

"Supporting good quality careers education"
"Nurturing future talent"



HOSPITALITY CONNECT WEST LONDON HOTELS

66

"inspiring employer ecounters"

NOVEMBER 2024

ISSUE #1

CHELSEA FC AND QUEENSMILL

Chelsea FC lead the way with inspiring activities for students with SEND backgrounds and those who are NEET. Busayomi, was the first candidate to experience their work placement designed for those with ASD. He did 12 weekly immersions with the hotel for breakfast and was then offered a permanent job as an F&B assistant

The success of the placement has translated into them now offering the same programme to others from Queensmill Trust, one per term for the whole of this academic year



LOST PROPERTY & FULHAM CROSS

TEH HOTEL HOSTED A CAREERS TALK – "HOSPITALITY AWARENESS & MISCONCEPTIONS" FOCUSING ON THE BENEFITS OF WORKING IN OUR INDUSTRY AS WELL AS SOME MYTH BUSTING!

THEY ALSO FACILITATED A WORKSHOP WITH SIXTH FORM STUDENTS WHO SHOWED GREAT PARTICIPATION AND INTEREST IN OUR INDUSTRY. THE FEEDBACK THAT THEY RECEIVED AFTERWARDS WAS VERY POSITIVE; THEY DID NOT REALISE HOW MANY DIFFERENT CAREER OPPORTUNITIES WERE AVAILABLE AND WERE SURPRISED AT THE GREAT BENEFITS THAT OUR INDUSTRY OFFERS.

THEY; VE ALSO DELIVERED A CV WRITING WORKSHOP PROVIDING ADVICE AND GUIDANCE ON CV WRITING AND HOW TO IMPROVE CVS TO SECURE FUTURE EMPLOYMENT. THE STUDENTS SAID THAT THEY FOUND THE VALUABLE 1-TO-1 TIME VERY BENEFICIAL AND FELT MORE 'CAREER-READY' AFTER THE SESSION.

ROYAL LANCASTER and SALVATORIAN COLLEGE



COMPLETED ACTIVITIES

- Careers Talk with Years 9 and 10 during assembly - Sally Beck (General Manager) and Nilu visited the school to share insights into careers in hospitality.
- Awards Evening for Years 7–10 with parents - where Sally was a guest speaker.
- Year 10 Work Experience Week.
 Three students joined their Events and F&B departments to gain hands-on experience.
- Hotel visit by 20 students, who toured the facilities and learned how a 5-star hotel operates.
- Post-16 Careers Fair at the school, educating students on career pathways in the hospitality industry

PLANNED ACTIVITIES

- Masterclasses for GCSE students focused on advanced culinary skills:
 - Fish Deboning (Year 11, students)
 - Pastry Making (Year 10,students)
- led by Executive Head Chef and Executive Pastry Chef
- Hotel Tour Planned for 40 students interested in hospitality studies, including a bed-making session and a mocktail workshop.
- Careers Talk for Year 8 students.







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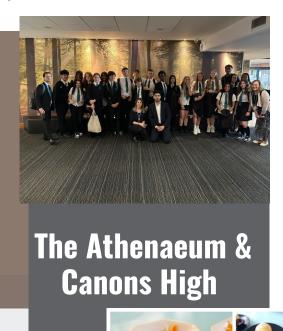
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NOVOTEL HAMMERSMITH & RIVERS ACADEMY

Students from Rivers Academy had a brilliant time at the Novotel who hosted a welcome breakfast and then we did a presentation and quiz about Accor and the hotel (students LOVED the quiz!) - the day finished with a tour around the hotel.





"it was amazing, I liked seeing the bedrooms and hearing about the work, I liked seeing the kitchen and asking the chef some questions"

"it was good, interesting about all the different parts of the hotel"

"it was really posh there"

"Very professional and polite staff, all looked very organised, and prepared, everything was ready, all the people were kinde"

"That when you went up to the top floor you can see the view, and the nice sandwiches and the presentation, and the staff there are polite and welcoming"

"I enjoyed looking around the hotel. The bedrooms were very clean and the service from the kitchen was very good".

"The sandwiches were very delicious, especially the cucumber sandwich",

"Thank you for showing us how to brew tea and also for giving us samples of tea to take home."

"I would like to say thank you for the tour around your lovely hotel on Tuesday"

"I enjoyed meeting your chef and asking him some questions and the view from the hotel"

The Athenaeum & Green Corridor

ANDI & JOANNE HOSTED 2 SESSIONS AT GREEN CORRIDOR MEEING ALL 40 OF THE SCHOOLS EXTREMELY ENGAGED STUDENTS TO TALK ABOUT THE HOTEL, THE ROLES AND SKILLS NEEDED WITH A Q & A.

10 CATERING STUDENTSTHEN VISITED THE HOTEL AND PARTICIPATED INACTIVITES INCLUDING FINDING OUT A DAY IN THE LIFE OF A CONCIERGE, EXPLORING THE LIVING WALL WITH OUR ESG MANAGER, EXPERIENCING WHAT A ROOM ATTENDANT MAY ENCOUNTER IN A DEPARTED ROOM, A GUESS THE INGREDIENTS IN A DISH PREPARED BY CHEF AND A TEA BLENDING TASTING WITH THE HEAD BARISTA.

- The Athenaeum judged the school heat of Springboard's Future Chef at school
- Students are due to visit Athenaeum as part of Careers Podcast series, and interview managers and team about their career paths
- The hotel will host 3 masterclasses with Q & A to support with curriculum topics - sustainable food practices/seasonality/food provenance & allergens (for Food GCSE) around sustainability in business - (for geography/science GCSE)
- The hotel is supporting with a Year 9 Students "Christmas Cream tea" event (for teachers who book a place and pay what they believe is a fair price) the 15 students enrolled in the event will visit the hotel to meet pastry and F &B team to understand afternoon tea and sample and start planning their event, then an Ath pastry chef to visit school to assist with planning the event to be held on last day of term (and a similar event for Year 10 in the summer)
- The Athenaeum will attend a whole school careers fair and support with mock interviews in March