



talk



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Smart Training and Recruitment
'working together to enrich life'

Issue 14

Winter 2007

Smart Training and Recruitment receives an “Outstanding” Grade from Ofsted.

During October, Smart Training and Recruitment was the subject of a four day Ofsted inspection. The team of five inspectors found “the overall effectiveness of Smart Training and Recruitment is good. Leadership and management are good and the arrangements for equality of opportunity are **“outstanding”**”.

Ofsted inspect and regulate to achieve excellence in the care of children and young people, and in education and skills for learners of all ages. The Education and Inspections Act, specifically requires that in everything Ofsted do they should:

- promote service improvement
- ensure services focus on the interests of their users
- see that services are efficient, effective and promote value for money.



Mary Aslett, Business Improvement Manager for Smart Training and Recruitment commented that:

“these are fantastic grades, particularly when you consider that Ofsted carries out hundreds of inspections a year and we are the only independent work-based learning provider in England to achieve an outstanding grade for equality of opportunity since 2005”

Phillip Walker, Partnership Director for LSC Hampshire and Isle of Wight, the organisation which exists to make England better skilled and more competitive, said:

“I would like to congratulate Smart Training and Recruitment, both staff and learners, on this very positive report. Work-based learning is an increasingly popular choice for school leavers and it is important that the quality of provision on offer is high, as it has been recognised to be at Smart. This report should also serve to encourage more employers to provide real work opportunities, with linked training, to young people”



Is training at the top of your business agenda?...

If it is why not sign the Skills Pledge?

The Skills Pledge is an opportunity for the leaders of a business or organisation to show publicly and demonstrably the importance they place on investing in the skills of their people.

The Skills Pledge is a voluntary, public commitment from employees to improve their skills and gain qualifications.

At the heart of the pledge is a commitment to help those employees who need them, to gain literacy, numeracy and work towards relevant valuable Qualifications. The purpose is to ensure that all staff are skilled, competent and able to make a full contribution to the success of the organisation.

The benefits of the Skills Pledge cover the whole organisation, such as;

- For those employees who do not already have a Level 2 qualification, the government will provide further funding to help them gain basic literacy and numeracy skills as well as their first full Level 2 qualification.
- Support from an impartial skills broker.
- FREE training through the Train to Gain service.

The skills pledge is open to all employers of all sizes in the private, public and voluntary sectors.

If you are interested in making the pledge call 08000 15 55 45 or visit www.traintogain.gov.uk to register your details.

OUR NEW WEBSITE...

We have given our website a makeover, it now includes a self help section which contains downloadable forms for both our learners and employers. We also have a section introducing you to the Smart team with their contact details. Visit www.smarttar.co.uk.



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Smart Awards 2007

Our Annual Awards Ceremony will be held on Wednesday 5th March 2008.

The awards are to recognise learners who have achieved their qualifications within the agreed timescale during 2007 and meet the following criteria;

- The learner who has made the most outstanding progress, overcoming barriers to learning.
- The learner who has shown the most determination and endeavour to succeed.
- The learner who has made the most significant impact in the workplace

If you have a learner you would like to nominate please speak to their Training Advisor who will be pleased to complete a nomination form or call Gill Rogers on 530440. The closing date for nominations is 21st January 2008.

Congratulations to our Employers

Tim Morgan at Morgan's Restaurant and

Alan Staley at The Royal Hotel for winning an award at the Island Life Food & Drink Awards.

SMARTS NEW ADDITION



Congratulations to our Hospitality Training Advisor Sam Mackay and his wife Suzy, on the birth of their beautiful baby daughter Ruby Mackay.

Six book challenge 2008!!



The six book challenge invites adults to read books and their record their reading in a diary.

The scheme is run by your local library service which can provide the books and the incentives to keep readers going. They can also support creative reading activity around the challenge such as reading groups and book swaps.

The challenge starts in January 2008. Those who complete the challenge by the end of May will receive a certificate and can enter a national prize draw. But people are welcome to use the scheme at any time during 2008.

If you are interested in taking up the challenge then contact your local library service. They will have collections of books to appeal to people who are getting into reading for the first time drawn from a unique database for emergent readers at www.sixbookchallenge.org.uk.

Learner of the Month

Smart Training and Recruitment are proud to announce the following Learners of the Month Award

For providing excellent portfolio evidence, achieving objectives within time frames, overcoming barriers to learning, and improving work skills.

September 2007 Level 2 Sao Da Silva *The Farringford Hotel*

October 2007 Level 2 Christine Rutter *The Wishing Well*

Congratulations. We hope that you have enjoyed spending the HMV Voucher issued as recognition of your achievement

Quarterly Achievers August 2007 to November 2007

Congratulations to our learners who have completed their qualifications since our last newsletter

Hospitality Supervision Level 3
Andrew Lee

Professional Cookery Level 3
Anthony Cotton

Professional Cookery Level 2
Neil Green
Michael Root

Kitchen & Larder Level 3
Kieran Barton
Sean Jeffers

Drink Service Advanced Craft Level 3
Ann-Marie Williams

Food and Drink Service Level 2
Karen Conroy
Zoe Jennings
Christine Rutter

Housekeeping Level 2
Maria-Sao Da Silva
Camille Joyce

Retail Level 2
Angela Green

Retail Operations Level 3
Robert Parkinson

Customer Service Level 2
Louise Rann
Adam Whorwood
Lindsey Speirs
James Pemberton
Stephen Johnson
Hazel Bull
Jodie Ashman
Adrienne Kriel
Sarah Clarke
Natalie Munday

Customer Service Level 3
Jane Hughes
Gary Stansbury
Zara Davis
Laura Ince

Festive SMART recipe's



Recipe 's provided by Smart's Hospitality Training Advisor Anne Willis.

Zabaglione trifle slice

*This makes a delicious alternative to Christmas Pudding or the more traditional Sherry Trifle
Serves 8*

*Zabaglione cream, 4 egg yolks, 100g/4oz caster sugar
100mls/3 ½ floz white wine, 100mls/3 ½ floz Marsala
284mls double cream*

Base

*200g/8oz panettone, 3-4tbsp Marsala
425g canned black cherries, well drained*

1. For the cream, put egg yolk and sugar in large bowl and beat until thick and creamy. Continue to beat while gradually adding wine and Marsala. Pour into a non-stick saucepan and cook over a low heat until thick. About 5-7 mins. It should coat the back of the spoon and still be light and frothy. Pour into a bowl and chill for at least 45 mins.

2. Slice the panettone and lay in overlapping slices on the bottom only of a 20cm loose bottomed cake tin. Press slices down to completely cover the base. Drizzle over the Marsala and let it soak in evenly.

3. Tip cherries onto kitchen paper and pat dry. Halve each cherry and arrange over the panettone.

4. Whip cream into soft peaks and fold into chilled Marsala mixture. Pour over the cherries, and swirl surface.

5. Refrigerate or open freeze. Dust with sifted cocoa powder. Serve in wedges.



Christmas Punch

*1 pint strong Tea, 4tblespns Honey
4 Cinnamon sticks, 4 Cloves, 2 Lemons
1 bottle Red Wine, Brown Sugar*

1. Bring tea and spices to boiling point. Add thinly sliced lemons and the honey. Allow to stand for 10 minutes.

2. Add wine and heat gently without boiling.

3. Adjust sweetness by adding brown sugar to taste. Strain and serve very hot.



Smart House will be closed from 3.00pm on 21st December for the Christmas period and will re open on 2nd January 2008.

Smart Training and Recruitment would like to wish you a very happy Christmas and a prosperous new year.

Thank you very much for taking the time and trouble to read this full version of our newsletter. If you require copies with enlarged print, Braille or tape cassette then please do not hesitate to contact us and we will be delighted to forward you a copy in due course.