

PACE Conference and Exhibition 2009

FUTURES

2-3 April, Whittlebury Hall, Northamptonshire

PACE AWARDS 2009





professionalassociationforcateringeducation

PACE are delighted to continue their awards initiative called the 'PACE Awards for Innovation'.

Nominations were sought for individuals, departments, schools, colleges or partnerships that introduced innovative initiatives or activities from February 2008 to February 2009 in hospitality training and development.

The search for nominees was a spectacular success, attracting large numbers of excellent nominations for each of the five categories.

Award criteria:

INNOVATIVE USE OF TECHNOLOGY AWARD

For example - computers in kitchens, hand-held devices for completing questionnaires or the use of SMS for correspondence with students.

INNOVATIVE TEACHING & LEARNING GOOD PRACTICE AWARD

For example - innovative ways to engage learners with new messages in a very lively and imaginative way - used more for theoretical messages than practical.

INNOVATIVE LEARNING MATERIALS AWARD

For example - booklets, stickers, cds, folders, intranet – any material used in learning that is innovative and interesting

INNOVATIVE PARTNERSHIP WITH INDUSTRY AWARD

For example – this might be a with an employer, where the lecturer goes into industry, or the employer comes into the college. This award is looking for examples of anything that promotes a good experience with another organisation.

INNOVATIVE PARTNERSHIP WITH EDUCATION AWARD

For example – this might be a partnership with schools that encourages young learners into schools, or college partnerships with overseas colleges. This award is looking for examples of anything that promotes a good experience with another organisation.

Entries were scored on:

- Standard of application
- Description of innovation
- Range of learners reached by innovation
- Benefits described
- Transferability potential to other FE partners



Innovative use of Technology Award

Luane Quigley

North West Regional College

Outline of innovation:

Monitoring and evaluating the quality of a programmes delivery content and provision is of the utmost importance to all education providers. One effective way of gathering information is via a questionnaire or survey, which is conducted with students. Certain courses at NWRC requests students to complete an online questionnaire and free response survey through a software programme called Survey Monkey. The questions asked relate to topics such as content delivery, assessment, resources, facilities and areas for improvement etc. The responses are anonymous and once completed the questionnaires are analysed, and module tutors and the Course Director can review the summary. The responses are used to make improvements that need to be addressed to meet the changing needs of the learner group on the programmes. The gathering of feedback is crucial to improve the programme and to give the student a sense of purpose so that they are involved in the continued development of their studies.

Key features and benefits of initiative:

- Automatic compilation and analysis of each individual question asked
- Students feel more relaxed to give true responses as the system is totally anonymous
- Improves quality evaluation on each module as individual tutors review learner feedback
- Quality of module of course improvements
- Saves time and money as there is no copying of paper response sheets

School of Hospitality

North West Regional College

Outline of innovation:

i-view learning technology – The School of Hospitality have tried to blend modern technology in a practical environment with the view to enhancing the students learning experience and also to address the embedding of ILT into the classroom. There are a number of items that make up this enhanced technology, such as a laptop tablet – where the student can access a wide range of course information and materials. A photo station – which allows the students to photograph their dishes, then store or print the images and helps them build their portfolio. Others include kitchen camera and interactive white boards.

Key features and benefits of initiative:

- Provides extra resource for the lecturer in the craft environment with which the student can assess a range of course materials independently
 - Facilitate learning objectives in the classroom
 - Facilitate students with learning difficulties, encouraging inclusion at the learners own pace
 - Introduction of an innovative method of updatable and reusable resources to facilitate student learning
 - Improves the quality of the teaching
 - Offers the option of distance learning
 - Will help increase retention rates
- The development prospects will encourage participation of green paper target groups both on and off campus
- Provides a monitoring assessment tool of teaching quality and standards

Mike Coppock

Northampton College

Outline of innovation:

The catering department at Northampton College has become a fully e-enabled department, where blended e-learning is embedded in the curriculum and central to all curriculum planning, from initial induction to final assessment learners are trained, supported, tracked and assessed using the college VLE and learner progress monitoring system, in conjunction with Test VQ on-line testing. 'Moodle' is fully utilised by the department.

Key features and benefits of initiative:

- Smartphones used in wireless enabled kitchen areas to access course materials via the internet and to record learner achievement using video
- Electronic learning resources including all recipes, handouts and course materials made available to learners 24/7 via the VLE
- Video fully integrated into teaching both for assessment and demonstration
- Electronic progress reviews monitoring, target setting and reporting with on-line learner access
- Networked IP cameras in all kitchens relayed to restaurant reception areas
- Electronic formative and summative assessment

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Innovative Teaching and Learning Good Practice Award

Sandra Leaver

City of Sunderland College

Outline of innovation:

City of College Sunderland have designed and implemented an electronic recording and learning resource, using tablet personal computers and taking learning and development and all associated audit documentation to a new level. Innovative SMART assessment practices applied that enhance learner IT skills whilst running parallel to vocational training, reducing both assessors and IV time.

Key features and benefits of initiative:

- Learners with little or no IT skills have been provided with the opportunity to enhance IT skills whilst completing vocational training, this has proved motivational and very positive for the learner
- The reduction in time completing paperwork allows for the assessor to give additional training, development and support time, which enhances the learning experience.
- Evidence being assessed and IV'd is easily pin pointed making effective use of assessor and IV time.

Patricia Paskins

Thames Valley University

Outline of innovation:

TVU have implemented a programme for hospitality apprentices to increase awareness of food safety whilst increasing success in key skills, an area that has frequently been a barrier for full apprenticeship achievement. Linking key skills with food safety, applying it locally and to individual work places has engaged learners and has led to high success rates.

Key features and benefits of initiative:

- Promotes keen interest in food safety in local area / individual establishments
- Provides evidence for Level 1 Key Skills in a relevant way
- Promotes interest in independent learning
- Increases awareness of food safety standards in own work place

Gary Hunter

Westminster Kingsway College

Outline of innovation:

Westminster Kingsway are using this groundbreaking VLE (Virtual Learning Environment) resource, which comprehensively covers the area of food preparation and cookery for the new Diploma in Professional Cookery Level 2, NVQ Level 2 and 3. With internet access via large plasma screens in the teaching kitchen areas, the food preparation theory sessions can now be delivered to learners in a stimulating environment that directly relates to the background of professional cookery. Each weekly demonstration has invited industry figures such as chefs, suppliers, associations and agencies to interact with the final year students to impose creative and direct learning.

Key features and benefits of initiative:

- Each kitchen area is used for specific learning fields – this means each learner associates a different kitchen with specific subjects
- Over the whole academic year it will offer complete coverage of the NVQ level 1 & 2 food preparation cookery and the level 1 & 2 7100 Diploma in Professional Cookery, the system clearly emphasises the skills, techniques and theory you need to succeed and prepare for the next stage at level 3
- The Virtual Kitchen-an online web based media which has also been produced by the college to create a blended learning project to enhance learning
- As well as being used to lead classroom presentations, the theory and video content can be re-accessed by students, apprentices & AAA candidates after hours
- It encourages students to work independently on the on-line product if they prefer e-learning to books
- External demonstrations give the students the opportunity to receive relevant industry messages, latest trends, ideas and issues. This will help them to prepare for when they are looking for work placements and contacting potential employers

Innovative Learning Materials Award

Thames Valley University with The Vineyard at Stockcross

Outline of innovation:

Thames Valley University (TVU), along with John Campbell, a 2-michelin starred chef have worked together to develop an interactive CD Rom that can be used in a variety of teaching situations. The first ever e-learning package to include practical demonstrations by a 2-star Michelin chef designed for the educational market. John Campbell brings techniques and expertise from industry into the classroom and college environment. This e-learning package demonstrates employer engagement and assists colleges with the agenda of bringing industry into the classroom.

Key features and benefits of initiative:

- Every page of practical cookery is available on screen
- Over 100 videos of key techniques
- 900 self-testing multiple choice questions
- Total of 70 worksheets for students with answers on wide a range of subjects
- Powerpoint presentations to support teaching in both theory and practical lessons
- Complete coverage of VRQ and NVQ

Patricia Paskins Thames Valley University

Outline of innovation:

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- Promotes keen interest in food safety in local area / individual establishments
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Innovative Partnership with Industry award

Rachel Kitt

South Devon College

Outline of innovation:

The aim of this project from South Devon College was to provide tourism and hospitality management foundation degree students with a realistic and challenging work experience opportunity. The students were tasked with the planning, organisation and execution of a 'real life' conference for the senior managers of the Richardson Group of Hotels and host it at their flagship hotel, The Grand in Torquay. The event took place in January, culminating in a mini Olympics event and a gala dinner. As part of the projects the students were asked to create 6 workshops based on the theme of communication and change for delegates to participate in.

Key features and benefits of initiative:

- Excellent industry/education collaboration
- Development and application of student management skills in a realistic environment
- CPD opportunity for teaching staff
- Employer input to student learning and assessment
- Students benefit from work-based learning and gained employability skills

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with The Vineyard at Stockcross

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Frances Davies

Coleg Menai

Outline of innovation:

National Diploma Hospitality students undertook their lessons and assessments for the accommodation and front office operations unit within the local 4/5 star hotels. Receiving training and assessment using state of the art front office systems and within the accommodation departments. Working with heads of department, undertaking their assessments with their tutors within a real working environment.

Key features and benefits of initiative:

- Continued development of the business and educational partnership between Coleg Menai and the North Wales Hotel Group
- Students covered the required teaching and learning outcomes within luxury working environments, through 'action learning' outside the traditional classroom environment
- High quality and broad range of enrichment and activities for the learner
- Opportunities to learn and develop supervisory skills within a range of real working environments for the students
- Professional industrial continual professional development opportunities for the teaching team
- Opportunities for employers to assess students' skills for possible future employment
- Students educational experience enhanced and provision of exciting new methods of learning specialised for vocational subjects

Innovative Partnership with Education award

Andrew Niering South Devon College

Outline of innovation:

A nine week enrichment programme for aspiring young chefs, originally targeted at year 10/11 pupils, held in the training kitchens at South Devon College where pupils experience working within an industrial kitchen with a professionally qualified chef lecturer and engage in food preparation and cooking skills with an emphasis on International cuisine. Funding is through Aim Higher, whose remit is to work with young people from lower socio-economic groups and non-HE backgrounds to increase awareness and encourage positive attitudes towards their careers. Successful promotion of this programme has led to 12 pupils joining this programme from schools across Torbay.

Key features and benefits of initiative:

- Engages young learners to stimulate interest in professional food preparation
- Raises the aspiration amongst young people from socio-economic disadvantaged backgrounds
- Increases schools liaison
- Promotes further and higher education, past 16-years
- Provides opportunity for parents/students to celebrate achievement and be informed of progression

Louise Crompton Stafford College

Outline of innovation:

Schools Food Show – this is an annual event where local schools are invited to take part in a day of catering and hospitality workshops. Approximately 100 school children aged 14-16 take part in five workshops that are each 20-minutes. These workshops include: Something Savoury, Something Sweet, Restaurant Skills, Cocktail Demonstrations, Flambe Workshops.

Key features and benefits of initiative:

- Link with schools
- Good number of potential students covered by the initiative
- Chance for this age group to experience an FE college
- Insight given into catering and hospitality as a potential career
- Promotes FE courses to schools

Melody Dawes Cengage Learning

Outline of innovation:

An up-to-date series of catering text books and on-line virtual kitchen resource package have been worked on with Cengage leading the production with the following colleges:

- Westminster Kingsway College
 - Colchester Institute
 - Chelmsford College
 - Bournemouth College (media department)
- Published by Cengage and wholly endorsed and supported by the Craft Guild of Chefs. This resource comprehensively covers the area of food preparation and cookery at the new Diploma in Professional Cookery Level 2, NVQ Level 2 and 3. Also, Food & Beverage Service at Levels 1 and 2, plus Hospitality Supervision and Leadership at Level 3.

Key features and benefits of initiative:

- The books are written specifically for college students, apprentices or chefs looking to improve their culinary knowledge
- They are part of the only full set of key reference texts, from Levels 1 to 3
- Provides complete coverage of the NVQ level 1 and 2 food preparation and cookery and the level 1 and 2 7100 Diploma in Professional Cookery in a separate book
- Professional Chef: Level 3 is for chefs and students who want to progress and attain their knowledge and complex skills that can advance and expand their career
- Each book is supported by the 'Virtual Kitchen', an online web based media
- The Hospitality Supervision and Leadership book has been written with the new qualification that will be released for September 2009.
- For each chapter there are straightforward guidelines
- Throughout each book, which is illustrated with full colour photography, there are tips offering advice on nutrition, recipe advice, which equipment to use etc.

