

Student Success

2023 – 2024

Celebrating Tourism,
Hospitality and Event
Management Students

University of
Hertfordshire **UH**

Hertfordshire
Business School

Celebrating our Student Success Winners 2023 – 2024

Each year, we encourage our students to develop both academically and professionally in preparation for their future success, supporting them to become:

Professionally focused, globally minded, sustainability driven, digitally capable and confident, inclusive and collaborative, and evidence based and ethical.

Our aspiration for our graduates is to develop the knowledge, skills, and attributes to equip them for life and enhance their employability in a complex and rapidly changing world. This booklet brings together several of our award schemes and student achievements:

- **Success Awards** – recognise individual achievement at first and second year, based on students' development against the six University Graduate Attributes listed above.
- **Placement Successes** – showcase the professional work experience students gain from undertaking a year in industry alongside their degree.

- **Dean's Awards** – recognise the transformational achievements of students who have completed and graduated during the academic year.
- **Rising Stars** – are awarded to graduates from each degree programme and recognise outstanding achievement, contribution, and performance during the academic year.

Congratulations to all our winners in this booklet!

Finally, thank you to our Business Advisory members and Employer Partners for amazing opportunities that open up life-changing experiences and connections.

Read and be inspired.

Hertfordshire Business School Future Success Team



Welcome to Tourism, Hospitality and Event Management

Congratulations to our future leaders of the tourism, hospitality and event industries! The THEM team are proud to have supported you, but the success lies with you and your dedication and hard work. As you embark on your graduate careers, remember that your passion, enthusiasm and commitment to the sector will drive you quickly forward in these fast paced and rewarding industries. We can't wait to see what great things you go on to achieve and the positive impact you all make.

Alethea Bradley
Head of Department (Tourism, Hospitality, and Event Management)

The Tourism, Hospitality, and Event Management team in the Business School have experiential programmes of study to provide students with the enhanced skills and knowledge which are necessary to support key decision-making within the international tourism, hospitality, and event industries.

Students benefit from our industry links across all sectors. They hear from award-winning live event professionals including Global Agency of the Year 2023 and key industry partner, EMC3, as well the regions Destination Management Organisation, Visit Herts. Graduates have gone on to work at companies such as Disney, ETM Group Ltd, MSC Cruises, easyJet, and some have founded their own entrepreneurial businesses such as Hay Events and Events 101.





Charlotte Morton

Food and Beverage,
Walt Disney

BA (Hons) (SW/YAB)
Business and Event
Management



From across the world, I began my placement at my dream multi-national business, Disney World, right in the middle of all the enchantment, castles, and fairytales that Orlando offers.

My accent painted smiles all the way from Buckingham Palace to Main Street. I dreamed of uniting cultures through the power of Disney, and I brought a touch of British charm to my work.



Lisa Gillen

Contracting and Venue
Sourcing Team
Reuters Events

BA (Hons) (SW/YAB)
International Tourism
Management with
Spanish

During my placement year I had the privilege of being part of the Operations Team for Reuters Events, based in Canary Wharf, London. I thoroughly enjoyed it as it involved managing large scale, corporate events around the globe.

I was able to travel to Portugal, Frankfurt and Amsterdam for onsite events and meet industry professionals. I attended a ball at the Hofburg Palace in Vienna and experienced some amazing atmospheres as we were shown what the city had to offer. I gained confidence managing budget sheets, creating presentations for the wider company and hosting a charity bake sale for Cancer Research. I was taught how to build apps, create floorplans and use my creativity to find the right space for each event. This has been a phenomenal year and has set me in a great position to move forward with my career in the future.



Success Awards

**Professionally
focused**

**Globally
minded**

**Professionally
focused**

**Globally minded
Digitally capable
and confident**



Ashish Paudel

BA (Hons) (SW)
International Tourism
Management
Level 4

Katherine Truc Quynh Tran

BA (Hons) (SW)
International Tourism
Management
Level 5

Norah Udochi Ubani

MSc International
Tourism, Hospitality and
Event Management
PG

Rising Star Award 2023

**Chelsea Tamara
Martins Toco**

BA (Hons) Tourism Management
Alumni



Mya Dior Wright

BA (Hons) Event Management
and Marketing
Alumni



Surumi Sayed

MSc International
Tourism, Hospitality and
Event Management
Alumni



Evie Ward

Events and Administration Assistant, Canning House
BA (Hons) (SW/YAB)
Event Management and Tourism



During my placement, I collaborated and assisted with the event logistics of 54 events.

I successfully project managed on 4 events including a webinar, breakfast roundtable, conference and evening roundtable with drinks reception. Some of my responsibilities included: interacting with members of government and embassies, leading on venue sourcing and collating all attendee feedback to ensure continuous improvement to future events.



Birar Ashour

Quick-Service Food & Beverage and Attractions, Walt Disney World Resorts, U.S.
BA (Hons) (SW/YAB)
Business and Event Management



During my placement at Walt Disney Parks and Resorts, I managed quick-service food & beverage and attractions operations.

This role honed my customer service, multitasking, and problem-solving skills. The experience enhanced my ability to work efficiently under pressure and collaborate within a dynamic team environment. I am eager to advance in this role while finishing my last year.

Dean's Awards

Dean's Transformational Award 2023

in association with Enterprise Mobility



Eesha Kaur Logani

BA (Hons) Business and Tourism
Alumni

Business School Resilience Award 2023

in association with Clock Ltd



Keisha Venecia Barnaby

BA (Hons) (SW/YAB)
Event Management
Alumni

Transformation through a Sandwich Degree (UG) Award 2023

in association with Hay Events

Holly Maria Wisbey

BA (Hons) (SW/YAB)
Business and Event Management
Alumni

Business School Resilience Award 2023

in association with Clock Ltd

Lina Yousuf

BA (Hons) (SW)
International Management
Alumni

Transformation through a Sandwich Degree (PG) Award 2023

in association with Four Seasons Hotel Hampshire



Aysha Arshad

MSc (SW) International Tourism, Hospitality and Event Management
Alumni

Business School Resilience Award 2023

in association with Clock Ltd



Funmilayo Seun Komolafe

MSc International Tourism, Hospitality and Events Mngmt with Advanced Research
Alumni



Athul Geo Thomas

Guest Relations
Associate, The Lalit
London

MSc (SW) International
Tourism, Hospitality and
Event Management



During my placement at Lalit London, a prestigious Indian five-star hotel, I embarked on a transformative journey within the Food and Beverage Department, particularly in the vibrant atmosphere of Baluchi, a renowned pan-Indian restaurant.

I meticulously improved my skills and cultivated a deeper understanding of culinary arts, customer service, and operational management.



Robinson Massey

Banqueting Supervisor,
Four Seasons Hotel
Hampshire

MSc International
Tourism, Hospitality and
Event Management



Working as a Banqueting Supervisor at the Four Seasons Hotel Hampshire meant my responsibilities included overseeing the detailed planning and management of events, ensuring that all components, from concept to execution, are consistent with the client's vision and the hotel's standards.

As a result of my year-long placement, I learned how to handle unexpected challenges, such as harsh weather or last-minute client requirements, with grace and effectiveness – a skill I can utilise to move forward in my career.



Nishith Alla

Food and Beverage Executive, Tower Suites by Blue Orchid

MSc (SW) International Tourism, Hospitality and Event Management



My journey at Blue Orchid Hotel as a Food and Beverage Executive has been both enriching and rewarding.

In this role, I've honed a diverse set of skills, including effective team leadership, exceptional customer service, and seamless operations management. I have gained hands-on experience in managing high-pressure situations, ensuring guest satisfaction, and maintaining the highest standards of service. This role has allowed me to develop a strong understanding of the hospitality industry, deepening my passion for delivering outstanding dining experiences.



Ananthkrishnan Nair

Front Office and Food & Beverage Intern, Andaz London Liverpool Street

MSc (SW) International Tourism, Hospitality and Event Management

My experience as a Hospitality Management Trainee at Andaz London was incredibly rewarding.

I developed key skills in guest services, operational management, and team leadership. Working in both the Front Office and Food and Beverage (F&B) departments, I honed my problem-solving abilities and adaptability, particularly in high-pressure situations. These experiences have significantly prepared me for future roles in hospitality, and I'm excited to continue my career in this dynamic industry.



Issac Kezhake

Culinary Intern,
Four Seasons Hotel
Hampshire

MSc (SW)
International Tourism,
Hospitality and Event
Management



During my Culinary placement at the Four Seasons Hampshire, I had the privilege of working in two distinct dining environments: Wild Carrot and La Terrazza. At Wild Carrot, I honed my skills in crafting modern British cuisine, focusing on dishes made with locally sourced ingredients, celebrating the region's rich culinary heritage. This experience deepened my understanding of farm-to-table practices and seasonal cooking. At La Terrazza, I embraced the art of contemporary Neapolitan pizza-making, mastering traditional techniques while adding innovative twists. This diverse exposure broadened my culinary perspective and refined my ability to adapt to different culinary styles.

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