



PRESS RELEASE

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Tameside College host high school hospitality day

Food and hospitality students from Tameside College hosted a high school hospitality day for year 9 pupils from Longdendale High School, William Hulme's Grammar School and Cedar Lodge School.

The hospitality day is a follow up experience for the high school pupils as earlier in the academic year they enjoyed cooking behind the scenes in the college's kitchens making cupcakes and having a go at flambé.

This time, pupils got an insight into the hospitality side of the food industry by enjoying a three course meal in Tameside College's onsite restaurant Reflections, observing professional table layups and serving techniques from level 2 food studies students. The meal included a starter of tomato soup, a chicken and vegetable lasagne for their main and fudge brownie with compote for dessert.

Mark Kilkeny, food and nutrition teacher at Longdendale High School, said: "Visiting the college was a brilliant experience for our pupils. It's good for them to see what it will be like at college and get hands-on experience of a more professional hospitality setting. They've really enjoyed today."

For more information, please contact Melissa Jones on 0161 908 6698 or Melissa.Jones@tameside.ac.uk

Rhiannon Venables, Business Development Leader at Tameside College, who organised the event, said: "It's been great hosting today because it gives high school students an insight into the hospitality side of the food industry. They enjoyed their time visiting the college's food department and we hope to see them enrolling with us in a few years' time."

For more information on food and hospitality courses at Tameside College, please call: 0161 908 6789 or visit www.tameside.ac.uk.

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