



The Socially Responsible Design Studio

NEWSLETTER

November-December 2020

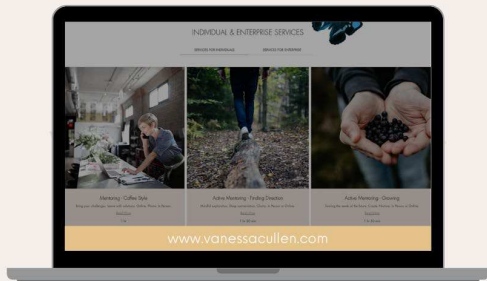
Merry Christmas and Happy New Year to our clients and contacts! Our office will be closed from 19th Dec-10th Jan inclusive. Please email if urgent during this time.

VANESSA Cullen

Pay what you feel it's worth

MENTORING & FACILITATION

Visit www.vanessacullen.com to learn more!



VANESSACULLEN.COM LAUNCH!

We've been hard at work creating a new service portal and business division, and are proud to announce the launch of vanessacullen.com!

Our founder and CEO, Vanessa Cullen, has been mentoring and facilitating for FTD clients for over a decade, but this service was little known and lost under the overall FTD banner. So we have created a new service portal specifically focused on highlighting Vanessa's talents in mentoring, engagement, facilitation and speaking. This portal provides a means for more individuals and small and medium organisation managers to access her experienced and caring support, independent of having a live project with us.

We'd love to hear your feedback and thoughts on the portal and how we can best continue to support you, whether through FTD itself or one-on-one with Vanessa personally!

[Visit vanessacullen.com](http://www.vanessacullen.com)

LOOKING FOR CHRISTMAS GIFTS?

If you are buying any books this Christmas, please show FTD some love by using our affiliate link with **Booktopia**! Just follow the link below and purchase any books as normal, and for every book you purchase via this link, Booktopia will chip a little into the kitty to support our work, and it costs you nothing extra.

[Visit Booktopia](#)



INFECTION PREVENTION AND CONTROL CERTIFICATION

FTD staff have recently undergone training and are now Certified in Infection Prevention and Control. This means that we are now equipped to advise on how to prevent the spread of infections, such as COVID-19, in your workplace, restaurant, retail store and more.

momentum consulting



A Statement of Attainment is issued by a Registered Training Organisation when an individual has completed one or more accredited units.

This is a statement that

Vanessa Cullen

Has attained

Unit Code	Unit Title
HLTINFCOV001	Comply with infection prevention and control policies and procedures

*****END OF LIST*****

These competencies were attained in completion of
HLTSS00065 Infection control Skill Set (Retail)

Issue Date: November 30, 2020

We need Net Zero emissions by 2050 We need the Climate Act NOW

We listened to the science on Covid-19. Now we need to listen to the science on climate.

Adopting the Climate Change Act will set Net Zero by 2050 in law and provide a long term plan for business investment. It's time to flatten the curve on our emissions!

CLIMATE ACT NOW

FTD is supporting Zali Steggall OAM MP's Climate Change Bill 2020, to ensure Australia can make an immediate and positive national response to the challenges of climate change. With many countries such as the UK, New Zealand, Canada and the EU adopting the Net Zero target by 2050, Australia risks being left behind. You can show your support for the Act by signing the petition below.

Also follow the link below to learn more about how #ClimateActNow works, how it will help the Australian economy, and how you can support the Act.

[Sign the petition](#)

[Learn more about #ClimateActNow](#)

DINE & DISCOVER NSW

If you operate a dining and/or entertainment establishment in NSW we highly encourage you to sign on to the NSW Government's new Dine & Discover voucher scheme. The scheme provides all NSW resident adults four \$25 vouchers to spend at COVID-safe businesses registered in the scheme. The vouchers can be used on food at restaurants, cafes and clubs, and entertainment activities such as cultural institutions, performing arts and cinemas.

[Read more & check your eligibility](#)



WHAT'S NEW IN FOOD & HOSPITALITY

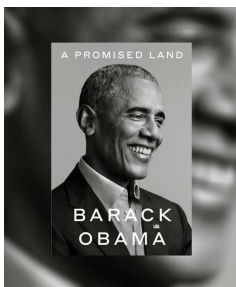
With COVID-19 affecting business across the globe, here's how different hospitality business owners in Australia are driving COVID-19 recovery...

[Read more](#)



WHAT WE'RE WORKING ON & WHO WITH

- A golf club building master plan in regional NSW
- Large office/medical services interior design project in Sydney
- Plant-based gourmet cheese startup business & brand advisory
- Environmental impact reduction initiatives for the interior fitout industry Australia-wide
- Strategy and design thinking leadership series on The Future of Space
- A fireplace retail showroom design
- A social housing community building co-design project
- Brand and renovation design consultancy for a vegan restaurant



WHAT WE'RE READING

A Promised Land

Barack Obama

[Buy here](#)

FOODLAB 2021 PROGRAM OPEN!

FoodLab Sydney have opened applications for their 2021 program! FoodLab Sydney is a Food Business Incubator that will connect you with a growing network of small business leaders, social enterprises, food industry experts and good food entrepreneurs to help you choose your path in food. Follow the link below to find out more and apply.

[FoodLab Sydney](#)

LEARN HOW TO BECOME AN ARTISAN ENTREPRENEUR

Join a vibrant community of successful food businesses, social enterprises and specialty food consultants in Sydney's food business incubator. Gain access to:

- Experienced mentors and guest speakers
- Structured 3 month program
- 70+ worksheets and checklists
- Weekly workshops on practical business skills
- TAFE Certificate II Qualification
- Food business consultation
- Connection to 100s of local food businesses and suppliers
- Advocating fair, local and sustainable food
- Strategic and branding focus
- TAFE, Sydney University and City of Sydney resources
- Online videos and content
- Post-program support

Social Media

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