



A Message From Tony Pecoraro

I hope you are well and I trust you had a great summer!

It always gives me great pleasure to be writing to you once again, to bring you an update of what our catering students have accomplished during the last academic year and our plans for this coming year.

All our first and second year students successfully completed their work experience in many top class London establishments and locally in the Essex area.

The employers who provided work placements were impressed by how knowledgeable and how skilful our students were and on completion of their programme the majority of our students were offered full-time and part-time employment. Some students have chosen to come back to our college to further their culinary skills at a higher level to cook and serve you on Thursday evenings for fine dining.

This year the Jubilee restaurant is open from Tuesday to Friday serving themed menus. In addition, the Jubilee restaurant will be open to the public on Thursday evenings for "Fine Dining".

The Restaurant Secures £10,000 Grant

The Jubilee Restaurant was recently successful in securing a £10,000 grant from The Savoy Educational Trust to modernise its facilities.

The college used the grant to purchase new equipment for the restaurant which gives Catering and Hospitality students the opportunity to learn in a real working environment under the supervision of trained chefs.

Purchasing new equipment for the restaurant enabled us to modernise our facilities in line with the catering industry. It will be of great benefit to our students.

The Savoy Educational Trust is an independent, grant giving charitable trust, whose main aim is to advance and develop education, training and qualifications within the hospitality industry.

Raising money for Saint Francis Hospice

Our Catering staff and students raised a huge £476 for Saint Francis Hospice selling raffle tickets to diners in the Restaurant over the Christmas period.

"We are thrilled with the amount of money raised for the hospice in the restaurant over the Christmas period and would like to thank our generous diners for buying raffle tickets. Saint Francis Hospice is a fantastic local cause and we are very happy to be able to help."



Featuring in a high end magazine

It's time for Jamie Oliver and Gordon Ramsey to move over. Lecturers at Havering College know how hard it is to break into the catering industry with so many teenagers now aspiring to be the next upcoming chef. However with The Jubilee Restaurant now offering the opportunity for 16-18 year olds to get real life cooking and waitering experience it is now not seeming so impossible.

The Jubilee restaurant was mentioned in The Havering Resident's November 2016 edition magazine a luxury London lifestyle magazine published by Archant which is the fifth largest regional newspaper publisher in the whole of the UK.

Ready Steady Cook

Our Diploma 1 in Professional Cookery Students were a part of a Ready Steady Cook Style Competition that aimed to educate students on healthy cooking methods. The students prepared for the competition by learning through the Self Organised Learning Environment (SOLE) and were required to create a dish using 200g minced meat and a choice of ingredients provided under timed conditions.

The students did not fail to deliver with a variety of healthy minced meat and vegetarian dish options. The winners were Laura Thompson and Angel Reed on their herby sweet potato topped savoury vegetarian cottage pie which included 5 different vegetables.



Restaurant Opening Times



Lunch Opening Times

Our first themed weekly lunch menu will be served on Tuesday 3rd October 2017, with The Carvery & Buffet Menu. (A three course meal with coffee priced at £7.50).

Dinner Opening Times "Fine Dining Experience"

We are pleased to announce that the Jubilee restaurant will be open to the public for "Fine Dining" on Thursday 28th September 2017 from 7:00pm onwards (A three course meal with coffee priced at £15.50).

If you have not experienced Fine Dining in the Jubilee restaurant before, it is a must!

Afternoon Tea Opening Times

Due to popular demand we have increased the amount of Afternoon Teas served during the course of the year which will be available on Thursday and Friday afternoons at 2:00pm.

Please find enclosed the Programme of Events for 2017/18 for more information, e.g. Themed Lunch Menus, Thursday Fine Dining Evenings, Afternoon Teas and Christmas Luncheons.

Discount Voucher

As a loyal customer please find enclosed our discount voucher for you to use when dining in our restaurant.

To reserve your table or to book any functions please call Tony Pecoraro, at The Jubilee Restaurant on 01708 462886 or email tpecoraro@havering-college.ac.uk

Should you wish to pre-order your food for your party, please refer to the menu I email to you weekly and contact us via email/phone.

The Catering Team and students are now back in college and look forward to serving you. Please come and support tomorrow's catering professionals. Your custom is paramount to the success of our students.



Katie Kenny, Daniels Jevdosenko, catering lecturer Lesley Stevens, Janos Kokeny and Laura Thompson at the Havering College 70 years community fun day. Picture: Ken Mears