



Supporting students to build skills and knowledge around the hospitality industry, as well as inspiring and educating students about careers in food & beverage and hospitality Front of House roles.

WE ARE DELIGHTED TO OFFER YOU THE OPPORTUNITY TO TAKE PART IN OUR PREMIER FRONT OF HOUSE HOSPITALITY CHALLENGE!

FutureHost is open to students of any age in secondary school, supporting them to build their skills and knowledge around the hospitality industry, as well as educating them about careers in Front of House hospitality roles.

The challenge gives students the opportunity to work in teams, designing a table setting based on their service concept and restaurant design idea. The challenge can be delivered to any size student group, one or many classes or an entire year group.



**NATIONAL
HOSPITALITY
• DAY •**

The challenge:

IN GROUPS OF 2-8 DESIGN AND SET A TABLE FOR FOUR PEOPLE

- Make your entry stand out with a creative napkin or centrepiece design

How to enter:

REGISTER TO TAKE PART VIA THE QR CODE

- Submit a photo or 30-second video to social media on National Hospitality Day on Friday 29th September 2022
- Be sure to tag Springboard in your submission on Instagram or Twitter: [@Springboard_UK](https://www.instagram.com/Springboard_UK)
- And use the hashtags [#SBFutureHost](https://www.instagram.com/hashtag/SBFutureHost) and [#NationalHospitalityDay](https://www.instagram.com/hashtag/NationalHospitalityDay) in your caption
- Submit a few sentences to support your application; explain your design, and what inspired your choices



The prize:

THE WINNING SCHOOL WILL GET THE OPPORTUNITY TO EXPERIENCE A BACK OF HOUSE TOUR, AS WELL AS AN EXCLUSIVE DINING EXPERIENCE AT A LOCAL HOSPITALITY ESTABLISHMENT.

The FutureHost challenge can be completed at any time before the 29th of September, but we ask that any pictures/videos are shared online on the 29th of September for you to be eligible to win the prize.

We are so excited to see all your creative designs!



HERE'S WHAT SPRINGBOARD SUPPORTER FRED SIRIEIX HAD TO SAY ABOUT WORKING IN THE HOSPITALITY INDUSTRY:

"There has never been a more exciting time to join the hospitality industry – there are opportunities everywhere for those who want them and those who are prepared to do what it takes. The art of great service is a special skill and I truly enjoy what I do and have tremendous fun and pleasure doing it."

FRED SIRIEIX, MAÎTRE D'



Top tips to support your entry:

If you want ideas or tips on how to design your table, or you are a teacher looking to support your students with hospitality skills and knowledge, there are resources available at careerscope.uk.net