

SEDSABILITY



From The Editor

Hello Rohan here, I would like to take this opportunity to wish you all and your families a very Merry Christmas and a Happy Holiday. I would also like to wish you a very happy and safe New Year and all the best for 2009.

Rohan Davies
Client Liaison Officer



Managers Report

Seasons Greetings

What a big year it has been: we have had 4 staff leave to go to other jobs, 2 staff go on maternity leave and 1 to go to Queensland. New staff have come on board to replace them.

We have held the Skills Friday Transition to Work Programme catering for about 10-20 School Leavers, The Cert 1 in Business was held at both Parramatta and Chatswood and job clubs were run twice a week being held at Parramatta, Liverpool, Chatswood and Warringah.

I guess the highlight has been the 152 jobs that were obtained and the fact that 45 people maintained their job for at least 13 weeks; 33 of which were in their job for more than 6 months. This is a great achievement.

I just want to thank our clients and staff for their hard work and wish you all a safe and happy Christmas.

Cheers
Warren Chapman
Manager

Christmas Closure

SEDS Offices will be closed from Middyay 24th December and will reopen on 5th January 2009.

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Training



Client Story

Garry Murray joined SEDS in 2 Feb 2006 and was immediately sent to the Corporate Partners for Change (CPC) program for the Business Administration course.

Sometime in August that same year Garry's EDO arranged for a volunteer work as office assistant with Multicultural Disability Advocacy Association (MDAA). Garry enjoyed what he was doing and he was able to immediately build a good rapport with MDAA's staff and management. He was awarded a certificate of appreciation for his volunteer work during MDAA's Annual General Membership.

By the end of 2006 his EDO negotiated for a paid employment for Garry with MDAA. SEDS worked overtime to get funding for appropriate equipment through workplace modification scheme (WMS). He commenced work by February the following year as soon as the adjustable desk was delivered. Other equipment like a trackball mouse, and telephone headset were supplied. Later, the wheelchair was fitted with a tray.

SEDS continue to support Garry not only with regular workplace visit, but with additional equipment.



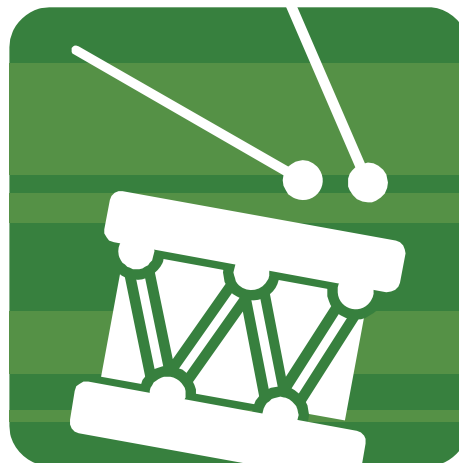
In 2008, the SEDS training team delivered Certificate I in Business – PDE to 38 participants at Chatswood, Parramatta & Liverpool. The final group of graduates to receive their certificates in 2008 attended a morning tea at Parramatta on December 15th.

Transition to Work participants will receive their certificates early in the New Year at a special presentation which will also mark their graduation from the TTW program.

I would like to extend my gratitude and thanks to the members of the SEDS training team, Dianne Douglas and Abdul Hameed for their continued dedication and professionalism in 2008. Thank you also to Sue Werner and Emma Dardick for their great efforts assisting TTW participants successfully complete Certificate I in Business – PDE, and to our manager, Warren Chapman, whose steadfast support enables us to continue to improve our training resources.

Recently, SEDS welcomed Michael Lonsdale to the training team. Michael's has a background in teaching and in 2009 will take an active role as a facilitator of SEDS training material. SEDS training team look forward to even more participants next year, and would like to wish our clients and colleagues all the best for Christmas and the New Year.

Peter Casey
Training Coordinator



New Years Eve

Recipe

Green Vegetable Pie with Tomato Salsa

300gs zucchini, very thinly sliced
1 teaspoon salt
300gs beans, trimmed
1 bunch English spinach trimmed and washed
200gs Greek Feta, crumbed
100gs Parmesan, finely grated
¼ cup chopped flat leaf parsley
2 tbs chopped dill
2 tbs chopped mint
60gs dried breadcrumbs
8 organic eggs lightly beaten
½ cup sesame seeds, lightly roasted

Salsa -

4 vine-ripened tomatoes, seeds removed and finely chopped
¼ red onion, finely chopped
Thyme leaves
Lemon juice
Virgin olive oil

Combine zucchini and salt in a colander over and bowl and stand for 30 minutes. Rinse under cold water and pat dry with absorbent paper. Blanch beans in a large pot of boiling water and simmer for 5 minutes until tender, drain and then roughly chop. Wilt spinach in a pan with a little water. Drain under cold water and squeeze moisture out, then chop finely.

In a large mixing bowl combine the zucchini, beans, spinach, cheese, breadcrumbs and herbs. Whisk the eggs gently and season well with salt and pepper. Pour over vegetables and mix well. Stir in half the sesame seeds.

Line a 22 x 28 cm rectangular baking tray with non-stick baking paper. Spoon the mixture into the baking tray and sprinkle over the rest of the sesame seeds.

Bake for 45-50 minutes. Let stand for 5 minutes before removing from tin and cutting into squares.

To make the salsa, mix the tomatoes, onion and thyme leaves together in a bowl. Mix in lemon juice and olive oil to taste. Season with black pepper. Serve squares of Green Vegetable Pie with a little salsa spooned over the top.





Staff Profile

Name: Paul Mulgrew

Where do you work: Sydney Employment Development Service at Chatswood

Position: Administration Assistant

Health: Still cruisin'

Main passion: Radio (although what I am doing now is just as good!), and some writing

Main cause of white hair: No it's now blonde and blondes they have more fun.

Hobbies: Clubs, socialising with friends, books, shopping, occasional bowling, surfing the internet and listening to music

Favourite sport: Cricket in my younger days, any team sport.

Who would you like to sit next to on a plane? Ringo Starr for all his funny stories and for a laugh, George Clooney just to get a conversation going.

Favourite colour: Blue

Reading now: Jodie's journey, Riders on the Storm (a book by John Densmore),

Favourite word: I am a man of many, so, it's hard to pick just one!

Favourite food: Italian: pasta, different meats and cakes

Favourite movie: Hush, with Gwyneth Paltrow, Buddy Holly Story, Comedy or Rock n Roll movies or good television dramas and Documentaries.

Music: Rnb, Rock, Pop, Nelly Furtado, Maroon Five, Silverchair, Lily Allen, Kylie & Danni Minogue, The Beatles and The Beach Boys.

Motto: You can't stop progress (from Muriel's wedding, I just love the way he says it!)

Talent I wish I had: To live a Rock n Roll life style.

Special focus: Projecting the feel of the office...or universe.

Favourite TV: Rove Live, Enough Rope, Neighbours and music programs.

Most interesting element of your job: People contact

Most frustrating element of your job: Well, everyone says the amount of paperwork, so I'll follow the crowd!



the spastic centre

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