

**'Green is the New Black'**

**Thursday 11<sup>th</sup> March 2010**

Slug and Lettuce, Richmond Hill, 4-15 Bourne Avenue, Bournemouth, BH2 6DT

| <b>Time</b> | <b>Activity</b>             |                    | <b>Location</b>   |
|-------------|-----------------------------|--------------------|---|
| 7:30        | Arrivals and registration   | Team               | Slug and Lettuce,<br>Richmond Hill,<br>4-15 Bourne Avenue,<br>Bournemouth, BH2 6DT<br><a href="http://www.slugandlettuce.co.uk/search/bh12">http://www.slugandlettuce.co.uk/search/bh12</a> |
| 8:00        | Introduction and Welcome    | Crispin Farbrother |   |
| 8:15        | Ice Breaker                 |                    |   |
| 8:30        | Buffet Meal                 |                    |   |
| 9:00        | Activity One:<br>Green Bags |                    |   |
| 9:30        | Activity Two:<br>Bananas    |                    |   |
| 10:30       | Evening Prize Awards        | CHME Chair         |   |

# CHME National Student Conference 11<sup>th</sup>-12 March 2010

Friday 12<sup>th</sup> March 2010

Durley Dean Hotel, 28 west Cliff Road, Bournemouth, BH2 5HE

| Time  | Activity  | Room          | Speaker  |
|-------|---|---------------|--|
| 9:00  | Arrivals and registration<br>Tea Coffee and Rolls   | Kennedy Suite |  |
| 9:30  | Welcome   |               | Keith Wilkes, Dean Of School<br>Bournemouth University   |
| 9:40  | Introduction to the day   |               | Crispin Farbrother<br>CHME Vice Chair and host   |
| 9:45  | Consumer  |               | Neil Warren, Sustainability Strategist<br>South West Tourism   |
| 10:15 | Regional Foods; Competitive advantage for the hospitality industry?                                   |               | John Sheaves, CEO<br>Taste of the West LTD   |
| 10:45 | Q&A Session   |               |  |
| 10:55 | Tea/Coffee and Cookies Break  |               |  |
| 11:15 | The alternative view. A sustainable future through improving vegan choice in the hospitality industry |               | Nigel Winter<br>Chief Executive, Vegan Society   |
| 11:45 | Environmental Management and the Hospitality Industry   |               | Dr Heather Heartwell<br>Foodservice and Applied Nutrition Research Group &<br>Centre for Wellbeing and Quality of Life |
| 12:15 | Q&A Session   |               |  |
| 12:25 | LUNCH   | No. 28        | LUNCH  |
|       |   |               |  |
| 13:25 | Group A<br>Round Table Discussion; Greening the Curriculum  | Kennedy Suite | Viachaslau Filimanau<br>Bournemouth University   |
| 13:25 | Group B<br>HLST Focus Group   | TBC           | Dr Maureen Brookes,<br>HLST Subject Network, HE Academy  |
| 14:15 | The application of green policies; balancing business, client & customer needs and wants.             | Kennedy Suite | Caroline Fry, Managing Director<br>Charlton House Contract Catering  |
| 14:45 | The application of green policies; balancing business & customer needs in a hotel.                    |               | Paul Plumley, General Manager<br>Best Western Connaught Hotel  |
| 15:15 | Q&A Session   |               |  |
|       | Tea/Coffee and scones Break   |               |  |
| 15:35 | Tomorrow's problems solved today?   |               | Viachaslau Filimanau   |
| 16:05 | Introducing the 2011 National Student Conference  |               | University of Huddersfield   |
| 16:15 | Review of the day and farewell  |               | Crispin Farbrother   |

