# AMVC Bistro Experience: Student Review

As this was the first Bistro Experience, the students involved were asked to feedback on the preparation/evening and suggest any ways that the experience could be improved.

The students who responded all felt that:

- The aims of the Bistro Experience was explained in enough detail
- There were enough meeting prior to the preparation sessions
- There was enough communication/written information
- That the number of students involved was 'just right'
- That the aim if developing their skills working in a kitchen environment had been fulfilled
- They would like an opportunity to also learn hospitality skills

There were however mixed responses to the question: "Although not deliberate, there were more male than female students in the group, do you think that this needs to be more even in the future?" On the whole however, it was not felt that this was detrimental in any way.
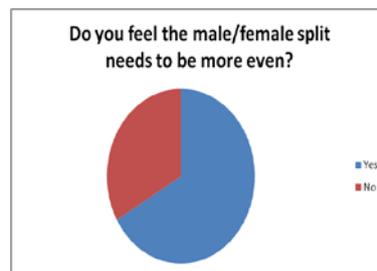


The students feel that the skills that they have learned which are most useful are:

- Making a dish by instructions
- How to work with new people
- Working in a team
- Working under pressure and the heat

Further skills that they would like an opportunity to learn includes:

- Further presentation of food (more refined)

With regards to having the opportunity to learn hospitaility skills, the students indicated that they would particularly like instruction on:

- How to serve food properly
- How to set food out and present food to make it look appealong
- Silver service
- Serving the customers

When asked what they particularly enjoyed about the Bistro Experience, the students responded:

- Working with new people
- Being treated with respect
- Being in the kitchen and in control
- Everything, it was all amazing

A suggestion to areas that the students thought could be improved was:

- To have a meeting afterwards to talk about the evening and how it went

Any final comments:

- I really enjoyed the whole experience. My pizza was lovely. THANK YOU.
- I enjoyed all of the experience.