

News Release

LEARNING IS ON THE MENU

While summer may seem like a distant memory for most, the students of Glasgow Metropolitan College are now reaping the benefits of a number of refurbishment projects that took place at the college over the summer break.

Glasgow's largest college, based in the city centre, is home to 20,000 students studying full time, part time, evening and weekend courses. The college invests heavily in its facilities ensuring students benefit from the best possible learning experience. In addition to practical facilities such as the TV studio, Radio studio, training kitchens and mock airline cabin, social spaces are of paramount importance in meeting the needs of the diverse student population.

Therefore over the summer break work got underway to transform the basic student café within the college's North Hanover St campus into a sophisticated social space that would appeal to all students at the college, from those progressing direct from school to the mature evening learners the college often attracts. In addition to designing for such a broad range of tastes, the space also had to be flexible in its use as a café, social space and exhibition area. Therefore to create this multifunctional social space the college enlisted the expertise of Glasgow based interior design company, **Smith & Brown**.

And for Donna McBeath-Smith, owner of the company and a former Interior Design student of the college, it felt like a step back in time.

"I attended what was then Glasgow College of Building and Printing from 1999 to 2003 so it was nice to go full circle and be back at the college in a professional capacity. I set up my company with a friend Fiona Colbron-Brown not long after graduating and although it has been a struggle, particularly so in the last year, we now have a strong list of projects including the Buchanan Arms Hotel, Drymen; a restaurant in Dubai plus a number of residential projects, to name a few."

Joining the company nine months ago was Sarah Escolme, who has enjoyed being part of the college project.

"Café Met, as it is now named, was great to be involved with as we got to explore all avenues of the creative process. We had to consider the needs of all members of the college - staff students and visitors and whether users would be dining alone or as part of a group. Design schemes were then considered that would be contemporary yet still appeal to a wide audience"

Smith & Brown have now created a popular, bright and sophisticated space called Café Met which is proving a popular venue for students and staff alike. From the bright padded wall to the varied seating arrangements, Café Met based on the 6th floor offers great views across Glasgow and a contemporary area for meeting, relaxing and eating.

Following the success of Café Met the next project for Smith & Brown was the overhaul of the college's very own training restaurant, **Scholars'**, which is open to the public five days per week. Operating as part of the course programme, Scholars' offers students who are working, or anticipate working within the hospitality industry, the opportunity to gain experience and skills in a realistic restaurant setting.

Professional cookery students create mouthwatering meals under chef lecturer supervision whilst Hospitality Management students perfect the skills of their trade serving guests under the watchful supervision of lecturers. The restaurant has been transformed with a tasteful palette of cream, brown and coffee shades. Walnut paneling on the reception desk and bar area creates a sophisticated feel and relaxed lighting adds to the welcoming atmosphere.

David Smith, Assistant Head of Hospitality Division, comments: "The refurbishment of Scholars' by Smith & Brown has been fantastic. Students can now perfect their service skills in an industry standard environment and our lunch clientele are impressed by the new contemporary 5 star surroundings, whilst still enjoying the high standard of food, service and value they have come to expect from our training restaurant. The space also offers us great flexibility when organising events or exhibitions, and we are really proud to showcase the greatly enhanced facility"

Smith & Brown are now working their magic on a further student facility at the Cathedral St campus ensuring Glasgow Met students continue to benefit from a great learning experience.

If you want to join the thousands of learners benefitting from the great courses and facilities at Glasgow Met then visit www.glasgowmet.ac.uk for more information on all courses. Alternatively request a prospectus by contacting the Marketing & PR Section on 0141 566 4150. The college is split into four specialist schools - Built Environment, Communication & Media, Design and Food, Hospitality, Sport & Tourism. Over 100 full time courses and 150 evening and weekend courses are available. For those interested in courses including January start dates, Information Days will be held on Thursday 3rd December and Thursday 7th January. Visit www.glasgowmet.ac.uk for more information.

* Booking is recommended but not always essential. For details of themed evenings and to make a booking please contact 0141 566 6216.

For more information contact:

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Notes to Editor:

- Glasgow Metropolitan College formed by the merger of Glasgow College of Food Technology and Glasgow College of Building & Printing, was officially launched on 7th February 2005.
- The college is a leading provider of high quality education within the food, hospitality, tourism, construction and creative industries offering full time and part time certificated and non certificated courses.
- The college is Glasgow's largest, home to over 20,000 students and 530 members of staff
- For further information on the college please visit www.glasgowmet.ac.uk