

Industry Weekly Digest

School of Hospitality & Tourism Management



Authentic assessment returns to Lakeside restaurant

In the week beginning 4th April as part of the **Restaurant Management Module** our first year **International Hospitality Management** students will take on the challenge of running their assessed team lunch service projects from **Lakeside Restaurant and Coffee Shop**

This year it is once more a seated lunch service in the Lakeside restaurant which includes a choice of one main course with either a starter or dessert with a freshly prepared drink to complement the food.

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

From an Italian Rossini inspired menu, Japanese Cherry blossom through to a fusion of two cultures in Gina and the thought of summer in So Barbeque – a truly International gastronomic week!

Karen Kelly

The team lunch service projects in semester two, build on the practical experience gained during the **Restaurant Operations Module**. During this module students learn everything from knife skills and butchery, to opening wine tableside and also receive Barista training. The students work in both front- and back-of-house, alongside the Lakeside team, to produce and serve the “best” food on campus. This skills-based learning has helped to prepare students for their next challenge and the greater responsibility they take this semester during their team service projects.



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The Lunch Options:
Monday 4th April – 40th Matinee of Rossini
Tuesday 5th April – So Barbeque
Thursday 7th April – Sakura
Friday 8th April – Gina

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From the start of semester in February, the students have been collaborating in teams of up to eight, to develop their lunch service events. Working within student teams has really helped to hone communication skills, adaptability, and flexibility. The team project is a culmination of eight weeks of fun, but hard work, that includes researching, creating, planning, and organising a lunch service 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 food along with drinks to complement their chosen themes. **Tony Webber** Lakeside’s Training Facility Manager says that he really enjoys the student led projects as each one is different, fresh and we all learn something new. The Lakeside customers love to come and support the students and try out the themed food and drinks. He also enjoys seeing the hospitality students grow and develop their skills and confidence.

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 acquire 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 lunch events in Lakeside restaurant and enjoy their creative menus!

Joshua Souter one of our International Hospitality Management students said that “over the course of my project, I have developed my leadership skills when hosting discussions as the Project Manager and making sure everyone’s points are heard during meetings. I have learnt about the importance of collaboration and what it means to have a team working towards one goal simultaneously. It’s been an enthralling experience to participate in such a project and I’m very much looking forward to presenting our ‘Opera’ themed lunch on Monday 4th April. I look forward to seeing you there!”