

My social enterprise - The Frangipane Bakery

Founder - Rachel Parker



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Aim:

to spread joy and support people facing barriers to employment into meaningful work through providing training and baking gluten-free products.

Core Beliefs:

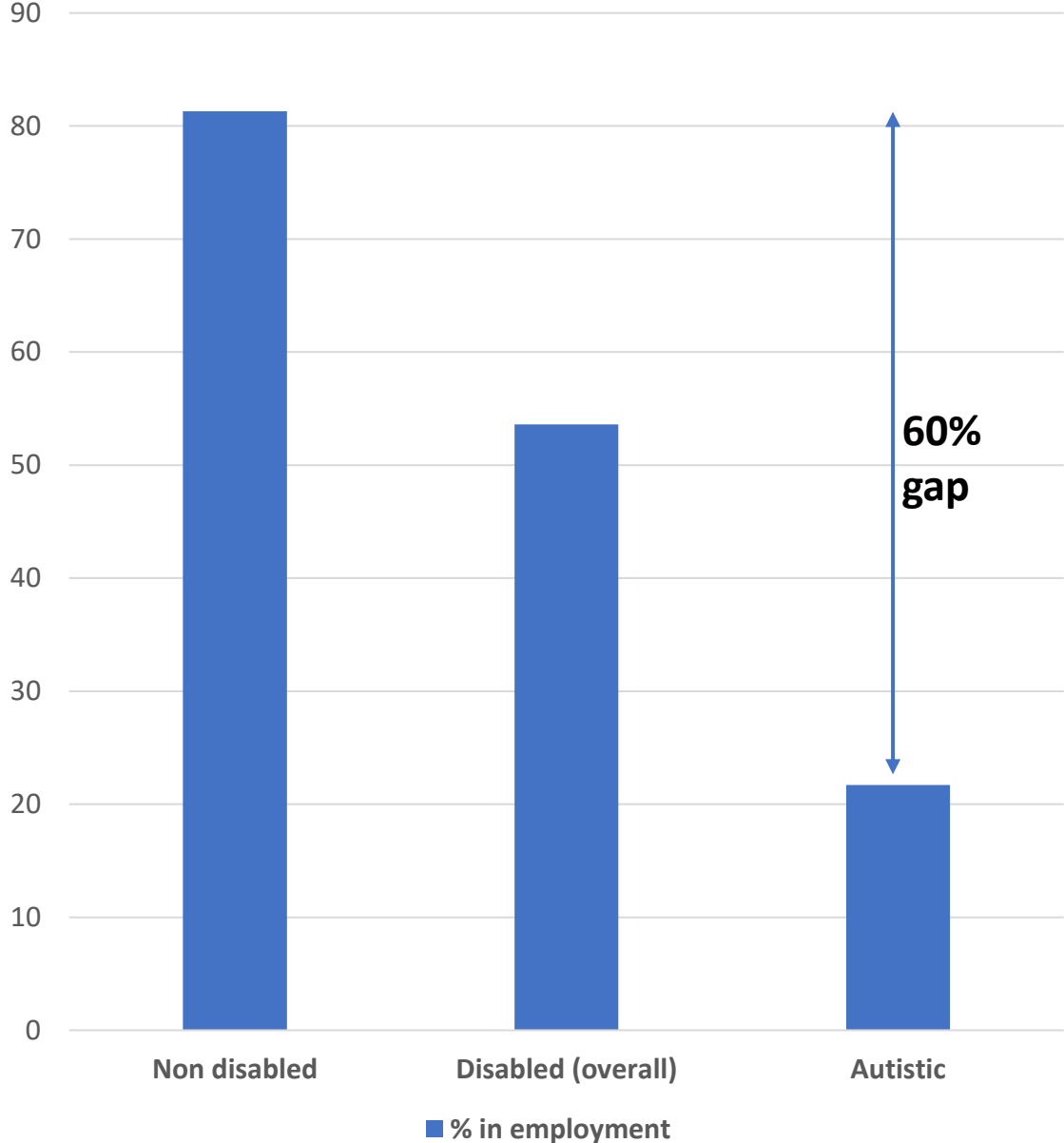
- People who require a gluten-free diet should be able to experience the same joy from food as everyone else.
- Everyone deserves the dignity of a meaningful and worthwhile job regardless of their circumstances or background.

Key Activities:

- **Baking**
delicious gluten free products, hand made in a dedicated gluten-free premises to prevent cross contamination
- **Employability programme**
mental health and wellbeing support, bakery skills training, employability support and mentoring
- **Community programme**
improving allergen awareness in local hospitality sector and supporting employers in autism awareness, mental health awareness and disability awareness to shift towards a more inclusive society as a whole



ONS outcomes for disabled people: Employment



The challenges along the journey

Housing

- Starting again after a 5 year delay

Accessing appropriate and understanding support

- Business competitions
- Business support - Business Gateway (1st contact)
- Specialist support – IWORK4ME
- Generic support - The Prince's Trust
- Personalised 1:1 support - Business Gateway (2nd contact), Scottish Enterprise and South of Scotland Enterprise

Funding/Time to get started

- Living allowance funding

Key Messages for Government

Business specific support:

- High quality
- Individualised
- Inclusive
- Young people specific
- Extends beyond College/University or business competitions

General support for rural communities:

- Housing
- Volunteering and community opportunities

Current barriers:

- Premises
- Transport



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