Bimba Food, his pop-up catering venture. Dan connects land culture and his people's history through his cuisine.

Imbue yourself with a sense of calm during this creative experience of using Aboriginal symbols and drawing to create a mural with gold edible paint on the chocolate boxes.

Itinerary

DAY 01
Monday 23rd November 2026



WORKSHOP 3:

MOTHER OF A DIFFERENT KIND – THE ART OF SOURDOUGH BAKING.



Melissa Palinkas is the owner of Ethos Deli, a unique fusion of a New York style deli with Eastern European flair. Melissa knows a thing or two about how to put a sandwich together.

Beginning with the 'mother' - a fermented blend of flour and water alive with wild yeast and lactic acid bacteria - we add flour, water, and salt to create a crusty, airy loaf, shaped through mixing, gentle folding to build strength, and a slow, extended rise.

We'll finish the workshop by making a Focaccia dough.

DINNER

Create your own open sandwich with freshly baked focaccia, BBQ chicken skewers, and native finger lime and kangaroo burgers, complete with all the fillings and trimmings.

Continue the chocolate box mural designs into the evening with Art Emersion. Roll out the canvas with talented youth ambassador and artist Molly West.



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Itinerary

DAY 02

Tuesday 24th November 2026

TIME	FACILITY	PROCEEDINGS/WORKSHOP
7.00am	Scouts WA Adventure Centre	**Breakfast:** in the dining hall.
8.00am	Scouts WA Adventure Centre	Unpack the Theory Learner Booklet and prepare sandwiches.
9.30am	Depart on bus for WA Marron	
10.15am	Arrive at WA Marron	Visit the dam sites and pull the marron traps. Visit the facility filtration tanks and learn about their operation.
11.15am	Depart on Bus for Out 'N' About Free to Roam Eggs	
12.00am	Arrive at Out "N' About Free to Roam Eggs	**Lunch:** and the 'Golden Egg Hunt'. Toad in the Hole and cracked smoked butter marron on the BBQ.
2.00pm	Depart on the Bus for Cambray Cheese	
2.15pm	Arrive at Cambray Cheese	Cheese tasting and milking of the sheep.
3.30pm	Dept on the Bus for Scouts WA Adventure Centre	
4.45pm	Scouts WA Adventure Centre	Decompress
6.00pm	Scouts WA Adventure Centre	Supper @ 6 - Stripped down version of Cullen Winery Event
7.00pm	Scouts WA Adventure Centre	Workshop 4 – Jenni D – Art Emersion – Egg Tempura



In the morning, let's spend some time working on our UOC theory booklets.

02

DAY TWO: A LITTLE INSIGHT

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Itinerary

DAY 02

Tuesday 24th November 2026



EXCURSION 1:

WA MARRON

We will visit WA Marron. Marron is native to the southwest of Western Australia and the third-largest crayfish on earth. Built with skeletal armour around the same time as dinosaurs, they are unique.

Adrian and Tara produce their own marron from 23 gully dams and 22 drainable ponds and source marron from a local grower's network to secure supplies for the domestic market. Local packing takes place, and marron not consumed in the area are freshly loaded into eskies and flown straight to Sydney. By morning, they arrive at the city's markets and restaurants.

This organic farm sits atop two gullies, depends on rainfall, and avoids chemicals. Get ready to help pull up the traps and check the catch. We'll transfer the marron from the paddock to filtration tanks so you can see the scale of the operation. Marron are cannibalistic—only the strongest survive.



The unique West Australian marron

EXCURSION 2:

OUT 'N' ABOUT EGGS

What is not to love about this egg farm? As you drive towards the property, you notice a bunch of old caravans parked up in the paddocks—a little unusual until you realise they are the chicken coops and house the nesting boxes for the chickens.

After we send you on the early afternoon shift to collect the eggs, here's hoping you find the golden one. The hunt is on!

The weekly production is around 28,000 eggs. The good eggs then go through a washing, drying, and inspection process (candling) and grading—the grading machine operates a little like the clowns at a sideshow alley, pivoting and sorting the eggs by weight as they roll down into all the slots before packing.

IN THE AFTERNOON

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Itinerary

DAY 02

Tuesday 24th November 2026

LUNCH

Beth and Lyndon are going to help us set up the BBQ, and we're ready for toad in a hole along with cracked smoked butter, earthy marron, and bush tomato. You might wonder what makes eating an egg so special? Eggs are simple to cook, exceptionally nutritious, low in calories, rich in high-quality protein, and deliver 17 essential vitamins and minerals. It's no surprise that cafes offer all-day breakfasts and our national egg consumption exceeds 6.5 billion annually.

The wheels on the bus keep moving as we make our way to...

EXCURSION 3:

CAMBRAY CHEESE

The only commercial sheep milk dairy and farmhouse cheese producer in Western Australia.

After trying the famous ewe's milk cheeses like halloumi and learning about acidification, coagulation, curds and whey, salting, shaping, and ripening, you'll visit the dairy to see sheep being milked. No, you can't take the lambs home with you!



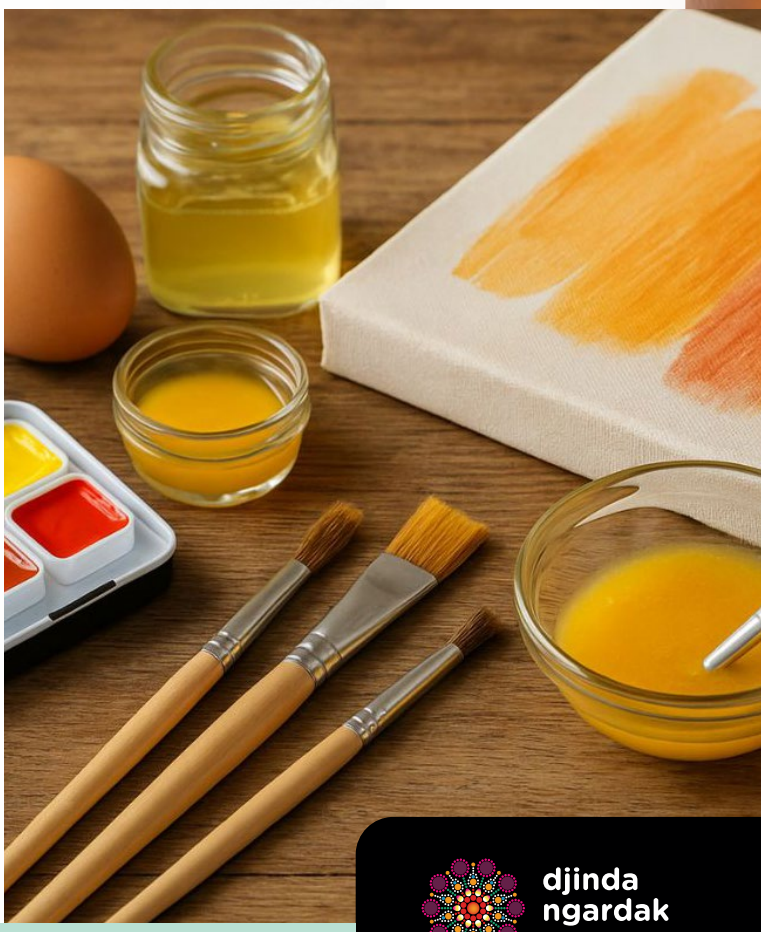
WORKSHOP 4:

EGG TEMPERA PAINTING ON CAKE STANDS FOR HIGH TEA

Renowned artist Jenni Doherty will lead a special evening workshop focused on the age-old technique of combining raw pigment with egg yolk to create unique paint.



Unlike acrylics, tempera is transparent and reacts differently during application, but mastering its methods can yield remarkable results. This process is also eco-friendly, as it avoids the use of plastics.



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A PREPARE PRODUCE PROVIDE PROGRAM

Itinerary

DAY 03

Wednesday 25th November 2026

TIME	FACILITY	PROCEEDINGS/WORKSHOP
7.00am	Scouts WA Adventure Centre	**Breakfast:** in the dining hall.
8.20am	Depart on bus for SR TAFE	Unpack the Theory Learner Booklet and prepare sandwiches.
8.40am	South Regional TAFE	Spend time on booklets for UOC.
9.30am	South Regional TAFE	**Workshop 5:** Scones with native jam and cream, following standard recipes.
10.30am	South Regional TAFE	**Morning Tea:** Scones with native jam and cream.
10.45am	South Regional TAFE	**Workshop 6:** Let's unpack the breadbasket and make a club sandwich and a roasted pork banh mi roll.
1.00pm	South Regional TAFE	**Lunch:** enjoy the sandwiches (and fruit).
2.00pm	South Regional TAFE	**Workshop 7:** Pot me up - Native centre pieces for the High Tea and Super @ 6.
3.30pm	South Regional TAFE	**Workshop 8:** Supper @ 6 preparations.
5.30pm	Depart on bus for Scouts WA Adventure Centre	
6.00pm	Scouts WA Adventure Centre	
6.30pm	Scouts WA Adventure Centre	**Dinner:** Curry night - heat and eat.
7:45pm	Scouts WA Adventure Centre	Art Emersion: Continue with the canvas and cake stands. Have a yarn.



Scouts WA Adventure Centre grounds

03

DAY THREE: A LITTLE INSIGHT

Itinerary

DAY 03

Wednesday 25th November 2026

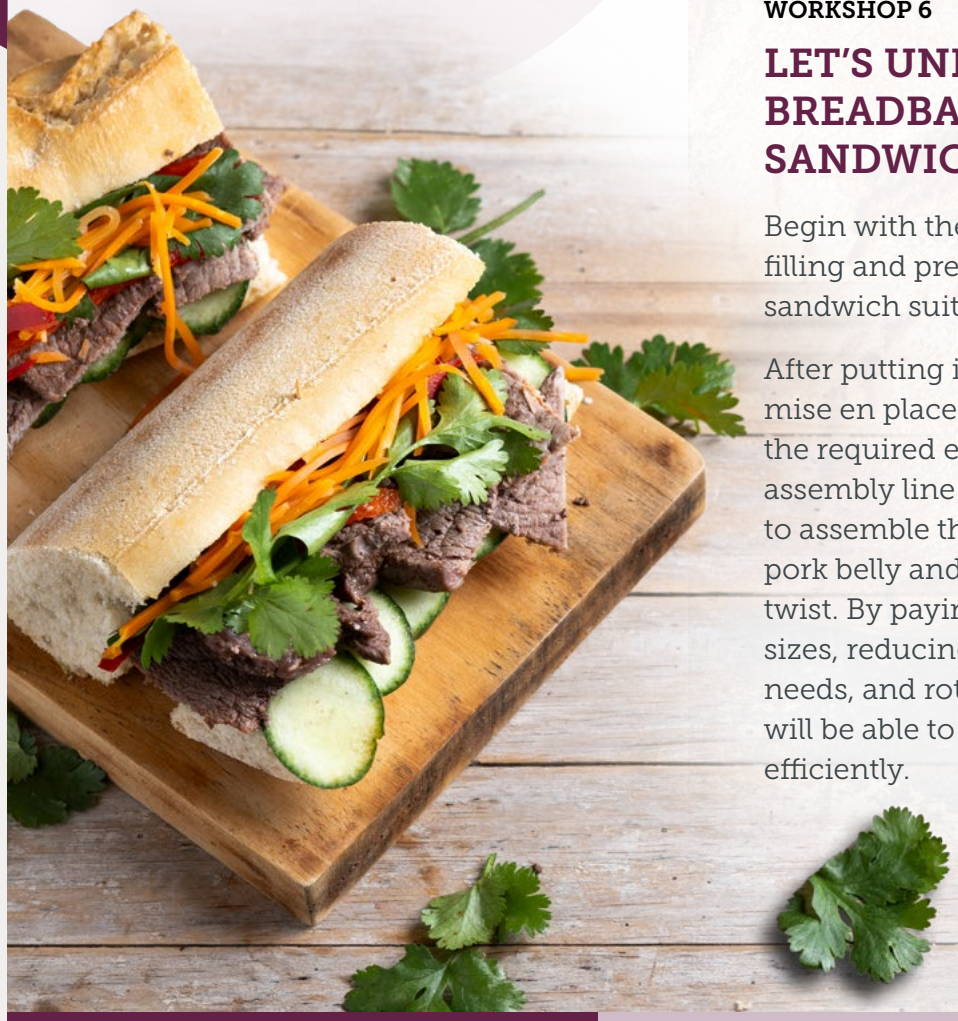


WORKSHOP 5



SCONES WITH NATIVE JAM AND CREAM WITH CHEF DAN LYNDON.

Scones, like damper, use similar basic ingredients and methods, producing a crisp crust with a soft or dense interior. Both are quick breads that rely on raising agents instead of yeast. Lets' pop a quick native jam on to bubble away whilst we follow a standard recipe and make a batch of buttery, flaky textured scones for morning tea.



WORKSHOP 6

LET'S UNPACK THE BREADBASKET—YOU HAVE A SANDWICH ORDER TO FILL.

Begin with the pinwheel: choose your filling and prepare a precisely cut sandwich suitable for high tea.

After putting in place a well-organised mise en place checklist and gathering the required equipment, you'll create an assembly line for fillings and condiments to assemble the bánh mì with roasted pork belly and a toasted club with a local twist. By paying close attention to portion sizes, reducing waste, managing dietary needs, and rotating stock properly, you will be able to present your finished dishes efficiently.

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Itinerary

DAY 03
Wednesday 25th November 2026

WORKSHOP 7

POT ME UP



Elders Dale Tilbrook and Lesley Ugle join forces to create native plant centrepieces for High Tea and Supper @ 6.

Aboriginal Elders Dale Tilbrook—patron of PPP, co-owner of Bush Tucker, and an expert bush food cultivator and researcher at Maalinup Gallery—and Lesley Ugle from Boola Bidi – Harvey Aboriginal Co-op, recognised for her contributions to community development, mentoring, and promoting cultural connections, will join you for meaningful conversation and connection.

As you decorate and plant native flora in pots destined to become table centrepieces, they will share their wisdom and experiences, guiding you in understanding their journey and how to move forward respectfully.

WORKSHOP 8

SUPPER @ 6 - PREPARATIONS ARE UNDERWAY.



Chef Melissa Palinkas, former owner of Young George, and Paul ("Yoda") Iskov, chef and author who showcases native ingredients through his Fervor pop-up restaurant, will lead this session.

Yoda will prepare a tasting plate featuring WA marron, Out 'N' About Eggs, and Chambray Milk Cheese.

Chef Melissa will guide you through preparing a main course that celebrates native ingredients and highlights locally farmed produce.

The chefs will ensure you follow safety, hygiene, and efficiency standards while operating in the kitchen.



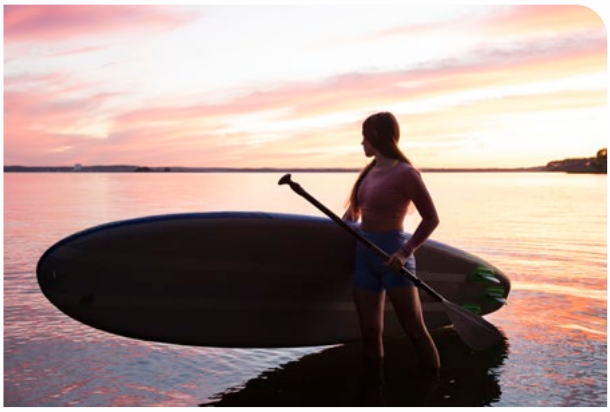
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Itinerary

DAY 04

Thursday 26th November 2026

TIME	FACILITY	PROCEEDINGS/WORKSHOP
7.00am	Scouts WA Adventure Centre	**Breakfast:** in the dining hall.
8.00am	Depart on bus for Nilgi Cave	
9.15 am	Nilgi Cave	Josh Whiteland from Koomal Dreaming provides an individualised tour.
12.00pm	Depart on bus for Cullen Wines	
12.30pm	Cullen Wines	Refresh the venue for Friday's event. Cover risk management and planning.
12.50pm	Cullen Wines	Lunch: sausage sizzle
1.30 pm	Cullen Wines	Tour of the property: a masterclass in sustainability with a farm to plate focus
3.30pm	Depart on the Bus for Scouts WA Adventure Centre	
5.00pm	Scouts WA Adventure Centre	Paddle boards on Collie River. Continue with your UOC booklets.
	Scouts WA Adventure Centre	Showers, rest and relaxation.
7.00pm	Scouts WA Adventure Centre	Dinner
7.45pm	Scouts WA Adventure Centre	Art Emersion: continue with your canvas, flowerpots and chocolate boxes.



Paddleboard on the Collie River in the afternoon

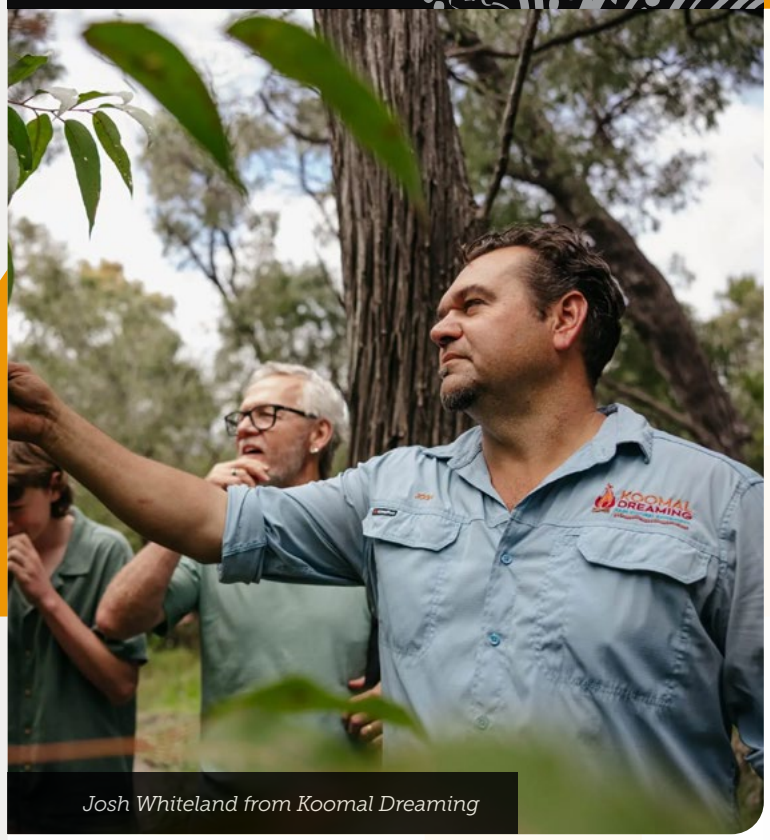
04

DAY FOUR: A LITTLE INSIGHT

Itinerary

DAY 04

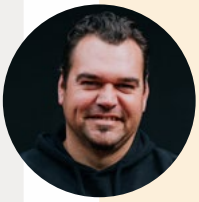
Thursday 26th November 2026



Josh Whiteland from Koomal Dreaming

EXCURSION

NILGI CAVE



A morning with Josh Whiteland – Koomal Dreaming, Margaret River

Koomal is the traditional name of Wadandi man Josh Whiteland. At Ngilgi Cave, you will spend time with Josh learning about native foods and deepening your connection to Country. You'll hear Dreaming stories, explore the diverse landscape, and discover the relationship between plants, animals, and people, before exploring the cave itself. This is the only cave experience in the world where you will hear the didgeridoo played inside.

EXCURSION:

CULLEN WINES

Cullen Wines is Australia's first carbon-neutral, biodynamic vineyard - embracing a holistic, ecological, and ethical approach that treats the farm as a living, self-sustaining organism. The vineyard follows strict biodynamic practices, with planting and harvesting guided by moon phases and planetary positions to enhance soil vitality and grape quality.

During your visit to the Spiral Food Garden and Bee Apiary, you'll learn how this philosophy supports the entire ecosystem—soil, plants, animals, and water. Cullen Wines represents the essence of pure farming.



The Spiral Food Garden at Cullen Wines

Itinerary

DAY 05
Friday 27th November 2026

TIME	FACILITY	PROCEEDINGS/WORKSHOP
8:00am	Scouts WA Adventure Centre	**Breakfast:** in the dining hall.
10:00pm	Depart on bus for SR TAFE	
10:20pm	South Regional TAFE	Kitchen prep for function. All chefs present. Students' assessment continues
12:00pm	South Regional TAFE	Lunch
12:45pm	Depart on bus - Cullen Wines	
1:00pm	Cullen Wines	All staff and students operate to the running sheet
3:15pm	Cullen Wines	Students light meal, debrief and expectations
3:30pm	Cullen Wines	Students to continue setup in allocated groups
4:00pm	Cullen Wines	**High Tea** commences on the Grass Area
4:10pm	Cullen Wines	Welcome and evening proceedings
4:20pm	Cullen Wines	Music entertainment
5:20pm	Cullen Wines	Speeches
5:45pm	Cullen Wines	Crumb down, remove all High Tea items and reset
6:00 pm	Cullen Wines	**Supper @ 6** commences
6:00 pm	Cullen Wines	Music entertainment
7:20pm	Cullen Wines	**Dessert** - Ice-cream sandwiches are served
7:30pm	Cullen Wines	Students, chefs, artists, educators brought on stage for thanks and appreciation
8:00pm	Cullen Wines	**Supper @ 6** concludes
8:15pm	Scouts WA Adventure Centre	



Time for the big event at Cullen Wines

05
DAY FIVE: A LITTLE INSIGHT

Itinerary

DAY 05

Friday 27th November 2026

In the morning, in the middle & at the end

STAGE ONE

FINAL PREPARATIONS AT TAFE

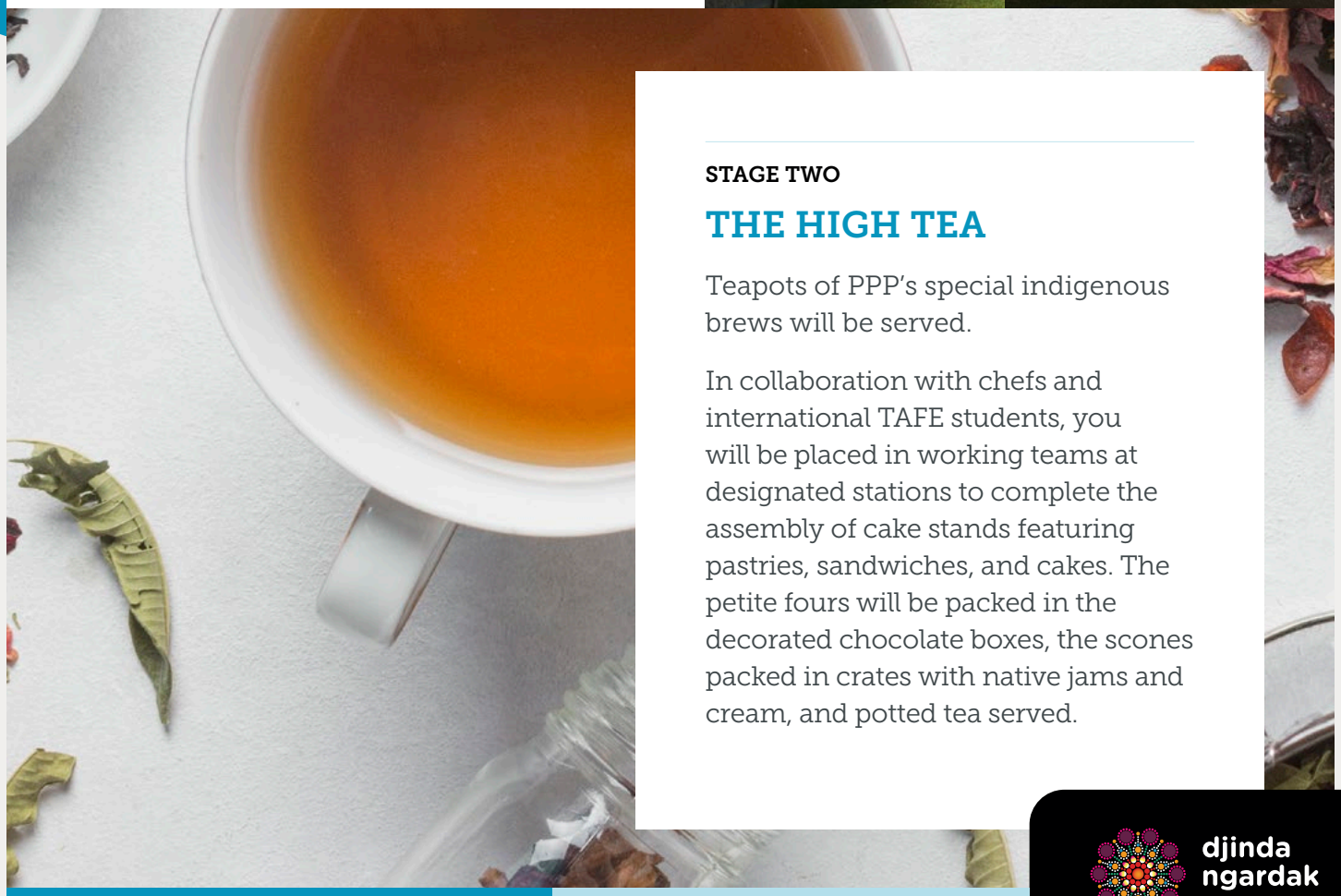
You will all follow the run sheet for the day.

We will be doing the final preparations for the High Tea and Supper @ 6 in the kitchen at TAFE in a hygienic and safe manner. The food and necessary equipment will be packed and stored, ready to transport for the late afternoon and evening events. The UOC for Hygiene and Prepare Sandwiches will be finalised.

We will also have a small team working with the artists and Johnese.



An event at Cullen Wines



STAGE TWO

THE HIGH TEA

Teapots of PPP's special indigenous brews will be served.

In collaboration with chefs and international TAFE students, you will be placed in working teams at designated stations to complete the assembly of cake stands featuring pastries, sandwiches, and cakes. The petite fours will be packed in the decorated chocolate boxes, the scones packed in crates with native jams and cream, and potted tea served.

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A PREPARE PRODUCE PROVIDE PROGRAM

Itinerary

DAY 05

Friday 27th November 2026



Previous Djinda Ngardak participants

STAGE THREE

SUPPER @ 6

Your team will continue working together with the chefs to craft a unique three-course meal, featuring local farm products and traditional ingredients.

By following our policies and procedures, you will have delivered a successful evening of events!

TIME TO CELEBRATE!

ENTERTAINMENT:

BOOX KID (JARRAD WALL)

The First Nation singer, songwriter and producer will be joining us during the High Tea and Supper @ 6!



CELEBRATION:

CELEBRATION AND LEARNING OUTCOMES

The Dinda Ngardak Culinary and Cultural Immersion Program concludes with a celebration of your achievements. Throughout the week, you will have:

- participated in hands-on culinary workshops
- engaged in cultural activities with Elders
- contributed to successful daily events
- learned about food safety and hygiene
- and developed new culinary skills.

The evening at Cullen Wines marks the culmination of your journey, organised by Prepare Produce Provide and South Regional TAFE, as a recognition of your dedication and learning.

Thank you for your commitment and enthusiasm. We hope you leave with valuable skills, cultural insights, and lasting connections. In the morning, in the middle and at the end.

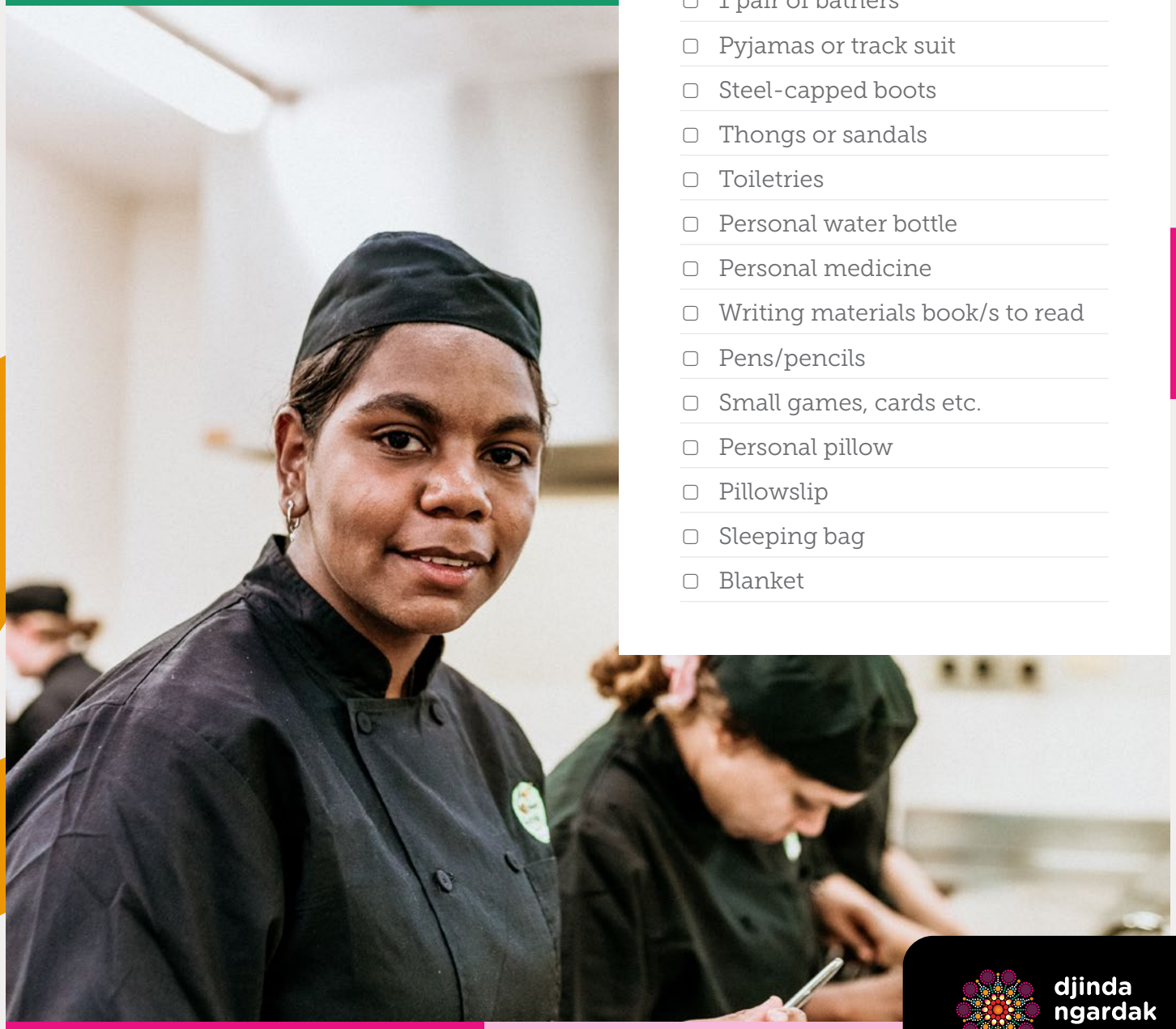
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Packing checklist

It must be understood that all items are the responsibility of the owners and should be **clearly labelled**. Please bring fresh linen (or a sleeping bag) and a pillowslip.

This is a suggested list only:

- ☐ Bag to pack everything in
- ☐ Long black pants, jeans or cotton trousers, loose and tough
- ☐ 1-2 long sleeved t/shirts
- ☐ 2 school tops
- ☐ Jumper or wind cheater
- ☐ 2 pairs of shorts
- ☐ 6 pairs of socks
- ☐ 6 pairs of underwear
- ☐ 1 pair of bathers
- ☐ Pyjamas or track suit
- ☐ Steel-capped boots
- ☐ Thongs or sandals
- ☐ Toiletries
- ☐ Personal water bottle
- ☐ Personal medicine
- ☐ Writing materials book/s to read
- ☐ Pens/pencils
- ☐ Small games, cards etc.
- ☐ Personal pillow
- ☐ Pillowslip
- ☐ Sleeping bag
- ☐ Blanket



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Student expectations

BEFORE ATTENDING DJINDA NGARDAK

Djinda Ngardak is a Prepare Produce Provide (PPP) program. Please visit the PPP website.

prepareproduceprovide.org
Click here or scan the QR code to visit the website

THINGS TO DO

- Review the youth ambassador profiles
- Research the chefs Paul Iskov, Melissa Palinkas, Tanya Healy and non alcoholic beverage specialist Susan Whelan.
- Connect with us on Facebook and Instagram.

QUESTIONS TO ASK

- Where is Bunbury?
- What are your cultural foods?
- What is your goal for your time during this program?
- How can we support you?

WHILE ATTENDING DJINDA NGARDAK

- Wear your name badge at all times
- Wear appropriate attire, especially in the kitchen where closed in shoes, preferably steel capped boots and long pants are required
- Show respect for all staff and students
- Work together as a team
- Follow the directions of the PPP educator and Chefs in charge
- Be an active member during each Masterclass
- Share ideas and concerns in a constructive manner – debriefs will be held each evening
- Make yourself aware of the Djinda Ngardak program and updates
- We recommend you keep a journal- to draw, write what you see and experience.
- Smoking is not permitted. Please don't smoke or vape during your time at the Djinda Ngardak Culinary Program.
- The Djinda Ngardak Culinary Program is an alcohol free event.

USE OF SOCIAL MEDIA

- Do not take your phone or any other multimedia device into the kitchen
- Do take photos to share when you return to school
- Do ask individual's permission before taking their picture

We look forward to meeting and working with you!

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A PREPARE PRODUCE PROVIDE PROGRAM

Contacts and information

SCOUTS WA

SCOUTS WA ADVENTURE CENTRE EATON

51 Leake Street, Eaton WA 6232
Ph: 08 9525 1210

TAFE

SOUTH REGIONAL TAFE BUNBURY

Robertson Drive, Bunbury WA 6230
Ph: 08 6371 3000

DJINDA NGARDAK

DJINDA NGARDAK HEAD CHEF

Tanya Healy
0488 716 642
headchef@prepareproduceprovide.org

DJINDA NGARDAK ASSISTANT

Catherine MacDougall
0409 970 070
catherine@prepareproduceprovide.org

DJINDA NGARDAK EDUCATOR COORDINATOR

Nicola Ralph
0415 291 354

DJINDA NGARDAK BUS DRIVER

Kim Byrne
Mobile TBA at educator briefing

GENERAL INFORMATION

ACCOMMODATION

Accommodation is being provided by Scouts WA Adventure Centre Eaton. Rooms will be pre allocated.

MEALS

- Breakfast each day will be provided at Scouts WA Adventure Centre Eaton
- Snacks for morning and afternoon tea will be catered for at each site
- Lunch will be provided at each venue by various local caterers and chefs
- Dinner will be provided each night at Scouts WA Adventure Centre Eaton and South Regional Tafe

WELCOME EVENT

The Djinda Ngardak welcome event at South Regional TAFE starts at 9am sharp on Monday the 23rd of November.

CLOSE OF DJINDA NGARDAK PROGRAM

Friday 27th November 8:00pm.

Students and educators are welcome to leave directly after the debrief following the completion of Supper @ 6. There is provision for bus transfer and accommodation at Scouts WA Adventure Centre for Friday evening. Breakfast will also be provided on Saturday morning.

TAFE Bunbury map



You will be here (Block K) at the Epicure Training Restaurant

RTO Code 52790

Aboriginal Programs	A
Administration	E
Applied Science	C
Art	L
Automotive Centre	U
Beauty Therapy	L
Building and Construction	N
Business and Computing	B
Cafe	D
Children's Services	M1, M2
College Community Childcare	Q1, Q2, Q3
Commercial Cookery	K
Corporate Shed	T
Customer Service	A
• Course Information Services • Student Hub • Student Services • Lecture Theatre • Jobs and Skills Centre • Work Placement	
Directorate	J
Electrotechnology	F
Epicure Training Restaurant	K
Facilities and Services	R
Nursing Office	R
Finance and HR	V1
Planning and Quality	V2
Gymnasium	G
Hairdressing	B
Horticulture	P
Hospitality and Tourism	K
Learning Resource Centre	A
Mechanical Engineering	F
Metal Fabrication	H
Mortar Trades	S
Ngala Maya	K1
Plumbing Sandpit	S3
Plumbing	N
Staff Room	W
NDIS	M6

Customer Service
Easy Access Parking
Toilet
Accessible Unisex Toilet
Defibrillator
Shower
Bike Rack
Pathway
Stairs
Ramp
Road
1 Carpark

djinda ngardak
A PREPARE PRODUCE PROVIDE PROGRAM

Yaanginy moort!

(pronounced yang-iny mort) – This phrase translates to "thank you, family!" Using "moort" acknowledges the sense of community and family ties within Noongar culture.

We hope you enjoy your time at Djinda Ngardak 2026!



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A PREPARE PRODUCE PROVIDE PROGRAM

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LIVE TO TELL **YOUR STORY**

Djinda Ngardak 2026 is a Prepare Produce Provide program. We inspire vulnerable youth to realise their potential through innovative food education.

prepareproduceprovide.org



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Djinda Ngardak 2026 Itinerary