

Pathways Into the Hospitality Industry

On Monday 17 November, Mrs Harper, Mr Waide and a group of Hospitality students went to Kenvale College for a day of not only learning about the Hospitality industry, but we had fun too.

Our group was divided into two smaller groups—one took a tour of the college and one did a course in making “mocktails” (cocktails without the alcohol).

On tour we were able to see what the college offers to Hospitality students. We saw the commercial kitchen, the small but useful library, some classrooms, the common room and the administration block. We had a student speaker who shared with us her experiences such as what she studies at the college and the things she has been involved with such as Youth Day.

At this point you are probably wondering what Kenvale is all about. Here is a brief overview.

Kenvale has been operating for many years and educates people in Hospitality. They offer courses in areas such as Event Management, Commercial Cookery and Hospitality.

Studying these courses means you can attain diplomas and advanced diplomas in these categories. Kenvale also offers scholarships to the value of 2/3 of tuition costs.

Students (below) practise their bar tending skills on a range of mocktails



After the tour it was time for the fun part — the Mocktail course. We were able to make a pineapple mint frappe as well as a strawberry sunrise (see

below for the recipe). Learning these skills will come in handy at parties.

We also received certificates for attending the day and 15 people are now certified Mocktail Makers.

After the college trip we proceeded to the Mercure Hotel in the city where we were shown both front and back of house areas.

Then, all too soon it was time to go back to school. The day was a great success and gave us an insight into the types of things available in the Hospitality industry.

By
Kendall Day



Fancy a Mocktail?

(non-alcoholic of course)

Strawberry Sunrise

1/2 banana

2-3 strawberries

200 ml orange juice

2 tblsp ice cream or fruit yoghurt

Dash grenadine (optional)

Method

1. Place all ingredients (except grenadine) in blender; blend until smooth
2. Swirl grenadine in a small martini or cocktail glass & add cocktail mix. Garnish with 1/4 orange, strawberry, short straw and a dash of grenadine