

# *Hospitality & Catering Newsletter April 2018 – July 2018*

## *What's been happening in the Hospitality & Catering department since our last newsletter?*

### April 2018

#### Saturday 7<sup>th</sup>

Ex-student Rex plans first wedding event for 200 guests; with the help of a few past & present Shooters Hill Hospitality & Catering students! Rex has uploaded a video onto his website; please see link below. It's his first wedding & was a Philippine inspired menu. Rex spent several days working at the college to prepare for the feast for 200 guests - (200 x canapé reception, 200 x sit down lunch & 200 x evening buffet!!!) He was assisted by the departments' very own Chef Nathan & Raymond, Level 2 student George Tootill & ex-student Luke Kemsley.

<https://www.facebook.com/chefrexdeguzman/videos/2184022031624397/>



The wedding took place on Saturday 7<sup>th</sup> April, Rex as always pulled off a stunning job; the food looked spectacular & the service was pristine! Rex was again assisted by Luke, Nathan & Raymond but also hospitality student Adem Huy & ex-student Jade Wynne who led the front of house team.



### Thursday 19<sup>th</sup> - Student Interviews

Yet another round of interviews! The team met some very keen potential chefs & waiters/waitresses who can't wait for the Taster Programme that starts in June.

### Friday 20<sup>th</sup> - EQA visit



Our External Quality Advisor (EQA) from City & Guilds audited the department; as part of the visit hospitality student Ebony Campbell was assessed - this involved being observed by not only her assessor but also the Internal Quality Advisor & the EQA! Lots of pressure for Ebony but she did the department proud! The department received a glowing report from City & Guilds - well done to all the staff & students in the Hospitality & Catering department!





## Tuesday 24<sup>th</sup> - Level 3 students design menus for City View Restaurant

Every year in the final term, the level 3 catering students show us all the skills, techniques - personal & employability skills - they have developed over their 3 years at SH6FC. We see these skills culminate as each level 3 student independently designs, produces & delivers their own lunch menu. The students have been working for weeks to create a balanced & delicious selection of dishes for the menu. On their day, they must manage the kitchen, delegate & direct their fellow chefs & talk to each customer at the end of service to get feedback on the dishes they have created. It can be a daunting task but they have been working hard towards it & are ready for this amazing experience.

### Kelly's menu



Well done Kelly on a tremendous day in the kitchen. You produced a superb menu & managed your kitchen calmly & confidently. We received lots of amazing feedback about your food. You have set a very high standard for the rest of your team!

## Thursday 26<sup>th</sup> - Charity event

David & Craig-Lee make cupcakes for charity. Well done to level 2 catering students Craig-Lee, Tomasz & David, for donating their time & skills to a Mencap fundraiser this week. Craig-Lee & David made over 100 cup-cakes to sell at the fundraiser & raised over £100. Well done for supporting such a good cause.



## Thursday 26<sup>th</sup> - Open Event & Meet & Greet for our new Taster students

Catering & Hospitality were delighted to host the annual Taster programme Meet & Greet in the Coffee Shop. It's been a long time since some of the prospective students were offered their place on the Taster Programme, so the meet & greet was the perfect opportunity to reacquaint themselves with the college & their new teachers. It also gave the new students & their parents/guardians the opportunity to ask any last minute questions they have about the Hospitality & Catering Taster programme before it starts in June.

Level 2 hospitality students Diane & Adem & level 1 Chris were on hand to help the new hopefuls make a delicious sunrise cocktail; they also took the families on a grand tour of the Hospitality & Catering department; to answer any questions & show off our students' work & achievements. It was lovely to meet the very excited and nervous students that we will be welcoming back on June 18<sup>th</sup>.





**May 2018**

**Tuesday 1<sup>st</sup> - George's menu**

Today it was L3 catering student George's turn to lead the kitchen for his final assessments. In the weeks leading up to today George has designed his own 3 course menu and today he led his team during a busy service to produce & deliver it. Wonderful feedback was received from our customers on your delicious menu, George, very well done. Next week is Maxine's turn.



**Thursday 3<sup>rd</sup> - Overcoming challenges to be successful in the Hospitality & Catering Industry**



This term the NVQ Level 1 students have been celebrating what an inclusive & diverse industry hospitality & catering is. The students had to research a person that has overcome challenges to be successful. Well done to Harrison, Josh A and Chris S (from left) who were first to complete their posters ready for display in our department's base room. Harrison's poster was of amputee chef Michael Caines, Josh designed a poster of Tom Dickinson who is a professional chef with autism & Chris's composition was of blind chef, television host & cookery writer Christine Ha.



## Thursday 3<sup>rd</sup> - Employers Fine Dining Evening

Every year the Hospitality & Catering department host an event to thank all of the employers that have supported us throughout the year with work experience & industry trips & visits for our students. We invite our industry contacts to City View restaurant for an impressive four course meal prepared & served by our Level 2 & 3 students (with a little help behind the scenes from our Level 1 students).

We would like to thank the Savoy Educational Trust, British Airways, Aramark, John Roan Secondary school, Marriot Hotels, the Plumtree Café, Marcos at Threadneedles Hotel, the Plumstead Pantry, Tudor Barn, the Dorchester Hotel, the Inter-Continental Hotel, Plumcroft Primary school and the Holiday Inn for their amazing support this year.

We are all hugely grateful to the time & effort you put into supporting & nurturing our students. It is extremely beneficial for them to experience the work & visits that they undertake with you & indeed this gives them a really good grounding & start to their careers in the hospitality & catering industry.

Thank you once again for supporting our hospitality & catering department but especially for supporting our students in their future careers.





## Employers Fine Dining Evening



### Tuesday 8<sup>th</sup> - Maxine's menu

This week was L3 Maxine's turn to design, produce & deliver the lunch menu. Maxine designed a menu of vibrant & refreshing dishes including an Asian salmon bowl & a sizzling beef stir-fry. Well done also on your delicious, velvety home-made tortellini. We received fantastic feedback on your dishes. Maxine ran her kitchen calmly & methodically without a hitch, a tremendous effort. Very well done & a big thank you to the customers that booked especially to support Maxine's menu. Next week is Aiden's menu.







**Wednesday 9<sup>th</sup> – the first black hats of the year!**



**Well done to level 1 students Charlie Francis (left) & Harri Garwood (right) who became the first students of the year to achieve their black hats! This means that they have completed their NVQ 1 programme. Both Charlie & Harri have worked exceptionally hard throughout the year & thoroughly deserve this accolade – very well done! Who will be the next student to receive their black hat?**



## Tuesday 15<sup>th</sup> - Aiden's menu

This week it was level 3 patisserie student Aiden's turn to design, produce & deliver his own menu for the lunch service. Aiden designed a truly vibrant & sumptuous dessert menu including a spiced, poached apple with fennel crumb & salted caramel sauce & a show stopping beetroot mousse with white chocolate ganache & ginger biscuit.



Aiden remained calm & composed throughout his service & produced over 30 delicious desserts. Well done Aiden & the rest of the team. You have set the standard incredibly high for next year's level 3 students!

## Monday 21<sup>st</sup> - Sharing Good Practice Assembly - Magic envelopes, Hawaii 50 & Wheel of Fortune (or Doom in Geoff's case)!



Hospitality & Catering took part in the colleges' themed assembly - sharing good practice. The department put Vice Principal Geoff on the spot as part of the demonstration of "Magic Envelopes" - targeting specific questions to students; whilst allowing them thinking time. Jade & Chef Mark included the ClassTools.net countdown clock choosing the Hawaii 50 theme tune to liven up the morning assembly. They also introduced colleagues to the Random Name Picker - a way of selecting learners to answer questions. The assembly demonstrated how to use on-line resources to create engaging quizzes that can incorporate elements of maths & English.

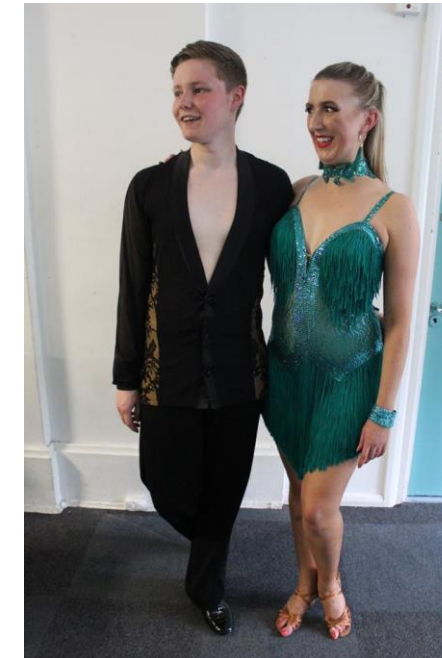


## Thursday 24<sup>th</sup> - Strictly Come Dining Event



Last night ex-students Ryan Goodrich & Matthew Bolton along with Ryan's dance partner Tiffany returned to SHC, as promised, to deliver another spectacular 'Strictly Come Dining' event which included not only amazing dancing but also a stunning menu that Matthew & Ryan had designed. As part of the event Ryan & Matthew also took charge of the kitchen & led the L3 students.

Ryan & his lovely dance partner Tiffany delighted the audience with 6 different Ballroom & Latin dances which included a waltz, a tango, a samba, a cha-cha-cha, a quickstep & a jive. The event was held in the drama hall with a fantastic turnout including Ryan's, Matthew's & Tiffany's families, several of our regular City View customers, along with the College Principal Jan Atkinson. It was wonderful to have our students come back to support the college & work with our students.





## Strictly Come Dining

Following the dance display, the guests were escorted to the newly refurbished Coffee Shop which the department (with support from Facilities) had turned into a fabulous dining room for the superb summer buffet designed by Ryan & Matthew.



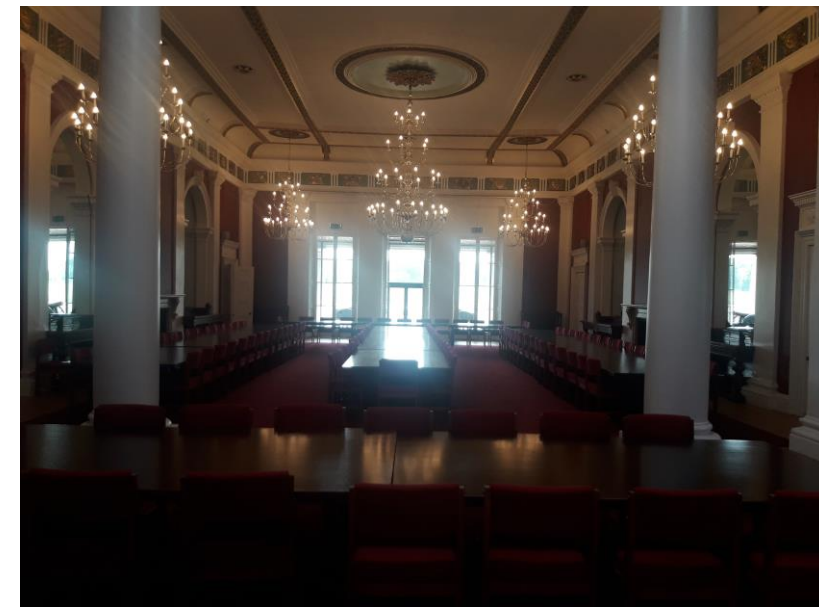
Well done to Ryan & Mathew on your beautiful menu & a huge thank you to Tiffany for returning for another sensational dancing event. Well done & thank you to the level 3 students who produced & served the delicious menu. We look forward to welcoming back Ryan, Matthew & Tiffany for next years' Strictly Come Dining Event!





Wednesday 6<sup>th</sup> - London 2012 Royal Artillery Barracks in Woolwich

Jade & Chef Sarah visited the Woolwich Barracks to look at the possibility of utilising the impressive venue for our students in the future. We have agreed that small groups of students will visit the barracks so they can see the huge range of catering & hospitality that is available. We have also organised that next academic year our students will undertake work placements at the barracks; both front & back of house. The barracks has amazing facilities including the banqueting hall that does on occasions host royalty. The visit was instigated by ex-student Darren Cook who now works at the barracks. Darren said that he really wanted to work with the Hospitality & Catering department & our students as a way of giving back as he himself gained so much as a student that in turn helped to shape his very successful career.



Tuesday 12<sup>th</sup> - Videographer

*Look out for our promotional video 'A day in the life of the Hospitality & Catering Department' which shows our students in action in our kitchens, restaurant & coffee shop. We had a day of filming our level 1, 2 & 3 students & are now awaiting the finished product!*





## Thursday 14<sup>th</sup> – Trip to Plumstead Pantry



*Jade, Chef Sarah & Chef Anne took the NVQ 1 students to the award winning café, Plumstead Pantry to sample their delicious coffee & to look how food can be locally sourced. Some of the students may also be undertaking work experience here next academic year.*



## Monday 18<sup>th</sup> June – 4<sup>th</sup> July – Hospitality & Catering Taster Programme

The fourth of July saw our Hospitality & Catering Taster programme coming to an end. The event culminated in the students preparing, cooking & serving an amazing buffet for their parents/guardians. Every student received a certificate to celebrate their individual achievement of completing the programme. The Taster programme was for 2 ½ weeks & consisted of running City View restaurant for the day (both front & back of house), a level 2 food hygiene course, making mock-tails, preparing & cooking food for the spectacular buffet. We received amazing feedback from the students about the Taster programme with one student Ben Silvester saying that “I have learnt more in the last 2 ½ weeks than I did in the whole of secondary school.” The buffet was a great opportunity to meet our new students' parents & guardians & welcome them not only to SHC but also to the Hospitality & Catering department.

During the evening the department seized on the opportunity to premier our new video which shows our full-time students in action, working in our kitchens & restaurants. It shows potential students what they could be doing whilst studying here as an SHC student. The video received stunning reviews from our new students, they really can't wait to get started in September – check out the video on the SHC website.

## Hospitality & Catering Taster Programme



### City View Facebook Page

In October 2016, City View Restaurant launched our Facebook page <https://www.facebook.com/#!/Cityviewshootershill/>. The page was set up to showcase some of the wonderful work our students create. Please give us a like on Facebook!

To date we have 21, 5 star reviews & over 430 likes, reaching students' relatives as far afield as Australia!

### Upcoming Events:

#### September

City View restaurant reopens by welcoming new staff for lunch  
L3 students begin work experience  
City View re opens for Fine Dining  
Parent Information evening  
Student award ceremony  
MacMillan coffee morning  
British food fortnight  
National cupcake week

#### October

Black History month  
World vegetarian day  
National curry week  
National baking week  
UK sausage week



## November

Annual Charity event

Run the restaurant for the day - Thomas Tallis

Trip to London City Airport

Trip to Inter-Continental Hotel

World vegan day

National sandwich day

## December

Christmas in City View restaurant

See you all next year!

