



## A message from Tony Pecoraro



**WELCOME BACK** - I hope you and your family are well and had a lovely summer.

First of all, I would like to take this opportunity to thank you personally for the positive and constructive feedback you have sent me. I have communicated this with all our catering students and team in order to further improve our services to you. 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 year and our plans for this coming academic year.

Our catering achievement this year has been 94%. We managed to retain our grade 1 for the catering area during our last inspection and the students had a great year studying with us.

All our catering year students successfully completed their work experience in many top class London hotels and restaurants. Some students had the opportunity to carry out their work experience in high class establishments like the Savoy, the Ritz, the London Stadium, the Holiday Inn, the Marygreen Manor, the House of Commons, and the Landmark Hotel to name but a few and some chose to carry out their work experience locally in the Essex area.

The employers who provided work placements were impressed by how knowledgeable, positive in attitude 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 and to continue to cook and serve you on Thursday evenings for fine dining.

This year the Jubilee Restaurant is open for lunch on Tuesdays, Wednesdays and Fridays serving themed luncheon menus. In addition, the Jubilee restaurant will also be open to the public on Thursday evenings for 'Fine Dining'.

## Catering students trip to London

Earlier this year, our catering students enjoyed a visit to the London Stadium with Delaware North, a global leader in hospitality and food service. The day consisted of food tasting, a tour of the catering facilities, and a mini cooking session orchestrated by executive head chef Gary Foakes, in which students were tasked with prepping meats and making truffle cabbage puree.

Our students were given the opportunity to ask vital questions to industry experts and experience working in mass scale kitchens. Janos Kokeny, a level 2 catering student, described the day as a "Unique and extremely useful experience."

Overall, the students and staff that attended had a great time and learnt key skills which could be adapted and brought into the Jubilee Restaurant.



## Catering students complete valuable work experience



Our catering students recently completed work experience placements much to the delight of their employers.

It cannot be stressed enough how beneficial work experience placements are for any student. Not only do they help to shape students' understanding of the working environment, but they also present them with so many opportunities for development.

It is an excellent way to put the skills learned on a course into practice and it can become the first step towards a successful career in the relevant industry, as was the case with Professional Cookery Level 2 Diploma students Hayden Barber and John Caadan who were offered jobs at the end of their work experience.

Both Hayden and John carried out their placement at The London Stadium where they produced a canapé menu for a professional networking event. They were complimented by guests for their smooth service of the food and drinks and also received praise from Head Chef Gary Foakes:

***"It has been a great week. Well done to the students, we hope they have taken something from their time here."***

Similarly, NVQ Level 2 student Charley Trowbridge completed her work experience at the House of Commons where she was exposed to various kitchens and had to prepare various foods. Despite feeling apprehensive on her first day, Charley took a lot from her placement. Speaking of her time there, she said:

***"Overall, I really enjoyed myself. I grew in confidence, learnt new skills, and have gained more knowledge. I got to experience different parts of the industry and gained an idea of what I like doing and what sort of chef I want to become in the future."***

Students also carried out placements at The Ritz, Table 19 Golf Club and The Shepherd and Dog amongst others. A huge congratulations to all of them – keep up the hard work!

## Restaurant opening times



### Lunch Opening Times

The Jubilee Restaurant will open for lunch time on Tuesday 2nd October 2018 and our first themed weekly lunch will be the Carvery & Buffet Menu.

### Dinner Opening Times 'Fine Dining Experience'

The catering team and students are pleased to announce that this year our Jubilee Restaurant will open to the public for Dinner for our first "Fine Dining Experience" on Thursday 27th September 2018 from 7:00pm. 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 number of Afternoon Teas served during the course of the year which will be available on selected Friday afternoons at 2:00pm.

Please find the enclosed the Programme of Events for 2018/19. For more information, on Themed Lunch Menus, Thursday Fine Dining Evenings, Gourmet Dinners, 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 contact Tony Pecoraro, at the Jubilee Restaurant:

**01708 462 886** or  
email: [tpecoraro@havering-college.ac.uk](mailto: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.

We would greatly appreciate if you choose a selection of dishes from the menus in order for our students to complete their assessments. The catering students are now back and rearing to cook and serve you.

Thank you for supporting tomorrow's catering professionals as your custom is paramount to the success of our students. On behalf of the whole team I look forward to welcoming you back to our Jubilee restaurant.

Best wishes

*Tony Pecoraro*

Food Service Lecturer/  
Restaurant Manager  
The Jubilee Restaurant

