

Hospitality and Catering Event

Year 10 & 11 Students

Our Hospitality and Catering students were asked to cater for the NOA Head Teachers meeting on the 12th March for approximately 30 people and what a FANTASTIC job they did. The students had prepared extremely well for the event producing cake and savory items including chocolate cake, carrot cake, cheese and fruit scones (with cream and homemade jam!), cheese and bacon twists, biscuits and much more.

On the day of the event, the students arranged the room, making sure it was an appropriate environment for the meeting to take place, as well as setting up a display and a serving station. Students all played a role from signing guests in, greeting and giving directions to serving tea and cakes.

The students received some positive feedback from the Head Teachers that attended the meeting.

- “Delicious carrot cake and loved the lemon water. Thank you for displaying everything so beautifully – what a treat on a Tuesday afternoon!”
- “Making a very long meeting enjoyable and putting a massive smile on my face through amazing treats!”
- “Thank you so much for all the care and attention to detail you put into the catering today”
- “Thank you for such fantastic catering. I really enjoyed the scone (especially the jam). Your service was also really good and I felt looked after”.

You can see by the pictures below just how well the students set up the service and how delicious all the treats looked!

A HUGE WELL DONE TO ALL STUDENTS AND STAFF INVOLVED!

