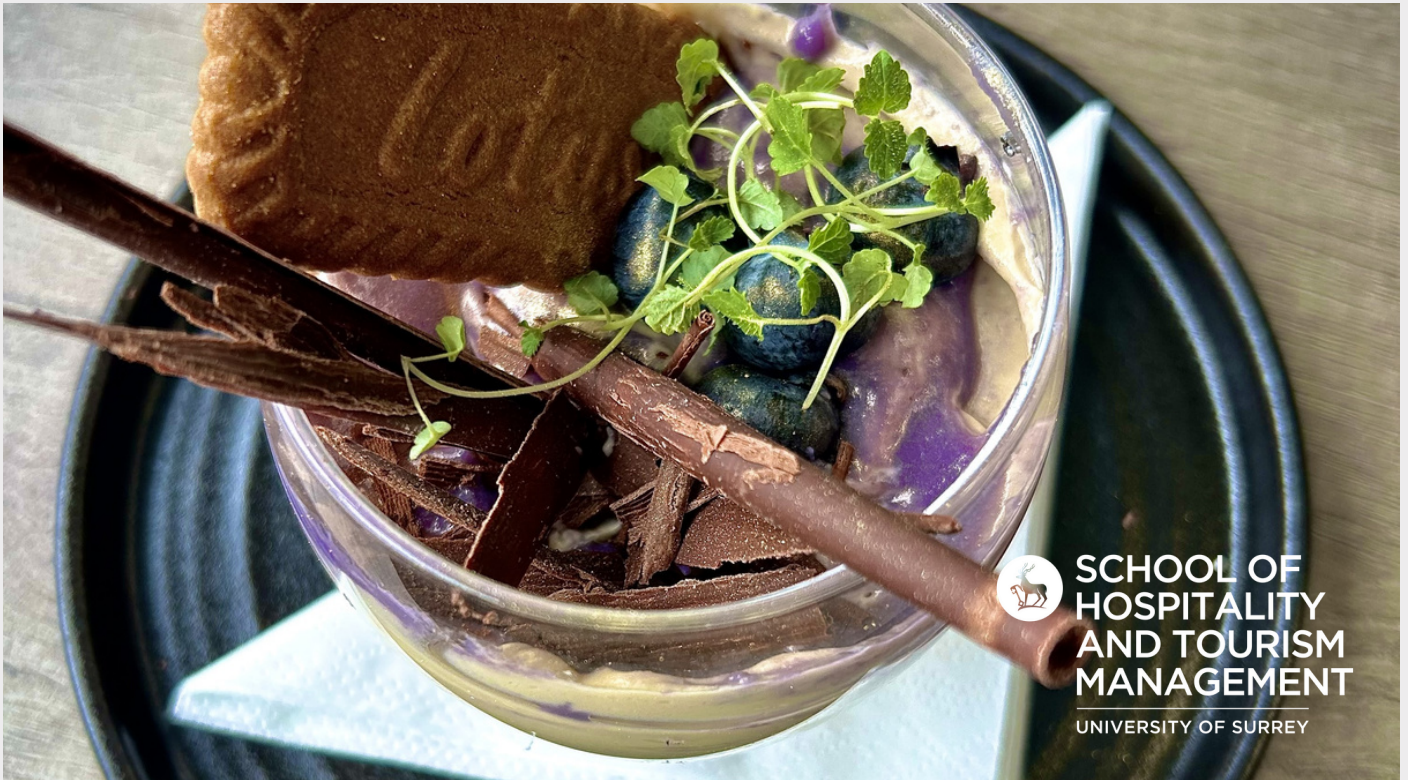


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# INDUSTRY WEEKLY DIGEST

YOUR WEEKLY DIGEST OF CONTEMPORARY INDUSTRY TRENDS



## FROM PLAN TO PLATE

The project management journey to create a lunch service in the Lakeside Restaurant

In the week beginning 23rd April as part of the Food & Beverage Management Module our first year International Hospitality Management students will once again be hosting their assessed team lunch service projects from the Lakeside Restaurant and Coffee Shop.

The management teams this year have chosen themes from across the world that include 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?

Have a great weekend!





## HOW DOES THE PLAN BECOME THE FOOD ON THE PLATE AND THE DRINK IN THE GLASS?

### **Karen Kelly**

The team lunch service projects in semester two build upon the practical experience gained from the first semester in the **Food & Beverage Operations Module**. During this module students learn everything from knife skills, to barista training, that helps to prepare them for the challenge of the team service lunch project in this semester.

From the start of February students have been working in small teams of six to develop their project. Once students have submitted their written plan of action, they are able to practice their food and drinks during their practical classes. Head Chef **David Hill** helps the students to design and create their dishes for their customers. Dave explains that the project development practices “are an interesting and challenging part of the project management process that helps students to get creative and work on an idea from concept to the finished product”.

Nina Colville who is one of the first-year undergraduate students studying F&B management explains the project process and her kitchen manager role within the team for the enchanted garden theme.

“During this project, I have been tasked with researching and deciding the recipes, ordering the ingredients, and perfecting the dishes in the class sessions. The key skills that I have learnt are punctuality, organisation, efficiency, leadership, and communication. I also feel that my confidence has grown significantly during the module, as I have been placed in a real working environment in both the Lakeside kitchen and restaurant”.

After all this hard work during the semester please do come along and support our students lunch events in Lakeside restaurant and enjoy their international menus.

Tuesday 23rd April – Mexican Fiesta a flavourful party for your tastebuds.

Thursday 25th April – Mamma Mia inspired theme with tantalising tastes of Greece.

Friday 26th April – Enchanted Garden a culinary celebration of spring.

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*For more information or to book these student projects, please see the recent **Lakeside newsletter**.*