The Koori Kulcha Experience is the leading Indigenous Catering, Education & Cultural workshop specialist.
INDIGENOUS CROSS-CULTURAL AWARENESS TRAINING

Target audience: Staff of government, not-for-profit and corporate organisations.

Training summary:
This training commences with gaining an understanding of the participants knowledge of Indigenous Culture & history.

The key goal of this training is to increase the participant’s knowledge and for them to gain a better awareness of Indigenous Culture.

This Training can be customised according to workplace needs.

Program contents includes:
• Indigenous history time line
• past Government policies and their social impact
• communication methods and engaging with Indigenous communities
• Knowledge Quiz

TEAM BUILDING WORKSHOPS

Target audience: Staff of government, not-for-profit and corporate organisations.

Workshop summary:
These workshops introduce participants to the richness of Indigenous Culture, and can be customised according to workplace needs.

Course content includes:
• Team building Art classes
• Indigenous Cooking Classes

Workshop outcomes:
1. Understanding team goals
2. Building better relationships
3. Improving problem-solving
4. Respecting and understanding each other
5. Improving decision making
6. Communicating effectively

“We were very excited about having Koori Kulcha visit and we couldn’t have asked for a better experience for the children. The children sat mesmerised by Pete when he told stories, showed artefacts. When he played the didgeridoo, their little faces lit up. It was a definite highlight for them.”
SCHOOLS

Programs designed to suit:
Pre-School, Primary and High School Students.

Program summary:
We specialise in custom programs for children ranging in age from 2yrs-18yrs. These programs include:

Preschool programs:
- Art using ochre and bark and/or acrylic and canvas
- Weaponry

School programs:
- Cultural Talks
- Indigenous history and time line
- Past policies and procedures and their social impact
- Art using ochre and bark and/or acrylic and canvas
- Weaponry

“Pete and Marie have a way with the children that draw their interest right from the start. We are looking forward to continued visits and learning more about the Aboriginal culture.”
Anne-Marree Wulff – Director, Kamalei Children’s Centre

CATERING

We cater for small groups all the way up to large corporate events.

Catering summary:
Our catering includes both Indigenous and non-Indigenous cuisine. Our Indigenous menu includes crocodile, emu, kangaroo meats all cooked in a selection of bush spices.

We specialise in:
- Engagement parties and weddings
- Christmas parties
- Cocktail parties
- Office functions
- Client meetings
- Conferences and training seminars
- Product launches
The Koori Kulcha Experience

Koori Kulcha Experience covers all aspects of the Australian Indigenous Culture.

Koori Kulcha Experience delivers tailor made programs in:
Aboriginal and Torres Strait Islander performances  |  Education packages for all age ranges
Specialising in custom developed corporate & government workshops  |  Team Building & Cultural Awareness Programs.

Our programs can include and extensive catering selection specialising in Indigenous cuisine.

From Sydney to Canberra and surrounding regions.

The charity Your Angel runs a number of programs which support disadvantaged members of the community.

Your Angel selected Koori Kulcha Experience to run its Indigenous programs and provides direct support to Koori Kulcha Experience trainees to further their education and employment opportunities.