

# University of Technology, Jamaica Co-operative Education at UTech,

*“Partnering with Industry to produce work-ready graduates”*



**Owayne Smith**  
4th year student  
BSc. in Food Service Management

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# PASSION FOR COOKING

BY CHELSEANN STEPHENSON

**G**rowing up in a small community in the parish of St Ann, Owayne Smith was one of eight children. He developed a love for cooking at a tender age but it was not until 2009 that he became serious about it. The journey was not easy however he can now look back and say it was worth it.

Owayne did not obtain any Caribbean Secondary Education Certificate (CSEC) passes while he was in high school, but he did not let that failure define him. Instead he went to work at a hotel and sent himself to an Evening Institute to acquire a few CSEC subjects, which he later did. He then went on to getting his first certification at the now HEART College of Hospitality in Runaway Bay and was placed for training at the Sandals Hotel in Ocho Rios, St. Ann. Owayne later went on to further his studies at the University of Technology, Jamaica where he is a final year student pursuing a BSc in Food Service Management, majoring in Culinary Arts and Management.

Owayne's love for cooking and the Culinary Arts has landed him several opportunities. These range from working at various hotels to various restaurants including the chain restaurant TGIF, in the capacity of line chef.

Owayne, like most young adults, was not sure of his career path so he diverted from cooking for a while and went to study Business Administration. Here he actually got certified, but his love for cooking was far greater so he went back to his first love and has continued since.

So far, Owayne remarked that the journey continues to be challenging and he is not where he desires to be but he is far closer to achieving his goal than where he was when he started out. As a final year student he has made tremendous strides in accomplishing his goals. This summer, Owayne interned at Dixie Saloon in Michigan, United States of America. He remarked, "the experience was great as I got the opportunity to work with different people from different cultures, ethnicity and race."

Owayne is constantly reminded by the words of Steve Jobs, "If you love what you do, you will never work." Owayne has received recognition for his God-given talent in the Culinary Arts both from the community and academic levels. After university, Owayne's dream is to start his own chain of restaurants, specializing in different dishes from various parts of the world while bringing a little bit of home wherever he goes. Besides food, Owayne also enjoys music and sports.



**OWAYNE SMITH**  
4TH YEAR CULINARY STUDENT

*"The price of success is hard work, dedication to the job, and whether win or lose, we have applied the best of ourselves."*

# TECH TALK - BOTH SIDES

## Student



**N**ikesha

Wellington is a final year student in the School of

Computing and Information Technology, majoring in Information Technology and minoring in Enterprise Systems. Nikesha was fortunate enough to obtain a Co-op Ed (Internship) placement at Ingenuity Technologies. The duration was three months (May 21- August 21, 2018).

The placement proved beneficial to both Nikesha and the company. Ingenuity Technologies introduced new technologies, which expanded her knowledge and skills in the areas of software development, Front-end & Back-end design, database development and management, test management (quality assurance and unit testing), business process management, team spirit, and professionalism. The team was impressed with her performance, which led to an offer of full-time employment as a Software Engineer. However, this offer was deferred, as Nikesha's current focus is on completing her course of study. She expressed that the internship programme is an essential way for students to gain valuable experience within their field of study, and to contribute to their growth.

## Employer

**I**nternship at the tertiary level is very important to students' overall development. That is the point in their lives that they decide on whether or not the path they are on is the path they want to be on. We were happy that we could be a part of this developmental process in the lives of a few students from UTech, Ja.

These students all displayed different qualities namely strong leadership, time management, use of initiative etc. These students all proved to be a great assets which will undoubtedly be the case wherever they go. However, there is always room for improvement. With that said, we believe that students can learn from each other in navigating the working world which can be a tedious and challenging place. Students must be opened-minded and willing to learn and adapt to the changing world that is out there.

In all things we wish these students all the best as they enter the world of work and become life changers and integrity builders.

Supervisor, Ingenuity Technologies

# STUDENT TESTIMONIALS

## *The Summer Placement Experience*

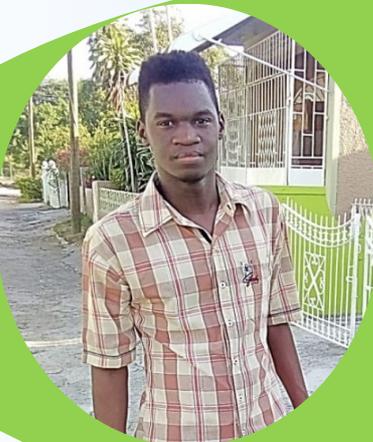
**Paula Howard, Final Year Student  
BSc. in Hospitality & Tourism Management  
(School of Hospitality & Tourism Management)**

I completed my internship at *Ribbiz Ultra Lounge*. I must say the experience was everything; the good, the bad and the in between. It helped me to develop my interpersonal skill-sets by interacting with persons on a professional level.

I am more confident and industry-ready. The best part of my experience was that I not only obtained work experience, but I got the opportunity to work with different individuals and got the hands-on training that I needed. One limitation I faced was that I did not perform any managerial tasks, but the overall experience was a good one.



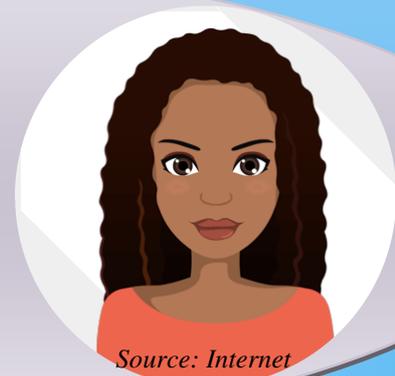
**Oshane Dixon, Final Year Student  
BSc. in Administrative Management  
(School of Business Administration)**



My experience at *DRT Communications* was an eye-opener. I got tremendous insight into the world of work and the career path I have chosen. My internship was well aligned to that. I learnt a lot and gained a wealth of experience, even in areas that I did not know were related to my career path. I believe this experience has aided my professional development. There were numerous challenges and many assignments and deadlines to be met so I had to manage my time well. Overall, I had a great experience.

**Danielle Leslie, Final Year Student  
BEd. in TVET in Food Service & Production  
Management  
(School of Technical and Vocational Education)**

My internship experience at the *Goddard Catering* was an exceptional one. Working there was really beneficial as I got to experience working in three different departments (Front Desk, Engineering and Food & Beverage). The staff were really friendly and welcoming, as well as, patient when I was learning something new.



*Source: Internet*



## FIRST YEAR EXPERIENCE

The University's orientation activities for new and transferring students were held during the period August 19-25, 2018. The Co-operative Education Unit has been participating in this exercise for the past four (4) years.

The Unit's participation in the event was aimed at creating awareness among our new students about the programme. At this year's orientation exercise the Unit was focused on giving students the best first year experience (FYE) by providing adequate information about Co-op Ed in a fun way. The aim was that by the time these students commenced their specialization, they would have been well educated and prepared for the Co-op Ed experience.

Special acknowledgement to the hardworking team members of the Co-operative Education Unit and also our sponsors Urban Development Corporation (UDC) and Zed Makeyla Limited for their donations of gift baskets which were used as incentives to attract students.



**Nasheena Campbell**  
1st year student  
receiving gift basket sponsored by  
Zed Makeyla.



**Akel Johnson**  
1st year SCIT student receiving  
gift basket sponsored by UDC.



**Cary-Ann Burke**  
1st year COHS student  
receiving gift basket  
sponsored by UDC.

**Co-op Ed Orientation activities proudly sponsored by**



*Making development happen...*

# FYE 2018 Pictorial





# CAREER CORNER

Start With a Dream, Finish With a Future

## ETIQUETTES IN THE WORKPLACE

### Making Positive Impressions:

- ⇒ Follow your office dress code.
- ⇒ Kindness and courtesy counts.
- ⇒ Always be punctual for work.

### Treat Others with Respect:

- ⇒ Don't make value judgments on people's importance in the workplace.
- ⇒ Respect people's personal space. This may be very different than your own.

### Communicating

- ⇒ When emailing, use the subject box and make sure it directly relates to what you are writing.
- ⇒ Underlying, italicizing, bolding, coloring and changing fonts size can make a mild email message seem overly strong or aggressive.

Source: [https://shswbl.weebly.com/uploads/8/4/4/9/8449166/skills\\_-\\_workplace\\_etiquette.pdf](https://shswbl.weebly.com/uploads/8/4/4/9/8449166/skills_-_workplace_etiquette.pdf)

### Getting your Résumé Noticed

- ⇒ **Keep it Simple:** A simple resume is easier for recruiters to read.
- ⇒ **Use Basic Fonts:** The fonts to use are Times New Romans, Ariel or Calibri. Be sure to use fonts size that is readable eg: 10 -12 points.
- ⇒ **Check for Typos:** Always re-read your resume before submitting to prevent typos and grammatical errors.
- ⇒ **Second Opinion:** Getting a second or third opinion is good in terms of getting a good

Source: <https://www.thebalancecareers.com/>

# Student Editor's Message



I am a final year student pursuing a Bachelor of Arts Degree in Communication Arts and Technology with a major in Journalism and Public Relations. I was assigned to the Co-op Ed Unit in the Office of Teaching and Learning in May 2018 through the Earn and Study programme.

The Co-operative Education Unit continues to work assiduously to provide Co-op Ed opportunities for the students of the University of Technology, Jamaica. These opportunities not only allow students to achieve the desired learning outcomes but they also equip them with the necessary skills and competencies that will allow them to be more attractive candidates for employment. As such, I implore all students to make the best of the Co-op Ed programme and the opportunity.

Working at the Co-operative Unit has taught me how to optimize my time management skills and how to use my initiative and creativity. The Unit also taught me that team work makes the dream work and another pair of eyes can best serve to improve quality.

One of the tasks given was to complete the Summer 2018 Newsletter. It took a lot of drafts and creative ideas to arrive at the finished product. I learnt that creating/compiling a newsletter can be time consuming because much of the time was spent gathering, sifting and determining the best way to present the information.

In summary, the completion of all tasks, including the Newsletter, has allowed me to tap into some of my skills learnt in the BCAT programme and taught me things I did not know much about such as Event Planning.

I appreciated the experience that I received from the Co-operative Education Unit, staying true to its commitment of producing work-ready graduates.

*Chelseann Stephenson*

## Bulletin

**Semester 1 Employment Empowerment Sessions held** in partnership with the Career and Placement Unit:

| Date   | Time    | Venue      |
|--------|---------|------------|
| Sep 20 | 3– 4 pm | LT4 (FOBE) |
| Oct 4  | 3– 4 pm | LT4 (FOBE) |
| Oct 11 | 3– 4 pm | LT4 (FOBE) |
| Oct 18 | 3– 4 pm | LT4 (FOBE) |
| Oct 25 | 3– 4 pm | LT4 (FOBE) |
| Nov 1  | 3– 4 pm | LT4 (FOBE) |

**Co-op Ed Semester 1 Placement** - We are now accepting placement requests from our industry partners for the period October 2018 to January 2019. Please send requests to [sjunor@utech.edu.jm](mailto:sjunor@utech.edu.jm) and copied to [ced@utech.edu.jm](mailto:ced@utech.edu.jm)

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