

# INDUSTRY WEEKLY DIGEST

School of Hospitality & Tourism Management

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## AUTHENTIC ASSESSMENT CONTINUES IN LAKESIDE

Over the next couple of weeks as part of their **Restaurant Management Module** our first year **International Hospitality Management** students will be running their assessed lunch service events from **Lakeside Restaurant and Coffee Shop**. This year due to the Pandemic we have pivoted to a themed takeaway lunch service which includes Street-eat boxes, homemade Pizza with a freshly prepared drink to complement the food.

If you are on campus, why not come and give it a try?

Have a great Bank Holiday weekend!



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SCHOOL OF HOSPITALITY  
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## AROUND THE WORLD IN EIGHT LUNCH BREAKS – FROM ITALY TO MEXICO AND BACK IN TIME TO A MYTHICAL FEAST

### KAREN KELLY

The team projects in semester two, build on the practical experience gained in the first semester during the **Restaurant Operations Module**. During this module, Head Chef, **Dave Hill**, sets students a task called “Pizza like a Pro” where each student had to create and make a pizza of their choice, using only the ingredients that were available from the fridge and store cupboards, during the practical classes.

The pizza had to be costed and achieve a gross profit of at least 65%, providing students with the important concept of costing and making a profit! The winner of the most creative pizza was Antonio (pictured above) whose pizza, Honey Chicken, is now featured on the Lakeside to go menu. The “Pizza like a Pro” task has helped to prepare students for their next challenge and the greater responsibility they have to take this semester during their team projects.



### THE LUNCH OPTIONS:

Tuesday 4th May - **Wow Thai**  
 Wednesday 5th May - **Holiday at Home**  
 Thursday 6th May - **Yum Yum Asian**  
 Friday 7th May - **Italian Illusion**

Monday 10th May - **123 Italy**  
 Tuesday 11th May - **Culture Shock**  
 Thursday 13th May - **Chilicious**  
 Friday 14th May - **Mythical Feast**

From the start of semester in February, the students have been collaborating in small teams of up to five, to develop their takeaway lunch service events. This year all the planning has been undertaken virtually adding a whole new dimension to working within teams and has really helped to hone communication skills, adaptability and flexibility of the students, as previously reported in this **Digest**.

The team project is a culmination of eight weeks of fun, but hard work, that includes researching, creating, planning and organising a themed takeaway lunch which the students will deliver for our very discerning campus customers. Each team of students have also designed a social media marketing campaign using a digital platform of their choice.

The students have created a truly international collection of street-eats, pizzas along with drinks to complement their chosen themes. As we can't currently enjoy international travel, the taste of the world is coming to us! With tastes from Italy to Mexico and back in time, to a Mythical Greek Feast.

This project is very much in keeping with the ‘Authentic Assessment’ focus that **Professor Anita Eves** advocated in a previous **Digest**. From this project students really have some great “real life” examples to talk to prospective employers about, when they go to interviews in the near future.

Please do come and support our student takeaway lunch events and enjoy their creative menus!