



MEDIA RELEASE

LMC CATERING STUDENTS TAKE OVER THE CLARENDON

Mitchell's of Lancaster are teaming up with Lancaster and Morecambe College catering students to provide vital work experience and enhance their studies. All of the college's catering students, levels 1, 2 and 3, will help run the Clarendon Hotel in Morecambe from the 23rd to the 27th June, where they will have full running of the hotel with the support of the management.

The Clarendon Hotel has had a major investment in the creation of the Waterfront Bar and Restaurant.

The college have been tasked to produce a series of events each day to coincide with the running of the hotel. A new student will be appointed Head Chef each day and will take control of the brigade. One of the students will act as General Manager for the week and Assistant Managers will also be appointed.

Harvey Jones, Catering Development Manager at Mitchell's said "This is a great opportunity for the students to work together in a professional catering environment and will be a major part of their studies to work as a team in a professional hotel. All shifts will need to be covered from 7am until 11pm, including reception and shadowing the chamber maids. This opportunity will provide great experience in planning and ordering. We will be open to the public daily for special offers and we will also be hosting several black tie dinner parties and events."

If you wish to book a table at The Waterfront Bar and Restaurant please contact Lorna or Helen 01524 410180.

For further information on Mitchell's Hotels and Inns please contact Mitchell's of Lancaster on 01524 596000 or alternatively email toni@mitchellspubs.co.uk

Visit our website for further information on Mitchell's of Lancaster

[www.mitchellshotelsandinns.co.uk/about us](http://www.mitchellshotelsandinns.co.uk/about-us)