

welcome/skills
developing a world of talent



2006 Chefs Graduation Ceremony

Thursday 13th July 2006
Royal Garden Hotel, Kensington, London



PROGRAMME



THE PROFESSIONAL SKILLS DEVELOPMENT INSTITUTE

An education for life

The Professional Skills Development Institute (PSDI) opened in September 2003 and is the only hotel and catering school in Bangladesh to deliver British National Vocational Qualifications (NVQs). With its partner Welcome Skills (UK), the PSDI offers tailored

individual career paths to ensure that all students benefit from the opportunities available worldwide. Over the last two years, PSDI with its partners has enabled more than 100 students to work and train in the UK, Ireland and beyond.

Speakers



Duncan Robertson, BSc (Hons), MDA, FHCIMA, MCGC

Duncan Robertson has spent all his working life in the hospitality industry and, after joining the Army, became responsible for its catering worldwide. He is the senior caterer in the Army and, until May this year, the deputy director catering for the Ministry of Defence, responsible for the delivery of Pay As You Dine and the successful relet of the MoD central food supply contract.



Brian Wisdom

Brian is responsible for promoting People 1st's work at the heart of the skills agenda in the UK. This includes representing industry to Government and learning providers, helping to address current and future skills issues to increase business productivity and individuals' employability.



Abdul Aziz Choudhury

Abdul Aziz came to the UK in 1968, and ran various businesses including restaurants and a garment manufacturing company. He has been involved in the founding of many initiatives including the Bangladesh Sports & Travel Organisation and Bangladesh Welfare Association. From 2001 he has devoted his time completely to the inception and organisation of the PSDI.



Stephen Timms, MP

Stephen is MP for East Ham. In May 2006 he was appointed to the Cabinet as Chief Secretary to the Treasury. His ministerial duties include spending reviews and strategic planning, public sector pay and pensions, efficiency and delivery in public services, capital investment, PSA targets and financial services oversight including strategic oversight of banking.



Kulsum Hussin

Having run and owned various businesses within the hospitality industry, Kulsum Hussin identified the need for skilled personnel within the industry while empowering people in third world countries to access education. The result was Welcome Skills, which she launched in 2003.



Paul Bates

Paul is executive chef for the Millennium Mayfair Hotel where he was key in orchestrating and opening the new Brian Turner restaurant. He has travelled extensively and held executive chef positions with The Millennium Knightsbridge Hotel, The Castle Hotel, Windsor and The Swallow Royal Hotel.



Robert Bircumshaw

Robert Bircumshaw joined Welcome Skills last year to provide legal back up to the team. He is a qualified solicitor and has specialised in immigration and human rights law for the last seven years and is in the process of developing the Welcome Skills Immigration department. He deals with all work permit matters as well as providing specialised advice on all aspects of immigration law.



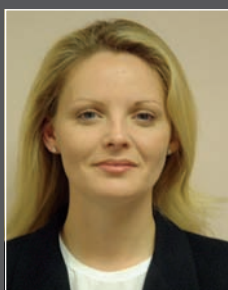
Craig James

Craig James is head chef at the Butlers Wharf Chop House where he manages a team of 24 and his menu focuses on classic English dishes. Recently he was appointed executive chef at Quaglino's. He is now reinforcing the Butlers Wharf Chop House traditions by focusing on other historic English dishes and is currently researching the history of English food.



Professor David Foskett, MBE

Professor Foskett is an associate dean of Thames Valley University's London School of Tourism, Hospitality & Leisure. He has worked in the hospitality industry for more than 40 years, with a career at TVU spanning 30 years. He sits on steering committees advising on training and education, and he conducts extensive research into industry trends.



Sarah McDade

With a Masters in Hospitality Management, Sarah is passionate about learning and believes that learning is a life long process that allows you to grow and change and stay at the highest levels of the industry. She is an HR professional who is proud to have had the opportunity to be part of many fine properties throughout Ireland, and is currently based at the Adare Manor Hotel and Golf Resort.

Programme

6.30 Drinks & Canapés

7.30 Welcome

Colonel Duncan Robertson, chairman of the Public Sector Catering Council and member of People 1st

7.35 The Professional Skills Development Institute (PSDI) and Welcome Skills

Abdul Aziz Choudhury, chair of the PSDI

Introducing the college to the audience, Abdul Aziz Choudhury will explain the reasons and ethos behind setting up the PSDI and how it has developed since its inception. He will explain how the college has benefited Bangladesh in terms of profile and skills development.

Kulsum Hussin, chair of Welcome Skills

Kulsum Hussin will explain the thinking behind Welcome Skills and briefly outline its partnership role in terms of employer placements, pastoral care and continual training and development for PSDI students.

Robert Bircumshaw, business development manager, Welcome Skills

Robert Bircumshaw will introduce Welcome Skills Immigration outlining the services that Welcome Skills can provide employers and individuals in terms of processing Work Permits and other immigration matters. He will also raise the question of immigration training for HR professionals.

7.45 Student progress

Professor David Foskett MBE, associate dean, Thames Valley University

Professor Foskett will explain the role that TVU has played in providing continual education and training to students in the UK and its connection with the PSDI in Bangladesh. He will outline the benefits of the programme and how the students have progressed during the duration of their training. He will also highlight some of the issues faced by the global hospitality industry and the need to work together to improve standards.

7.55 Importance of this venture

Brian Wisdom, chief executive, People 1st

Brian Wisdom will highlight some of the difficulties facing the hospitality industry in terms of recruitment and the continued need to supply trained personnel to cater for endemic skill shortages prevalent in the foodservice sector.

8.00 Working in partnership

Sarah McDade, Irish Hotel Federation

Sarah McDade will explain how the students from the PSDI have come to work and train in high quality hotels across Ireland and the benefits that they have brought to the industry.

8.05 Promoting British skills and education abroad

Stephen Timms, MP for East Ham & Chief Secretary to the Treasury

Stephen Timms will discuss the importance of advancing British skills and education abroad, the strength of UK qualifications and the importance today of the UK's historic links around the world in an increasingly globalised world economy.

8.15 Employer's experience of this initiative

Paul Bates, executive chef, Millennium Hotel, Mayfair

Paul Bates will talk about the students that have trained with him and the progress that they have made. He will outline the advantages to the students and the hotel.

Craig James, executive chef, Quaglino's

Craig James has worked with trainee chefs from the PSDI and will give an employers perspective of working with the students. He has visited the PSDI in Bangladesh and will briefly recount his experience there.

8.20 Student's experience

Fahim Ahmed and Arshadul Alam

Fahim and Ashadul will tell of their experience in the UK and how they have benefited from their studies at the PSDI. They will outline the training and support they have received in the UK and how they have developed over the course of the last year.

8.25 Presentation of certificates & awards to graduating chefs

**Professor David Foskett MBE, Thames Valley University
Stephen Timms, MP for East Ham & Chief Secretary to the Treasury**

8.30 Close



Welcome Skills

Welcome Skills provides career development and pastoral care and facilitates integration to students whilst they are training in the UK and Ireland. Welcome Skills develops partnerships with educational institutions, public bodies and reputable employers to provide training opportunities and continuous professional development to students.

The PSDI is partnered with Thames Valley University to ensure that a high standard of learning provision is continuously supplied and maintained.

TRAINING & WORK PLACEMENTS

Employers who have offered placements to our students include the following:

- Restaurant Associates
- Conran's Restaurants
- The Millennium Hotel, Mayfair
- Aviemore Highland Resorts
- Fitzpatrick Castle Hotel
- The Kildare Hotel & Country Club
- River Court Hotel, Kilkenny
- Hilton Group
- Hastings Hotel Group
- Café Rouge
- Botanic Inns
- Ashford Castle
- Gleneagles Hotel

WHAT OUR PARTNERS SAY:

"I found that you have an excellent facility with a very high standard of student work."

Sue Cawdron, HAB external verifier

"The right skills and attitude are ingredients for success and the PSDI is the only institute in Bangladesh that can supply the quality training to prepare our youths for better jobs."

Fauque Ahmed Misbah, president Sylhet Chamber of Commerce & Industry

"The placement programme has been of mutual benefit for both the employers and students. The project has been a great success and we hope to keep working with the college in the future."

Nuala McLoughlin, Irish Hotel Federation



For further information about how you can take PSDI graduating chefs into your establishment contact:

Welcome Skills Ltd,
90 Capital Business Centre,
22 Carlton Road,
South Croydon CR2 0BS
T: 0208 916 2205 F: 0208 916 2206
E: khussln@welcomeskills.com W: www.welcomeskills.com

WHAT THE EMPLOYERS SAY:

"Alam has managed to achieve a very good level of work in the eight months that he has worked here, constantly learning and making notes'. If he manages to maintain what he is doing he will be a great asset to any team."

Samuel Harper, executive chef, Merrill Lynch

"Mahfuzur is well mannered and very co-operative. He is improving all the time and deals with running the pastry section."

Anthony Boyle, Whistledown Inn

"During this time, we have found Belal a pleasure to work with and his skills and confidence have improved beyond our expectations. His work is of a consistently high standard and he is able to prepare and serve on vegetable and pastry sections during very busy service."

Phil Rodgers, head chef, King's Head, Botannic Inns

"I have been really impressed with Arif. His attitude and aptitude do him proud. Arif has become a very valued member of the team. I would not hesitate to re-employ him. I wish him the very best for the future."

Des Artiss, head chef, Restaurant Associates

"Numan is able to cook all items on the menus and can follow standard recipe sheets in a very capable manner. His work is of a consistently high standard and he has shown himself to be a very willing worker, who is always punctual and reliable."

Billy McAree, head chef, Ryan's Bar & Restaurant

"Malek is extremely competent in all aspects of the trainee chef role and his attendance and punctuality are a credit to him. He has shown himself to be a very willing worker, who is always keen to learn and to assist his colleagues."

Conor McCarthy, head chef, Apartment, Botannic Inns

"Whilst in Bangladesh visiting the PSDI, the one major thing that strikes you is the level of commitment the students have and their passion to learn. Unlike English classrooms, the students sit quietly writing notes as the lecturers give demonstrations. The respect the students have for their peers is also very impressive."

Craig James, head chef, Conran Restaurant's, on his recent visit to the PSDI

"In relation to how Jashim is progressing I am delighted to advise you he is great. His English has improved greatly and he shares with two other members of staff who make sure he is looked after. His skills were good to begin with and have developed a great deal. You could tell Jashim once and he will do it the same way every time from then. I would find no fault in Jashim's work for a trainee chef and I am delighted for him to stay."

Shane Carroll, Stanville Lodge.

"Joynal is progressing very well; we are very happy with his performance, attitude and skills, his English is improving everyday and he seems to be fitting in very well with his team and in general."

Sarah McDade, human resource manager, Adare Manor Hotel & Golf Resort