



# Kalparrin

Supporting families of  
children with special needs.

## *Acquittal Report*

### *Impact 100*

### *Caring Blokes – Urban*

### *Griller BBQ School*

*Completed By:*

*Jenny Saibu*

*Events and Communications Coordinator*

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*Parents of Children with Special Needs Inc.*

 Level 4, Hay Street Building, Princess Margaret Hospital, Subiaco WA 6008  GPO Box D184, Perth WA 6840  
 Phone 08 9340 8094  Fax 08 9380 6114  [kalparrin@health.wa.gov.au](mailto:kalparrin@health.wa.gov.au)  [kalparrin.org.au](http://kalparrin.org.au)

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## Project Outline

Caring Blokes' (previously known as Dads Matters) offers dads the opportunity to gain knowledge and information as well as meet and socialise with other dads of children with special needs.

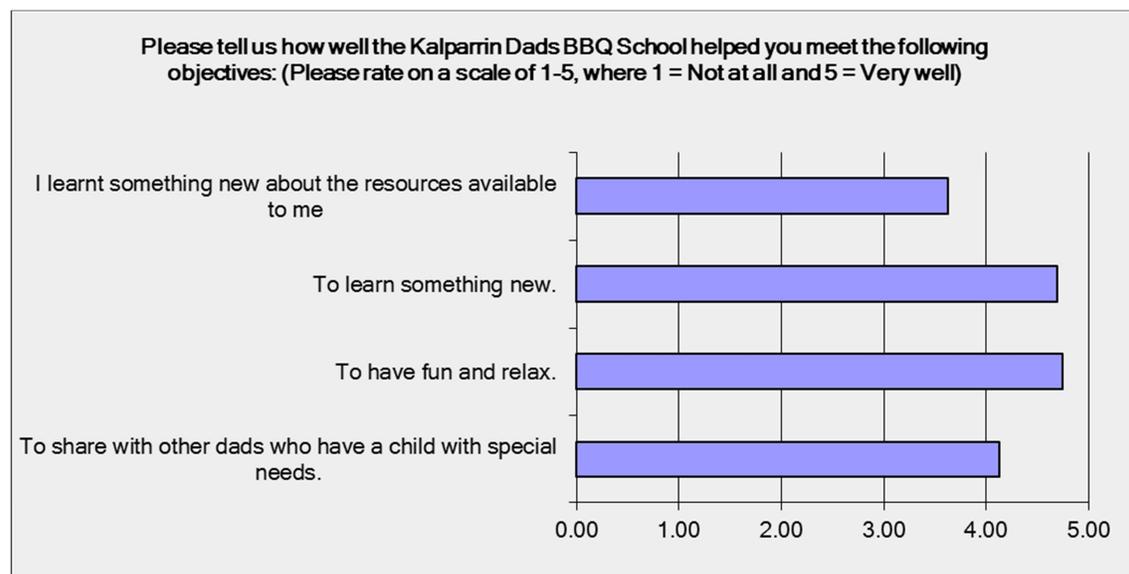
It is a recognised fact that 'caring blokes' are not easy to engage when discussing issues around their children with special needs. Kalparrin provides a safe, friendly, casual and non-threatening environment for caring blokes to come together to learn and share information amongst themselves and look forward to learning new strategies to help themselves and their families in their journey with their special children.

The Urban Griller BBQ School was chosen for this program as it was an activity that provided a social environment, involved teamwork, and also taught some new skills that can be used at home.

## Achievement Against Objectives

Our Caring Blokes' events are designed to provide dads with an opportunity to relax, meet other men in a similar situation and to learn something new.

We asked the dads if they felt the BBQ cooking school assisted them to do the following  
The results were presented on a scale of 1 – 5 where 1+ not all and 5 very much.



## Project Outcomes

The outcomes were to provide a relaxed atmosphere for dads to get together. Urban Griller gave dads an opportunity to meet people facing similar challenges as themselves. Participant feedback shows that these outcomes were met.

### Participant feedback

- *Thoroughly enjoyed the class, meeting up in that environment with other Dads so that talking about your difficulties is secondary to enjoying the event. Makes you feel like you've had a load taken from your shoulders without burdening anyone with your issues. Having fun with your mates, enjoying their company and the activity.*
- *Thank you for recognizing that it's not just the Mums that do all the hard work. Yes I admit they do a hell of a lot, but we can, and sometimes do, just as much if not more for our kids.*

## Activities Undertaken

Urban Griller BBQ School is a relentless day of cooking, tasting and jokes. This is not a class teaching how to make pretty little things on sticks and colourful sauces, this is serious, take no prisoners real BBQ!

Participants were taught all the basic BBQ cooking techniques as well as more advanced styles like meat smoking. The morning was hands on cooking and participants took home a cookbook and a lot of tips and tricks to impress everyone at the next family BBQ.

Two of our Kalparrin Board dads attended and did a great job keeping the group together and overseeing the day's activities.

The Kalparrin Aprons were a great addition to the day and were well received by the participants.

## Project Review

### Project Implementation

Urban Griller has previously hosted one of our dad's events. The organisers were very accommodating when it came to selecting a date and the cooking school program was modified slightly to work within our budget.

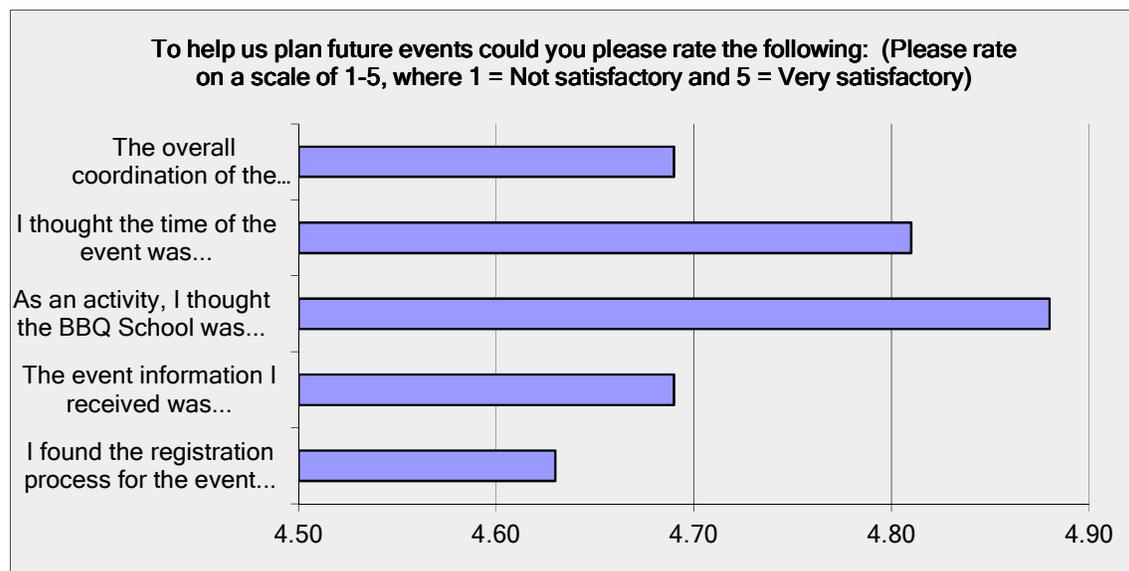
In terms of timelines, these all worked well. From the date the program was launched to confirmation emails, information was sent to participants in a timely manner and included everything they needed to know.

### Project Evaluation

This program can be evaluated in a number of ways

#### *Effectiveness in delivering on program objectives*

A survey was sent to all participants with just over 50% responding. Participant feedback was overwhelmingly positive (comments below). 100% of respondents would attend another dad's event in the future.



#### *Acknowledgement support of sponsors - Impact 100, Little Creatures*

The support of Impact 100 was promoted by logo inclusion on the event flyer and application form. Unfortunately due to staff illness, Impact 100 signage was not displayed on the day. Post event, an acknowledgement was placed on Facebook.

The donation from Little Creatures was acknowledged in post and pre event emails to participants.

## Participant Feedback

The following responses were received and have been passed on to Urban Griller

- *It was absolutely AWESOME!!!! The atmosphere was relaxed and the host, Chris, was more than willing to give answers and information to anyone that asked. Would love to see this event done on a regular basis, possibly with smaller groups though, as 30 people seemed a little too many.*
- *An excellent day with joviality and learnt some amazing new BBQ techniques which I hope to show off in the future. Just wish the wife would like BBQ cooking as she is definitely missing out*
- *Fantastic morning. Chris the teacher should have his own TV show. Would love to go back and do the full course. Thank you!*
- *The BBQ School was too good to describe. A fantastic day, excellent class, well taught by Chris, well organised. Excellent food, great fun. Thoroughly enjoyed every minute.*

## Lessons Learned

As participants were to provide their own drinks for this event Kalparrin provided bottled water for everyone. Little Creatures Brewery donated two cartons of beer (one light beer) so dads could have a drink with their lunch should they choose to. This gave the perception that this was an alcohol event, and one participant went and bought a carton of Jim Beam and cola.

Messaging regarding the availability of alcohol needs to be clearer to participants in the lead up to the event. If an alcoholic drink was to be available at future events, then other options need to be provided

## Expense Reconciliation

Budget below.

Little Creatures Brewery kindly donated 2 cartons of beer, providing one drink for each participant.

Cost Allocation	Budget	Actual	Variance
Venue hire/catering (30 x \$150+gst)	\$5,250	\$4,950	-\$300
Apron's	\$0	\$721	+\$721
Beverages	\$200	\$30	-\$170
Total	\$5,450	\$5,701	\$251

## Variances Against Budget

The event did go over budget by \$251. Branded Kalparrin aprons were ordered for this event and these were not included in the original budget. Extra aprons were ordered, as this was more cost effective, meaning we have aprons on hand for a future event.

## Summary

Positive feedback was received from the day, with many saying they would love to do the BBQ School again, some even suggested it would be good for their wives to do.

Suggestions for future events include;

- Ten pin bowling
- Fishing charter
- Golf Day

- Beer or wine tour
- Weekend getaway
- Dad's movie day with their special needs child



