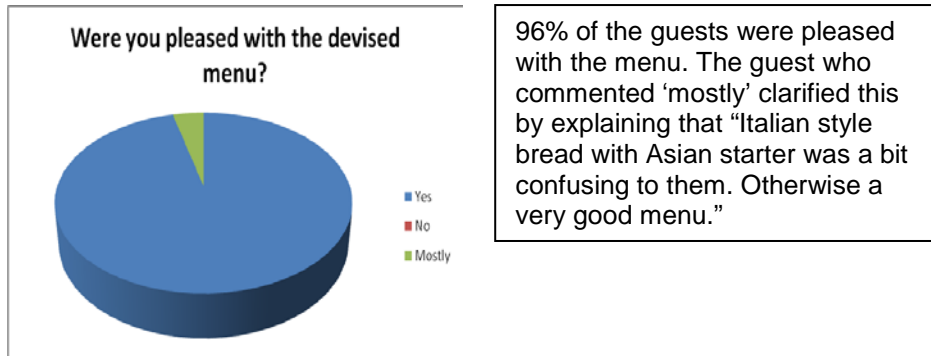


## AMVC Bistro Experience Review Analysis

The first Bistro Experience was held on 2<sup>nd</sup> July 2009 and was attended by 30 guests. These guests included: parents and siblings of the students involved, Governors, members of the AMA and SMT. During the evening the guests were asked to complete a review: these are the results.

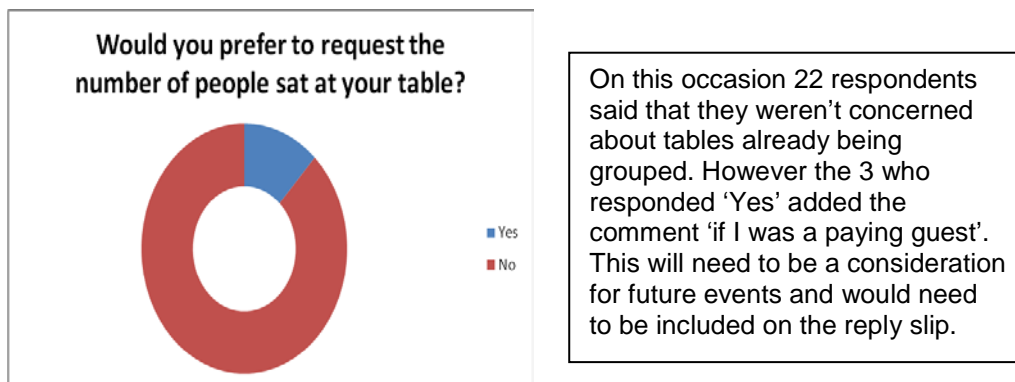
25 reviews were completed (although some guests filled in one sheet for multiple numbers).



Comments regarding the menu were positive and included the following

- Well balanced (9)
- A really enjoyable mix of flavours and cooking methods
- It showed an understanding of a wide variety of cultures and tastes
- Good range of foods/variety (9)
- Beautiful presentation (4)
- Light but filling (2)
- Not repetitive i.e. not two pastry courses
- It seemed imaginative, different and 'not a chip in sight'
- Very impressive
- It showed imagination and flair to attempt the contemporary flavours and presentation
- Real thought has gone into the choice of courses and the pupils have really done themselves proud
- The food that was cooked was lovely and would recommend to anyone

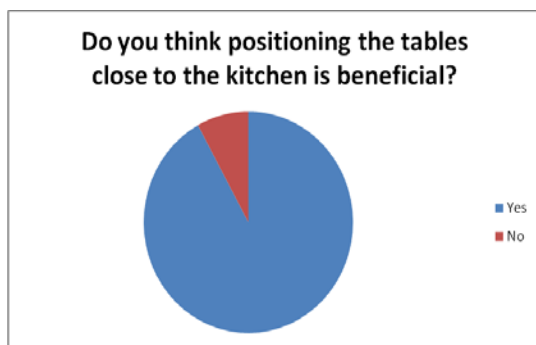
As this was the first event and held in quite a large venue, we wanted to get feedback on table layout/positioning and how we could improve the atmosphere.



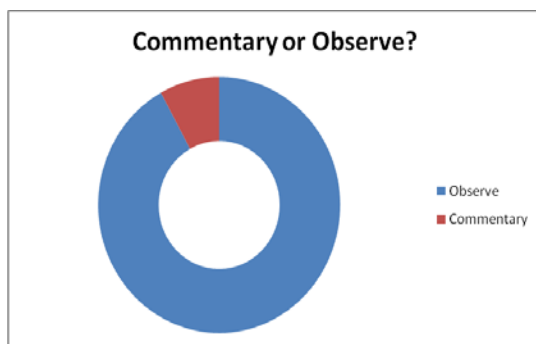
The respondents gave many useful and practical suggestions as to how the venue could be improved. These included:

- Tables were too close together for ease of service
- Use of screens to make area smaller (7)
- Fabric/screens to cover/hide the stacked tables (3)
- Apart from the heat everything was brilliant (open the doors) (2)
- Could add some soft, background music (13)
- Candles lit on tables (5)
- Flowers on tables (2)
- Screens could be used to advertise/promote other school things/Art + Food Tech displays
- The layout/number tonight was fine in the room (2)
- Tonight was close enough to create an atmosphere but not too close. Larger numbers would require further spread.
- Perhaps line up the tables offset from the pillars to the doors
- Not plastic chairs (2)
- Lighting dimmed (3)
- Some plants (2) and some subtle sectioning to make it feel more intimate

When asked about table positioning and whether the guests preferred to observe the kitchen or would have liked commentary, the following results were received.



Of the 23 guests who responded positively to the tables being positioned near the kitchen, 2 added extra comments: "Lovely to see this" and "I think that it's important".



Although the majority of the guests were quite happy to observe the students working in the kitchen, it was acknowledged by some guests that the introduction by Steve/Sally at the beginning was important.

Once the food has been served we asked the guests to comment on portion sizes/quality and presentation. The following comments were made:

- Food was beautifully cooked and presented
- The portions were good size and the quality/presentation were excellent (2)
- All the young people worked very hard
- Starter very well presented – good range of flavours/texture of duck very good. Main course well cooked. Meringue in dessert slightly uneven in texture. Portions perfectly adequate. Service very attentive.
- The food looked good, was presented well. If anything some of the portions could have been smaller e.g. the sweet
- Good flavours, a meal we would be prepared to pay for (2).

- Starter was lovely; bright and refreshing. Excellent flavour, worked well with the duck. Main course: supplement the potato with vegetables (beans or carrots to add colour) but contrast of flavours and gravy excellent. Smaller meringue/chill lemon mousse. More delicate biscuits.
- Portion size were just right (13). Quality and presentation was outstanding (12).
- Dessert might have been better in glasses rather than plates.
- Salad presented very creatively with delicious flavours/combinations. Main course had traditional British food presented in a new and attractive way. Pudding was very refreshing and enjoyable.
- Nice to see hot plates.