Industry Weekly Digest

School of Hospitality & Tourism Management



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Behind the scenes of the School of Hospitality and Tourism Management's training facility

Lauren Haffenden

Comprising of a bustling coffee shop, a fine dining restaurant and flexible events spaces, <u>Lakeside's</u> operations are run by a small team of professional staff. Leading the team is Manager Tony Webber, alongside <u>School of Hospitality and Tourism Management</u> alumni and Assistant Manager Lauren Haffenden and Supervisor Alicia Joyner. Back of house, the team is ably led by Head Chef Dave Hill, Sous Chefs John Walter and Irinel Stavarache, and Kitchen Assistant Greg Pozniak. This team are responsible for both the smooth running of operations and for providing hands on training and learning opportunities for students across several <u>School of Hospitality and Tourism Management</u> modules.





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Whilst a training facility, in order to simulate a real-world learning environment, an authentic business model is adopted, resulting in Lakeside being a multifaceted and thriving operation.



Bringing the life and soul to <u>Lakeside</u> however is our team of part-time assistants. Once having completed core hospitality operations modules, many of our students join us for part-time employment in their second year and beyond. The continuation of experiential learning is a priority for many students, who soon appreciate the value of this in enhancing their employability. Providing an environment in which students can hone in skills and build on valuable experience is therefore a key focus of Lakeside.

Passion for learning is the energy that runs through <u>Lakeside</u>, making it an incredibly exciting and inspiring place to be. But please don't just take our word for it, the Lakeside is well worth a visit. Please contact us at <u>lakeside@surrey.ac.uk</u> for restaurant reservations. The staff and students of <u>Lakeside</u> look forwards to welcoming you soon!