

Hospitality & Catering Newsletter August - December 2021

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

August 2021

Monday 23rd – returning to SHC

Today all staff returned to SHC after a fabulous summer break. In the H & C department we're all really looking forward to welcoming our new & returning students, not to mention our customers. Bring on 2021/2022!

Tuesday 24th – Chef Stephen's last day 😞



Chef Stephen set up the H & C dept. at SHC way back in 2002, & what an amazing job he did! Five years ago, he retired from his post as Head of Department but luckily for us he stayed with the team as a Chef Lecturer - & what an amazing & inspirational teacher; for both the H & C team & also our students. Chef Stephen has now fully retired & we will all miss him immensely, especially his amazing sense of humour ... 😊



Thursday & Friday 26th & 27th - Taster Top-up

This week we completed a taster top-up course for those students who were unable to attend in July. This year, due to Coronavirus, we were not able to deliver our traditional 2-week programme, but in true H & C style we were delighted to offer a 2 day, carefully adapted taster extravaganza. As part of the course, students made pizza, veg. spring rolls, sausage rolls with apple & sage, Bakewell tarts, learnt to lay a professional table setting, practiced napkin folds & learnt how to take orders in a restaurant. They even tried their hand at mocktail making- the sunrise mocktails were stupendous! We can't wait to enrol them onto a F/T programme!



Tuesday 14th – level 1 students commence Rose Café & BamBoo



After an intense 2-week induction programme the new level 1 students couldn't wait to get into the kitchens & start cooking for the Rose Café & BamBoo restaurants that cater for the staff & students of SHC. The taster programme they'd all completed previously really paid off & they did an outstanding job! We're going to be giving out black hats early this year!



Friday 17th – City View re-commences table service

After what has seemed like an age for the H & C industry & City View, we were finally able to re-open our doors to our customers for seated table service. Our new level 2 students were nervous but did a sterling job both front & back of house serving the customers in City View Restaurant & with the added pressure of a few VIP's!



Friday 17th – Faculty Head last day 😞

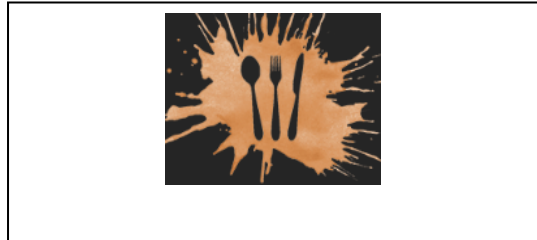


It was a very sad day today for SHC & the H & C dept as we had to say farewell to Andrea our Head of Faculty. Andrea has been a fabulous boss, so professional, so pragmatic & organised to within an inch of her life but with a real human side who had time & always a good word for every single member of her team – she will be sorely missed. We all wish her the very, very best!



Monday 20th – WEX commences for level 3's

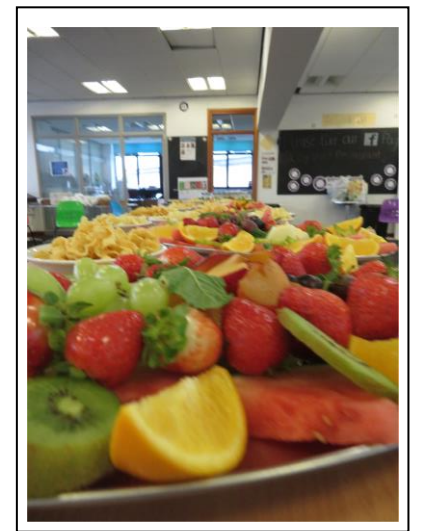
As part of the level 3 programme all students undertake a one day per week WEX across the academic year. This year as always, we have some amazing placements with some fantastic mentors. Indeed, several of our placement mentors are former students of the H & C depart. This year's placements include: Tudor Barn, Aramark, Boulangerie Jade, Copper & Ink, The Marriott, Zedels & Rushey Green Primary School



Monday 20th – plant-based Coffee Morning



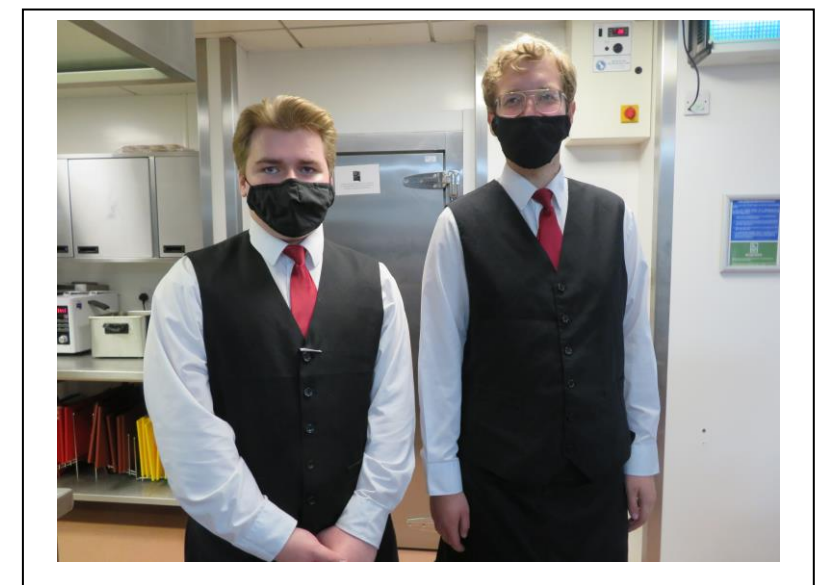
SHC is committed to raising money for Afghanistan refugees & today saw the first fund-raising event – a plant-based coffee morning based in the Heart Space. The H & C dept. provided the buffet for over 150 people with a large number of staff & students supporting the event. Let's hope lots of money is raised!



Tuesday 21st - Level 3's receive their Red Hats & Ties!



Today was a very proud day indeed as our new level 3 cohort received their red hats & ties distinguishing them as the ambassadors of the department. All of the students have so much potential & have a fantastic year in store with WEX opportunities, our annual Charity Event, Advent Feast & Burns Night to name but a few. The one we're all anticipating is the student led City View menu – who will come out tops?



Monday 24th – embracing British Values democracy

NVQ 1 Theory - Chef Sarah 2021 - 2022

Please support your future by signing this petition

<https://petition.parliament.uk/petitions/592642>

It's essential for students' futures that NVQ & BTEC qualifications remain accessible for all learners. Please sign the petition & like this post 🙌

See less



Petition: Protect student choice: do not withdraw funding for BTEC qualifications
Reverse the plan to withdraw funding for most applied general qualifications such as BTECs and guarantee they will continue to play a major role in the qualifications landscape. Students should not...

petition.parliament.uk

BTEC & NVQ qualifications are all that we teach in H & C & we are all extremely passionate about our courses. However, the government are planning on withdrawing funding from BTEC qualifications – this would be a disaster for our industry & our students. What better way to embrace British values & demonstrate democracy in action by informing our students (& customers of course!) & encouraging them to sign the petition. Watch this space.

City View Restaurant Shooters Hill SE18
Published by S C Wells · 24 September ·

Please support our students by signing this petition
<https://petition.parliament.uk/petitions/592642>

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Please sign our petition & like this post 🙌

Petitions
UK Government and Parliament

Coronavirus (COVID-19)
What you need to do
[Read the latest information from Parliament about Coronavirus](#)

Petition
Protect student choice: do not withdraw funding for BTEC qualifications

Reverse the plan to withdraw funding for most applied general qualifications such as BTECs and guarantee they will continue to play a major role in the qualifications landscape. Students should not be forced to choose between studying A levels or T levels from the age of 16.

[More details](#)

[Sign this petition](#)

October 2021

Wednesday 6th – open event



It was great to have a real-life, in-person, action-packed open event. After what felt like a lifetime of remote learning & attending online open-events, it was clear the prospective students & their families that attended were as pleased as we were to be here. SHC students made us as proud as ever, welcoming the families, answering questions & encouraging future students to have a go at the activities. Perhaps the best part of real-life open events is the freshly baked biscuits & refreshing mocktails!



Wednesday 10th - working with the community



Today we were delighted to be working with the local community & welcomed Morden College from Blackheath to City View. The group had block-booked the restaurant & were treated to a delicious 3 course meal which was prepared, cooked & served by our level 2 students. All guests were overjoyed with their day out & gave the students a rapturous round of applause. We look forward to welcoming them all back very soon.



Tuesday 16th - Function for Jan



Director of Employability Sarah hosted a farewell lunch for Jan who will be leaving at the end of the year. Jan has been Principal of SHC for the last five years. The party were treated to a wonderful mocktail & a delectable lunch. Jan was presented with a beautiful bouquet of flowers at the end of the visit, which she was over the moon to receive from Morgan, one of our H & C students



Tuesday 19th – Blood Donor Day



ACLT visited SHC to do a blood donation drive to obtain stem cell matches for bone marrow research. Students across the college were invited to register their interest for donating a blood sample.

In previous years SHC have had students with blood matches who helped save the lives of critically ill people. In the H & C dept. were so proud of our L3 students as 73% have registered their interest to give blood for ACLT. Well done!



Wednesday 19th – raising money for Afghanistan refugees

As part of SHC's commitment to raising money for Afghanistan refugees each dept. has been individually tasked with raising money in the hope of maximising as much fund-raising potential as possible. In H & C we have organised a raffle with the lucky winner receiving a voucher for a 3-course meal for 2 including the all important mocktail. Good luck everyone!



Red Cross charity registration no. 220949

AFGHANISTAN CRISIS APPEAL

**Donate now
to help people
in crisis**

Please help the Hospitality & Catering department raise money for Afghanistan.

To help raise money we are asking for customers to buy raffle tickets for a chance to win a 3 course lunch with a mocktail for 2 in City View!

Only £1.00 per strip of tickets

November 2021

Thursday 4th – a surprise visit!



It was another amazing night in City View, the level 2 & 3 students prepared, cooked & served their dishes & mocktails to a professional standard & received a euphoric ovation from all of our customers. However, the highlight of the evening was welcoming back, not 1 not 2 but 6 ex-students! We are always delighted to welcome back former students & it was an absolute joy to hear how Ryan, Matthew, Tom, Patrick, Alex & Erkan are getting on in their lives - we are so proud of them all!



Wednesday 11th – open event



The second open event of the academic year proved to be even better than the first, with H & C being inundated with enquiries & visits from prospective students & their parents/guardians. Thankfully the whole teaching team were on duty with 6 student ambassadors who were able to demonstrate all of the highlights of courses that we offer as well as the extras – amazing RWE's, extensive WEX opportunities, trips & visits, excellent employment progression statistics not to mention our wonderful theme events & amazing student alumni – who wouldn't want to work in Hospitality & Catering?



Monday 15th – Preparing for the annual Charity Event



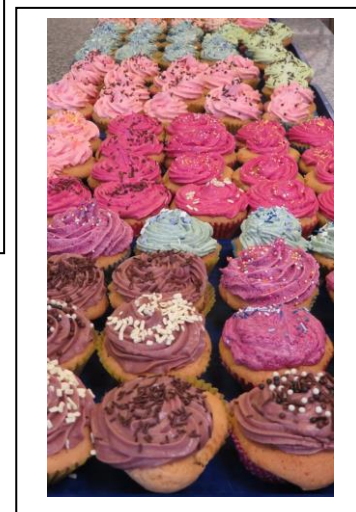
The annual Hospitality & Catering charity event is taking place on Thursday 18th. As part of the event we will be raising money for WSUP a local charity benefitting those experiencing homelessness, financial hardship, addiction & isolation & also to buy specialist equipment for our H & C students. Today several level 1 students volunteered to come in to decorate cup-cakes that we will be selling around the college to help raise funds. Just look at the amazing job the students did!



Tuesday 16th – first day of fund-raising



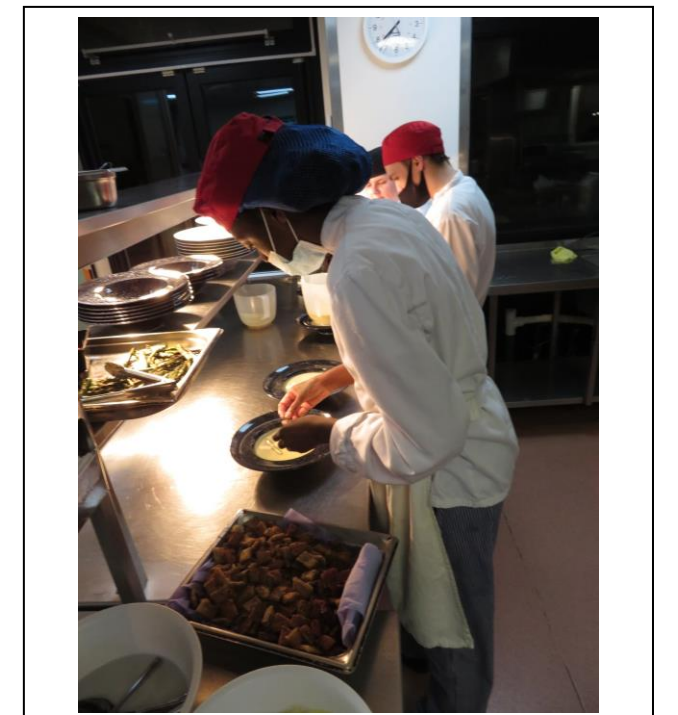
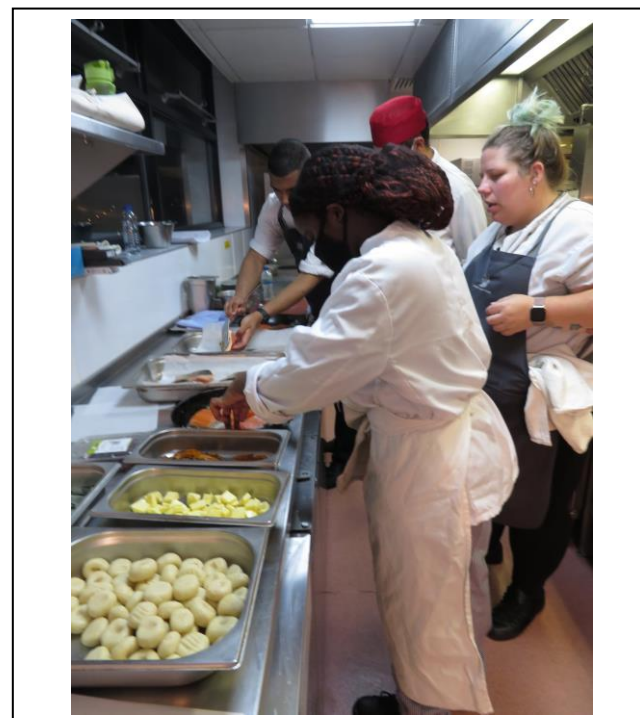
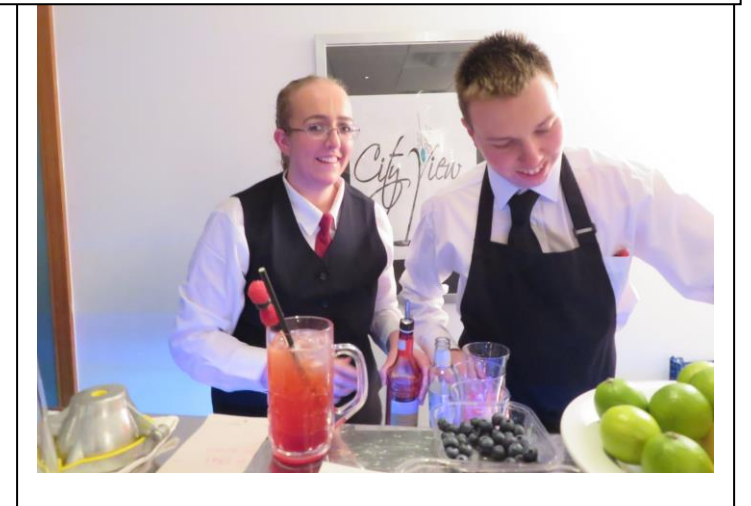
We're sooooo excited! Today is the first day of fund-raising for the H & C annual charity event & looking at the awesome cup-cakes the students have decorated we think we're going to raise lots of money for WSUP & our students! In addition to selling the cup-cakes we have been working hard to get donations for some amazing raffle prizes!



Thursday 18th – Charity Event



Wow what a fabulous week we've had in the dept! Staff & students have been working incredibly hard throughout the week selling cup-cakes & raffle tickets across the college, but the highlight has to be the spectacular Charity Night Supper in support of WSUP & our very own H & C students. A huge thank you to Louise, Kelly, Hanna, Stacy & Chris for giving up their time to create dishes & mocktails but also to work with our level 1, 2 & 3 students which was incredibly inspiring & really lit a fuse in many of our students. Thanks also to our fabulous student volunteers who made the event run smoothly but also to all of the wonderful guests who supported the event including, parents & families, Tudor Barn & WSUP - the speech given by Chris was so profound & certainly underpinned why our students had chosen WSUP as such a deserving charity to fund-raise for. The final amount raised was £1383.85 – a magnificent achievement. WSUP will be receiving £750 with the remaining £633.85 going to buy equipment for our students.





Tuesday 23rd – WEX – level 2's

Boulangerie **JADE**

Today saw the beginning & the NVQ 2 student work-experience rota. As part of the study-programme the level 2 students will be spending a week working in industry to develop their employability skills & to gain a real insight of the Hospitality & Catering Industry. Kicking off this brilliant opportunity will be Aspen & Morgan going to Tudor Barn & Ellis & Amber developing their patisserie skills at Boulangerie Jade

**TUDOR
BARN**
ROYAL GREENWICH

Thursday 25th – Principal's & Findlay's leaving function



This evening was the official leaving function for Jan & Findlay. Jan has been the Principal for the last five years & has certainly left her mark on SHC whilst Findlay has been the college's first ever therapy dog.

The evening was held in the heart space with the catering being provided by the H & C team. Geoff delivered a very moving farewell speech with Jan finishing off the evening with heartfelt words.



Tuesday 30th – celebrating success



Earlier in the year we adapted our study-programme for our level 2 & 3 students so they could study for the Food Hygiene Certificate, which is a compulsory qualification for any food handler. Well, today we were able to celebrate the amazing achievement of our students by awarding them their certificates. For those who took the level 2 course there was a 96% achievement! Excellent work team.



Tuesday 30th – preparing for Christmas

It's beginning to look a lot like Christmas...

Students have been working hard today preparing for the first festive lunch of the season. 🎄🍷🥂🎅🦋



Wednesday 1st – Christmas lunch service commences



Today saw the beginning of our busiest 2 weeks of the year with the commencement of our first Christmas lunch service. Even though the students were extremely apprehensive with the added pressure of not ruining our guests Christmas lunch, they pulled out all the stops & really stepped up to the plate. It was a fabulous start to the season, well done all!



City View
Christmas Lunch 1st, 3rd
7th, 8th & 10th
14th & 15th December

Butternut Squash, Chestnut & Sage Soup £3.25
Smoked Mackerel Pate £4.50
Beef Carpaccio £4.50

Turkey Paupiette with Pork & Cranberry Stuffing
Chateau Potatoes, Sprouts, Carrots and Parsnips
(Pork - free stuffing available) £8.00
Salmon Fillet with Prawns, Mushrooms & Pernod Sauce, Celeriac Puree & Medley of Beans £8.00
Beetroot & Goats Cheese Parcel, Roasted Mediterranean Vegetables with Tomato & Mascarpone Sauce £8.00

Festive Eton Mess £4.20
Christmas Pudding & Brandy Butter £4.20
Apple & Mincemeat Crumble with Vanilla Custard £4.20

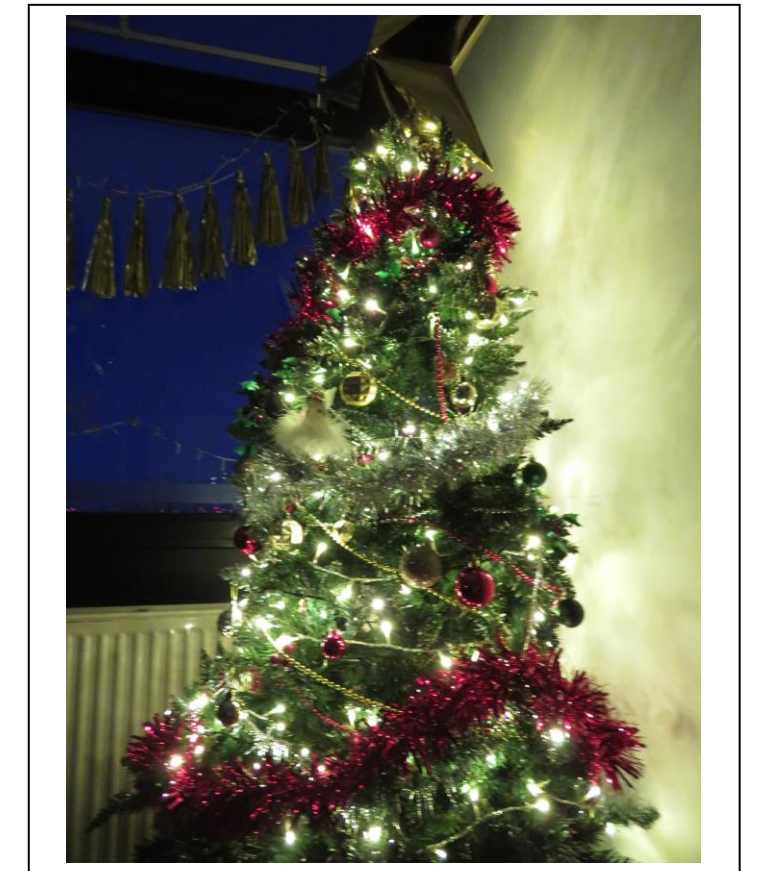
Group price £20.50 per person. Includes 3 course, Bucks Fizz & Tea or Coffee
Minimum number 12 guests



Thursday 2nd – Pre-Christmas Gastro Supper



Our busy end of term continued with our first Fine Dining event of the season, the well-established Pre-Christmas Gastro Supper. The level 3 students created a stunning menu under Chef Mark's guidance. Great job



Thursday 2nd – parents' evening

In addition to all of the festive shenanigans we also had a parents' evening to host. Unfortunately, we were unable to contact all parents/guardians on the night due to a little event occurring in City View. However, across the week the Team still managed to speak to 94% of our students' parents/guardians.

Wednesday 8th – SHC Basketball Team



We were delighted to hear that the Shooters Hill Women Academy Basketball Team had a resounding win against John Roan Women's team thrashing them 37 – 26; however, making it an even sweeter success for the H & C team was seeing our very own NVQ 1 Rachel as part of the winning team – great job all

Thursday 9th - Elf on the shelf –



In memory of Marce, the employability team tasked each department at SHC with the assignment of taking a photograph of the Elf on the Shelf (something which Marcia would've loved) – having fun in their departments. We all agreed the Elf on the Shelf made a great mocktail



Thursday 9th - Advent feast



This evening turned out to be one of the best Advent Feasts the department has ever created due to some stunning work by our level 2 & 3 students. The evening went without a hitch & every dish from start to finish was flawless as was the service both front & back of house. The customers were absolutely blown away by the whole evening; these students are going to have amazing careers. To top it all we received some wonderful feedback from our customers



12/12/2021.
Dear Debbie,
We have had the pleasure and appreciation of many years of Fine Dining at City View Restaurant, and would like you to know that the Advent Feast last Thursday was one of the finest we have had. From the lovely Christmas decorations, hospitality service, beautiful food presented so well, to the tutor's care and encouragement of the students who, as always, joined the chat with the diners with enthusiasm. Many congratulations to all concerned!

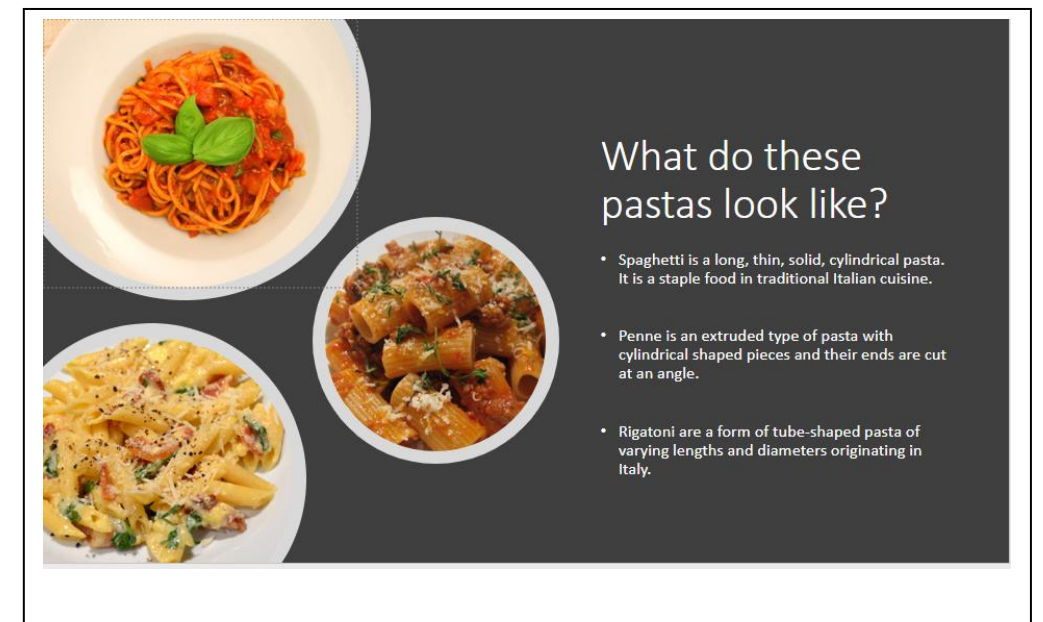


Monday 13th - Back to remote learning

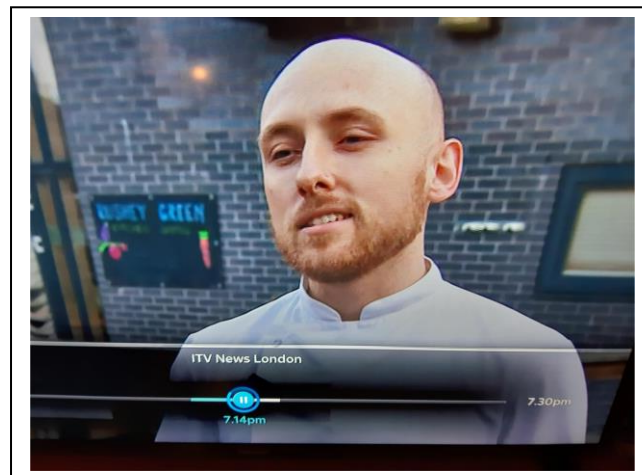


Back to remote learning once again but in H & C we don't let that hold us back. Across the week some of the level 1 students worked together to prepare & present PP about pasta dishes. Theses were presented during on-line lessons & assessed with peer feedback.

These were brilliant presentations but we're still looking forward to getting back to practical lessons.



Monday 13th – Rushey Green Primary School



This evening ex-student & WEX mentor Luke was on the ITV news discussing the “edible” garden that Rushey Green Primary School are raising funds for in memory of their teacher Sabina Nessa who sadly lost her life earlier this year, an event that has touched the local community greatly. We are hoping to help Luke by donating herbs & plants from our balcony project.



Friday 17th - H & C team last day of 2021



After what has probably been the most challenging term on record for the H & C dept. the last day of term thankfully arrived. Before we finished for the Christmas Holidays, we managed to get together for a Futurama style team meeting & celebrated the end of the year in true Hospitality & Catering style. 😊



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 1164 likes & 1237 follows, reaching students' relatives as far afield as Australia!