

Hospitality & Catering Newsletter January 2020 – July 2020

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

January 2020

Friday 10th – Trip to Kazoku

The Hospitality & Catering department went to Rex's restaurant Kazoku Sevenoaks! It was such a pleasure & rare opportunity for us to all go out together. We had a fabulous evening & we were treated to some delicious Pan Asian delights. We will be taking our students there soon so they too can enjoy the wonderful experience & also talk to Rex & his colleagues about the journey they have all been on from the very beginning to the triumph of Kazoku Sevenoaks & also discuss their plans for the future. Well done & thank you Rex & the team from Kazoku!



Tuesday 14th – work experience begins for L2 students



All of our Level 2 Hospitality & Catering students begin their work-experience this week. Each student will be undertaking a week-long block at either Copper & Ink, Boulangerie Jade or Tudor Barn; all of the venues provide excellent mentors to our students. We have been working with these establishments for many years & they have all gone on to employ several of our students once they have finished their full time programme & qualified as either a chef or waiter/waitress.



Tuesday 14th – visit from Bentham House



Today curriculum leader & enrichment co-ordinator Viv brought a group of visitors from Bentham House in Woolwich to look around the facilities of SHC. City View was first on the agenda; Jade & the L2 Hospitality & Catering students welcomed the guests & gave them an overview of what's on offer in the restaurant. We are all looking forward to welcoming Bentham House back to City View for lunch very soon.

Wednesday 15th – Run the Restaurant for the Day Plumstead Manor

It was an absolute pleasure to welcome students from Plumstead Manor Secondary school for our 'Run the Restaurant' taster day. The group of students from across year 10 & 11 had great fun making & drinking a Sunrise non-alcoholic mocktail; which is often the highlight of their experience! They also tried their hands at laying the tables,

polishing cutlery & glassware, order taking & folding napkins during their visit. The Plumstead Manor students were also given the opportunity to have a tour behind the scenes of our industrial kitchens to see where the food is prepared & how it differs from their kitchens at home.

To top it all, they were treated to an a la carte lunch cooked by the department's NVQ 2 catering students under the guidance of Chef Stephen. The menu choices were either a City View burger or vegetarian lasagne followed by a chocolate brownie with vanilla ice cream or fresh fruit salad.

Thank you for a fantastic day Plumstead Manor we are looking forward to your next visit in February.



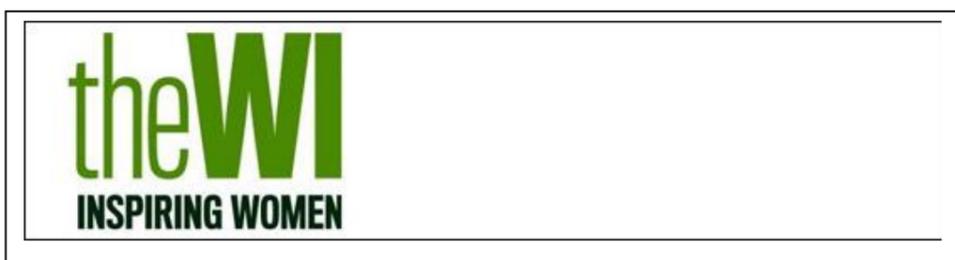
Thursday 16th – Severndroog Castle



The level 2 & 3 students delivered another spectacular Fine Dining event; City View was fully booked with happy customers including a large party from Severndroog Castle. The students cooked & served some amazing dishes including White Onion & Boursin Velouté with Welsh Rarebit, Lamb 3 Ways & Vanilla & Raspberry Panna Cotta for dessert. Well done team!



Friday 17th – WI



Shooters Hill WI joined us in City View for lunch; it was a lovely occasion with the ladies enjoying a fabulous three course meal which included French Onion Soup or Grilled Mackerel with Gooseberry Coulis to start. The main courses were a choice of Pan-fried Medallions of Pork, Mixed Fish Goujons or Broccoli & Mushroom Pancake. The desserts were Mixed Fruit Crumble or Chocolate Cheesecake – what a choice! The ladies had a fabulous day & will be returning to City View very soon.

Friday 17th – WEX feedback - Copper & Ink



Faye was our first level 2 student to undertake work experience this academic year & wow what a precedent she has set for the other students!

Faye's feedback - "I had the best week at Copper & Ink! It was so much fun & I learnt so much & got some great feedback from Tony & his team."

Chef Patron Tony's feedback - "What a great week with Faye! She has been excellent. Very attentive, polite, friendly & willing. The whole team agree, she has been a star."

Monday 20th – working with Inclusive Learning

Earlier in the year Inclusive Learning students undertook a food hygiene training programme with Jade to get them ready to work in the Rose Café. The IL students will now be working in the Café on Monday, Wednesday, Thursday & Friday mornings with Veronika. Today was the first day of work- experience! Jack had a really good time & demonstrated some excellent customer service skills. He also enjoyed working with L1 student Steven. Well done Jack!



Wednesday 22nd – working with Marketing



Today Katie from marketing was in the department taking some snaps for the SHC website & next year's prospectus. Katie took loads of pictures of the students & their work, she visited the Rose Café, the L1 production kitchen, the L2 pastry kitchen, L2 production kitchen & of course City View restaurant. We can't wait to see the pictures! Thank you Katie.

Wednesday 22nd – croissants & Danish pastries

Chef Stephen has been challenging this years' NVQ 2 students – they have started making croissants & Danish pastries! Keep a look out in the Rose Café & the Atrium – they make a delicious breakfast!



Thursday 23rd – Visit by Norwegian Students



Today SHC welcomed a group of students from Norway. Curriculum leader Andrew hosted the event & as part of the day gave the students a tour of City View restaurant – they were extremely impressed. The Hospitality & Catering department also provided refreshments for the Norwegian students which included some iced buns made by L1 student Sephora. Andrew said "The cakes went down a storm! 😊". Well done Sephora!

Thursday 23rd - Interviews

The Hospitality & Catering department welcomed more potential chefs & waiters/waitresses at our 2nd interview (& busiest ever) event of the academic year. Students were given an interview & had a peep in the Rose Café at the hive of activity setting up for the busy annual Burns Nigh Supper. We interviewed some fabulous students who were really keen & can't wait to join us for the Taster Programme which starts on 15th June.

Thursday 23rd – Burn's Night



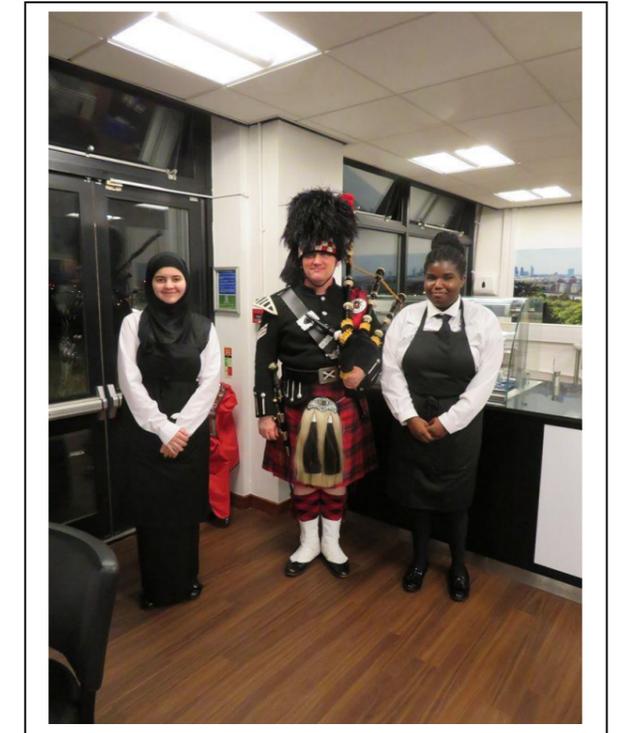
Hospitality & Catering students at SHC got top marks for their seven course Burns Night banquet.

College Governor & work-place mentor Karen, who was the principal guest, said: "I'm incredibly impressed with the superb standard of food & service. I am awarding them 10 out of 10." Every one of the seven courses served at the College's City View Restaurant had a Scottish flavour including haggis with neeps & tatties, Scotch broth & pan fried medallion of beef with whisky & horseradish sauce.



One of the guests was Donna Jones, whose son was once a Hospitality & Catering student at the College. She is a regular customer & made sure she booked for next year's Burns Night before she left. "It was a spectacular evening with outstanding food. I'm definitely coming back again."

Piper James Reid (pictured), who has appeared on stage with the Red Hot Chilli Pipers & on TV in shows such as Tracey Ullman & Eight Out Ten Cats Does Countdown, addressed the haggis. "All credit to the students who worked incredibly hard to ensure the success of our Burns Night," said Catering Curriculum Leader Chef Sarah.



Friday 24th – WEX feedback - Copper & Ink



Jade was our 2nd level 2 student on WEX – she had a brilliant time! Jade’s feedback – “I can't wait for tomorrow Tony even said I'm doing so well in the kitchen I can have Luke's job.”
“This week has been so fun to the point where I don't even want to come back to college I've learnt & experienced so much.”

Chef Patron Tony’s feedback - “By the end of the week she really did a great job & the team were impressed. She was happy to have a go at all tasks, worked across the kitchen & did a good job all round. I was particularly impressed with her attention to detail with knife skills (she prepped some king oyster mushrooms for me beautifully)”

Tuesday 28th – celebrating Chinese New Year



To celebrate Chinese New Year this week, the hospitality students researched & devised their own take on Chinese style mocktails with some delicious results. Morgan’s creation ‘Monkey Magic’ included fresh mango, fresh pineapple & coconut with a fresh physalis fruit garnish while Jamie & Johnny’s team effort ‘Chinese Firebolt’ captured the Chinese style with fresh raspberry, fresh lime, grenadine & lemonade topped off with fresh strawberry & lime. Lots of customers liked the look of them so much they ordered one of each! In addition, in the Atrium & Rose Cafe, level 1



students served Chow Mein, Sweet & Sour Pork & Egg Fried Rice to mark the Chinese New Year!

Thursday 30th – Open Event



Another spectacular open event for the Hospitality & Catering department! Potential students & their families were all extremely impressed by what they saw. A huge thank you & well done to Morgan, Taylor, Jordan P & Jacob for their help with mocktails, tours & shortbread biscuits.



Thursday 30th – Veganuary



It was a pleasure to host our first ever ‘Vegan Feast’ to celebrate the end of ‘Veganuary’. Guests were treated to a superb 4 course meal produced & served by the level 2 & 3 catering students. The delicious menu started with a light roasted vegetable broth, followed by a mixed beetroot salad.

For the main course, guests were delighted by a Mediterranean vegetable stack accompanied by tender sprouting broccoli & gremolata. Finally, our guests had to make a tough choice for dessert between the strawberry



shortcake or chocolate mousse which received amazing reviews with some customers saying it was the best chocolate mousse they had ever tasted & lots of "I can't believe it's vegan!" feedback from happy diners. Thank you very much to all our customers for attending this wonderfully successful event. We hope you all enjoyed the dishes and we look forward to supporting Veganuary again next year!

Friday 31st – WEX feedback - Copper & Ink/Tudor Barn/Boulangerie Jade

Maisy – “Today was an amazing day ... loved every minute of it & stayed a bit later to help out. Today I was on fish with chef Tony , I made a scallop & hake dish which was really interesting to see what flavours go best with the dishes.”



Zeynep – “On Friday I made the sandwiches. I also helped preparing afternoon tea & serving.”

Remi – “I am learning there , learning many new things & experiences; tips & tricks too .”

Johnny – “It's a nice place to work, & the staff are nice”



Wednesday 5th - Run the Restaurant for the Day Plumstead Manor



Learning what it takes to run a top class restaurant was on the menu for students from Plumstead Manor School when they visited SHC. The Year 9 students, accompanied by teaching staff, also tried their hand at mixing a Sunrise non-alcoholic mocktail, laying the tables, polishing cutlery & glassware, & folding napkins during the visit.

To top it all they were treated to an a la carte lunch cooked by the college's NVQ 2 students under the guidance of Chef Stephen of a City View burger or vegetarian lasagne followed by a chocolate brownie with vanilla ice cream or a fresh fruit salad. "I can't wait to come back here as a

student & a customer!" was the verdict of one of the Plumstead Manor students. Another student added: "This is the best food I have ever eaten!"



This was the latest in a programme of visits by local schools to the college's Hospitality & Catering Department organised by Lecturer Jade, who looked after front of house with her NVQ 2 & 3 hospitality students. Other schools to have taken part in the scheme have included Thomas Tallis, St Paul's Academy, Full Circle Education, SAFE Bexley & Middle Park Primary School.

"It is a win-win for the students from school & from the college," said Jade. "They come to a restaurant to experience fine dining in this type of environment & to learn new skills. For some students who are studying

GCSE or BTEC it is an opportunity to look at how food can be presented."

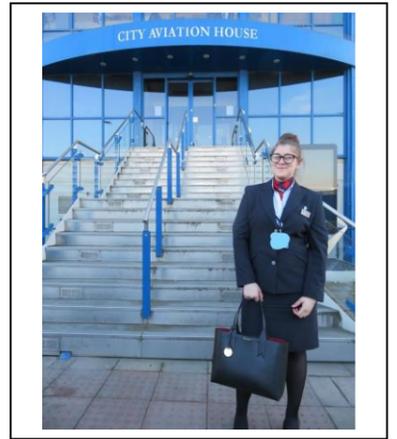
"The school visits are an important part of the work of the College with the local community," commented Catering curriculum leader Chef Sarah. "They are a hands-on showcase for them to learn & see what the College has to offer in terms of further education, while the benefit for our students is the opportunity to develop confidence, team working & leadership skills."



Thursday 6th – Trip to London City Airport



Today the hospitality students went on their highly anticipated annual trip to meet the team at British Airways, London City Airport. As well as all the activities the students also had a fantastic surprise; seeing one of our very own ex-hospitality students working at the airport- Diane; who secured herself a job with the British Airways ground crew within just 2 years of going on this trip herself as a SHC student! Well done Diane. We are incredibly proud of your achievement.

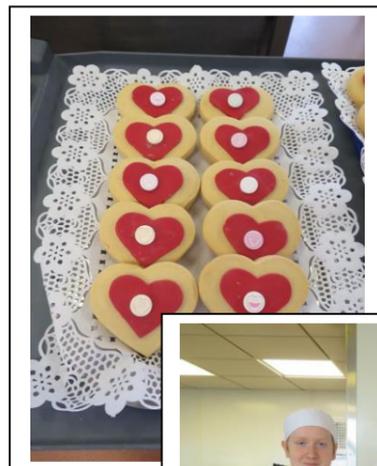


Throughout the trip our students were lucky enough to be shown behind the scenes of the BA London City headquarters & were given the opportunity to meet & question different members of cabin & ground crew. The students are always amazed at how many different career paths there are in the aviation industry & it is always eye opening to learn how highly trained & versatile cabin crew have to be.

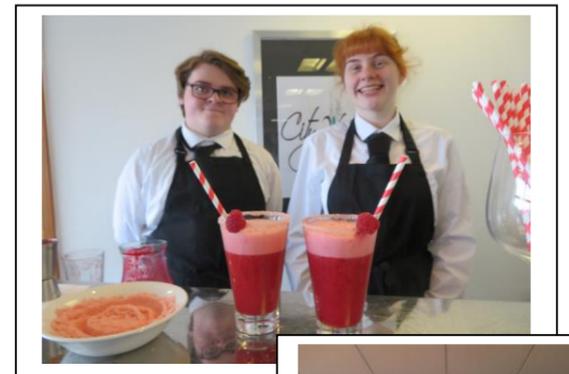
In addition to the airside & landside tour, our hospitality students got to take part in a trolley training exercise as well as participating in the ever-exciting safety demonstration & emergency evacuation procedures. Students were able to ask everything they ever wanted to know about what it's really like to work in any part of the aviation industry. Another rewarding & successful trip for our students!



Friday 14th – Valentine's in the Coffee Shop & City View



It was an amazing week at SHC with the level 1 students making beautiful Valentine's biscuits; putting smiles on faces all over college. The level 2 & 3 students made delicious 'Be My Valentine' cocktails throughout the week in City View. We then had a spectacular full house for our fine dining evening, which received amazing reviews on our Facebook page for both service & food. Finally, it was a pleasure to celebrate Valentine's day with a full restaurant for lunch as we finish another action-packed half term. We are incredibly proud of our level 1, 2 & 3 hospitality & catering students for the amazing effort, service & products they have produced this week. Well done.



Friday 14th – WEX feedback - Copper & Ink/Tudor Barn



Morgan – “Today went really well & I really enjoyed it. The staff are great & I am looking forward to the rest of the week at Copper and Ink.”

Gifty – “Today I made sticky toffee pudding & I cooked some steak for Valentine’s Day on Friday. I also did some preparation for Friday as well & the staff there are really nice.”



Tuesday 25th - Interviews

The Hospitality & Catering department welcomed more potential chefs & waiters/waitresses at our 3rd interview event of the academic year. It turned out to be our most successful event ever with the highest number of students attending interviews. As well as an interview, students were shown around the department’s kitchens, City View Restaurant & Coffee Shop. All of the students were really keen & can’t wait to join us for the Taster Programme which starts on 15th June.

Tuesday 26th – ex-students on MasterChef!



We were incredibly excited & proud to see that one of our work experience mentors: Chef Patron & MasterChef finalist Tony Rodd, owner of Copper & Ink in Blackheath was invited back to MasterChef as a judge on the latest series. We were so delighted to see our ex-students George & Luke in the Copper & Ink kitchen as seen on BBC’s MasterChef!

Friday 28th – visit from the EHO (Environmental Health Inspector)



We had an unannounced visit from the EHO; they were extremely impressed with the standards of cleanliness & documentation in line with health & safety, food hygiene & food allergen legislation. We were asked lots of questions about how we train our students & the levels & standards that we teach to. We were delighted that we have retained our 5 star food hygiene rating! A huge well done to the whole Hospitality & Catering department!

March 2020

Monday 2nd – enrichment with Chef Luke from Copper & Ink



Ex-student & chef at Copper & Ink Luke came in to deliver an enrichment session to some of our level 2 students. Luke demonstrated mint choc chip fudge & Madeleines whilst teaching the students the history & techniques of petit fours & Madeleines. The students then got to make the two dishes & of course taste them too. It was a brilliant session that the students thoroughly enjoyed. Thank you so much Luke for your time – you are a natural teacher!



Tuesday 3rd – visit from Bentham House & Middle Park Community Centre



We had a special visit today from Bentham House & Middle Park community centre. City View was packed with guests who had a special fish supper followed by apple crumble & custard. The students worked exceptionally hard & a great day was had by all.

Wednesday 4th – the dessert trolley is back!



It is an exciting day for the level 2 & 3 hospitality students when the dessert trolley comes out in the second term! The hospitality students started working on the practical skills they will need to complete their upcoming silver service assessments.

The catering students work closely with the front of house team to create beautiful desserts suitable for table side service. Today level 2 catering students Jade O & Jordan P produced a mouth-watering fresh fruit pavlova, a chocolate mandarin gateaux, a tropical fruit salad and crème brûlée.



Monday 9th – On MasterChef again!



Copper & Ink in Blackheath was on MasterChef again! We were all very proud to see that one of our work experience mentors Head Chef & MasterChef finalist Rob, had been invited back to judge the latest MasterChef series. It was great to see our ex-student Luke on TV in the Copper & Ink kitchen too!

Some of our hospitality & catering students have been lucky enough to complete their work experience at this amazing restaurant this year & have come back brimming with new knowledge, skills & an even bigger passion for all things culinary thanks to Tony, Rob, Luke & the team at Copper & Ink. Wouldn't it be lovely to see one of our students at the judge's table one day?

Friday 13th – WEX feedback - Copper & Ink/Tudor Barn



Shammron – “I'm really enjoying Copper & Ink I'm learning a lot of new skills & I'm improving a lot on skills that I know”

Ben – “Today on work experience I did preparation by cutting veg. I also cut carrots for a soup that got blitzed at the end of the day.”



Jamie – “Since I started on Monday, I have learnt several new skills; that will be useful for in the future.”



Monday 16th- enrichment with Chef Luke from Copper & Ink



Chef Luke was back again today for another enrichment session with the level 2 catering students. On the menu today was Choux au Craquelin & Lemon Curd – absolutely delicious! The students had a brilliant time & produced some superb products. Thanks again Chef Luke – you're a star!!!



Wednesday 18th – City View closed to external customers!



Wow! What a busy day in City View (we had to shut to external customers due to the Coronavirus outbreak) - a huge thank you to all of the staff who supported our students today & a massive well done to all of our students for being so professional during these very difficult times. The hospitality & catering students were amazing preparing, cooking & serving some stunning mock-tails & delicious lunches to the hard-working staff at SHC - well done team!



Thursday 19th – Parents Evening - postponed

Unfortunately, Parent’s evening was postponed due to the Coronavirus . However, over the next few days tutors will be contacting parents/guardians to update them on the progress our students have made this academic year, along with the potential progression for next academic year. Sadly, but proudly some of our students will be leaving us this year to spread their wings as full-time employees but next year our City View customers are in for a real treat with some amazing chefs & waiters/waitresses waiting in the wings – exciting times are ahead!

Friday 20th – WEX feedback - Tudor Barn

Aaron – “I worked with Chef Lee and Chef Rudy I cooked banana cakes and brownies.”

Jordan H & Jordan P’s WEX was unfortunately postponed but will be rescheduled later in the year – can’t wait to hear how they gey on!



Friday 20th – a tribute to City View’s first customer

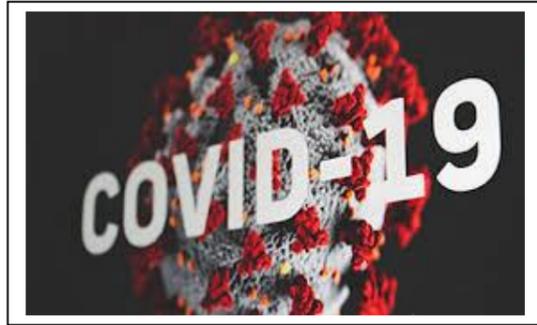


The Hospitality & Catering Department were deeply saddened to hear of the recent loss of Vera; our thoughts are very much with her family at this difficult time.

Vera was the restaurant’s very first customer when it opened 15 years ago and had been a regular diner ever since. In Vera’s memory The Hospitality & Catering department have created a mock-tail (Vera always had a mock-tail!) which we’ve called “Our Number One”. The mock-tail is a bright & vibrant colour (just like Vera) & consists of pineapple, orange, mango, honey & vanilla. Cheers Vera, forever Our Number One.



Monday 23rd – working from home



Unfortunately, SHC was closed to staff & students as a result of the Coronavirus! However, all of our staff & students are working incredibly hard to ensure that our Hospitality & Catering students complete their NVQ's. We are currently having a competition to see which students will be the first to achieve a black or red hat/tie! Chef Sarah's cohort are currently leading the charge but who will be first passed the post! Tune in next term to find out! In the meantime, stay safe & keep following our Facebook Page

Friday 27th – supporting the NHS



Yesterday evening SHC Principle Jan was contacted by Danny Thorpe- Leader of the Council- with regards to a very real & urgent plea. “Tonight, many adult social care workers across Greenwich are unable to care for vulnerable & elderly patients who are being treated for COVID19 in care homes as they do not have the proper personal, protective equipment.”



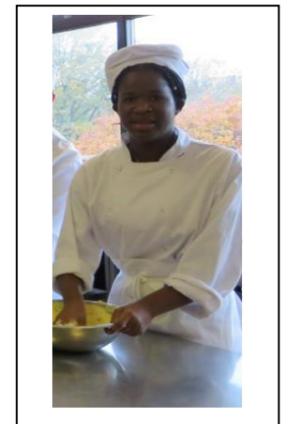
His hope is that schools will be able to provide something- however small- to help this dire situation. The council are desperate to source plastic aprons, face masks, disposable plastic gloves & eye protection goggles. Thankfully the Hospitality & Catering department, the Hair & Beauty department & Science department at SHC were able to provide plastic aprons, disposable plastic gloves & eye protection goggles; many thanks to Peter for accessing the PPE & contacting Danny Thorpe to get this much needed equipment to our local care homes.

April 2020

Friday 3rd – First black hats of the year!



We have some brilliant news to share! In spite of the lockdown our Hospitality & Catering students have been working incredibly hard towards their NVQ qualifications! Today not 1 but 2 level 1 students achieved their black hats (that means they have achieved a sufficient number of units to pass level 1). Congratulations to Melissa & Armani.



Monday 20th – supporting the Hospitality & Catering industry

This week we asked our students & Facebook followers to help us support the Hospitality & Catering Industry:

HELP OUR STUDENTS & SUPPORT THE HOSPITALITY INDUSTRY

The UK lockdown will continue for at least another three weeks, this means the continued closure of restaurants, pubs, hotels, theatres & other special leisure spaces. We don't know how long these measures will remain in place, however there are still plenty of ways to support your favourite restaurants during this time.



WHY SUPPORT

The hospitality sector, which employs three million workers & generates £73 billion to the U.K. economy, is the country's third largest industry. The Government has put many measures in place to support these businesses during this time, but there are many ways we can all support this industry too.



HOW CAN YOU SUPPORT

WRITE A REVIEW

Write a review of somewhere you have eaten & enjoyed recently. Not only would you be sharing inside information on where to eat in your local area, you would also give the restaurant & its employees a much needed morale boost. We would love our City View customers to write a review on either our City View Facebook page or TripAdvisor – it would really boost our students' morale at this very difficult time.

https://www.tripadvisor.co.uk/Restaurant_Review-g186338-d6601850-Reviews-City_View_Restaurant-London_England.html



SUPPORT ON SOCIAL MEDIA

From uploading a foodie picture you have enjoyed out recently, to liking or sharing one of your favourite restaurant's posts, this can significantly increase their post engagements & widen their audience. It won't cost a penny & in return shows a little bit of solidarity for the hospitality industry.

We would love our City View Customers to post comments & pictures of dishes & mocktails that they have enjoyed in the past & the ones they are looking forward to sampling again soon!



ORDER IN OR BUY A GIFT VOUCHER

- ORDER IN**
In times of change, many restaurants are placing greater emphasis on delivery service to have your favourite dishes delivered to your door (with non-contact delivery available!) So treat your palate, order in, & support restaurants.
- BUY A GIFT VOUCHER**
Buying gift vouchers to use at a later date can greatly help restaurants. Most restaurants allow their gift vouchers to be redeemed up to six months after purchasing with some having extended this period due to the current climate.
- BE KIND**
A little for you could go a long way for those working in the hospitality industry at this moment. Just a few simple gestures like those listed above could go a long way in helping out in these times. Why not make some extra effort to do one additional gesture of kindness?

Wednesday 22nd – more black hat celebrations!



We have some more brilliant news to share! In spite of the lockdown our Hospitality & Catering students are continuing to work incredibly hard towards their NVQ qualifications! Yet another 2 level 1 students have achieved their black hats Congratulations to Holly & Tyler.



Thursday 23rd – St George’s day



Happy St George’s Day to all our customers, students & their family & friends! Every year at City View we celebrate this historic day of English legend & this year is no exception albeit remotely! Last year our guests enjoyed a vibrant, striking and aptly named ‘Dragon Slayer’ mocktail to honour England’s Patron Saint, produced & served by the level 2 & 3 Hospitality students.

What delicious delights will the students create next year to commemorate this memorable day...?
Something else to look forward to when we are back - even dragons couldn’t stop us!

Tuesday 28th – yet more black hats

We are celebrating (remotely) once again! In spite of the lock-down our Hospitality & Catering students are continuing to work tremendously hard towards their NVQ qualifications! Congratulations to Josh P on achieving his black hat.



May 2020

Monday 4th – Deaf Awareness week

This week is National Deaf Awareness Week - the perfect opportunity to celebrate the successes of some of the deaf students we have taught in the Hospitality & Catering department over the years; & also demonstrating what an inclusive & dynamic industry hospitality and catering is.

It has been our great pleasure to work closely with several deaf students on both the catering & hospitality qualifications, supporting & challenging them to reach their full potential. We are incredibly proud of the commitment & tenacity our deaf students have shown for example Natalia, who completed her Hospitality qualification, progressed to University, completing her Degree in Events Management with First Class Honours. As if that wasn’t enough, she then went on to secure an internship with the Hilton in Dubai! Jack who procured employment in catering on finishing his qualification & continues to work full time for a well-known brewery. Brandon, who completed the work experience programme with the esteemed 5 star InterContinental Hotel & Audrey, who progressed to level 3 business studies on completion of her hospitality qualification & went on to secure employment working within education supporting other deaf students.



Monday 11th – Food Allergy Awareness Week



This week is Food Allergy Awareness Week & the department used this topic for our weekly tutorial. As a department, we are incredibly proud of the training & working knowledge our staff have of allergen awareness legislation not to mention the daily practicalities of compliance we have as a food provider in an education setting. We have a duty of care to protect our staff, customers & students with every dish we produce, which we take very seriously.

Our teaching & support staff demonstrate the upmost due diligence in training our students in allergen awareness legislation; embedding this knowledge in both the practical & theory settings. We are extremely conscientious of all aspects of food allergen training, first & foremost to protect the health, safety & welfare of our customers & secondly; from a professional point of view, it's of paramount importance that we are teaching our students the high standards of allergen legislation & the conformity that is expected in industry.

Monday 18th – Mental Health Awareness Week



As part of Mental Health Awareness Week we asked staff & students to take a daily walk & share a photograph of wildlife in their local community. There were some amazing pictures shared on Teams.



June 2020

Wednesday 3rd June - Employability & Work Experience



Over the next few weeks our level 2 & 3 students collaborated in groups to prepare & present a PowerPoint of the work-experience (WEX) that they undertook before lockdown. The excellent presentations were delivered on line & were peer assessed. The presentations will help our current level 2 students decide on where they would like to complete their 1 day a week level 3 WEX next academic year.



Wednesday 10th - #Black Lives Matter



**BLACK
LIVES
MATTER**

Following the unlawful killing of George Floyd, the Hospitality & Catering department delivered tutorials to all of our students about the #BlackLivesMatter movement. Students learned about how the movement began & how it impacted across the globe. As part of the lesson students wrote about & shared their personal experiences.



Alicia Garza, Patrisse Cullors & Opal Tometi founders of BLM

July 2020

Wednesday 1st – 3rd - Taster Programme 2020



What a week! It was great to be back at college this week to deliver our legendary taster programme for next year's students! Lots of you will know that every year in the Hospitality & Catering department, we host an action packed, 2 week taster course that gives potential students the opportunity to see what our full time programmes may be like in September. This year, due to Coronavirus, we were not able to deliver our traditional 2 week programme, but in true Hospitality & Catering style we were delighted to have been able to offer a 2 day, carefully adapted, socially distanced taster. We think our potential new students would agree it has been equally action packed, non-stop fun! Our taster students have been able to make pizza dough & toppings from scratch, Bakewell tarts, learnt to lay a professional table setting, practiced napkin folds & learnt how to take orders in a restaurant. They have even tried their hand at mocktail making- all with carefully monitored, social distancing in place!



Wednesday 8th – Celebrity MasterChef



Hope you all watched Celebrity MasterChef last night? Copper & Ink in Blackheath was on again! We were all very proud to see that one of our work experience mentors Head Chef & MasterChef finalist Rob was mentoring Phil Daniels & Baga Chipz. It was brilliant to see our ex-students George & Luke in the Copper & Ink kitchen



too! The Majority of our level 2 hospitality & catering students were lucky enough to complete their work experience at this amazing restaurant earlier in the year & came back brimming with new knowledge, skills & an even bigger passion for all things culinary thanks to Tony, Becky & Rob & the team at Copper & Ink.

See you all next academic year.

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 4.9 out of 5 & over 932 likes & 991 follows, reaching students' relatives as far afield as Australia!