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| Post 16 Catering at Belvue College |

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| **BRIEF DESCRIPTION OF THE PROJECT:**  Aim: For Post 16 students to be responsible for the catering at Belvue College  The Post 16 catering at Belvue College @ Ken Acock began life in September 2015. The idea originated when the school was given the chance of having a separate site for our Post 16 students. The concept was then discussed and developed in detail as an amazing vocational opportunity for our students to learn how to prepare and cook food, in an industrial kitchen, for a large number of people. It also allowed them to gain meaningful life skills and qualifications.  It was decided that although the food at Ken Acock would be entirely vegetarian, students would still learn about where meat or fish could be added or substituted, if they were to prepare and cook the meal for themselves or others at home. It was also recommended that a specific session/s during the year be allocated to show students how to prepare and cook meat and fish simply and accurately.  Furthermore, at the Ken Acock centre the menus and recipes that our students learn to cook follow a seasonal theme (we are fortunate to have a local allotment to grow produce) to encourage a greater understanding of food groups.  In addition, the college successfully applied for and now receive a variety of food products, from the local Felix Project, which allows our students to work with staff creatively to produce additional meals separate from their regular recipes and menu. |

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| **THE GOOD PRACTICE IN DETAIL (how it improved outcomes for pupils)**  The Food Technology curriculum manager and the Senior Leadership Team recognised that the new college could prove to be a valuable training tool for our students in a variety of areas, one of them being the catering, which has been developed to give learners the opportunity to:   * engage in learning that is relevant to them and which will provide opportunities to develop a range of skills and techniques, personal skills and attributes essential for successful performance in both life and the world of work * achieve a nationally recognised, Level 1 vocationally-related BTEC qualification * achieve a nationally recognised Level 1 qualification in Food Hygiene * progress to employment in a particular vocational sector * progress to related general and/or vocational qualifications   Just like Foodie Friday in our main school the notable focus is that the Post 16 catering proved to be totally cross curricular and build on a range of key life skills which every student requires. For example, the entire process improves skills in a number of areas and covers a minimum of:   * Maths – keeping and recording accurate data e.g. fridge and freezer temperatures, exploring dates including ‘use by’, keeping to time, weighing and measuring ingredients * English – communicating with others and in the community, writing, reading recipes, following a plan * ICT – research skills, online exams * Geography - exploring different foods, countries, customs * PSHE – interaction skills, team work, turn taking, citizenship (out and about in the community, shopping), organisational skills, increased problem solving * Art – laying a table, decorating the room, * Food Technology – basic food skills, hygiene * Science – chemical reactions, origins of food e.g. from farm to table * Music – choosing the background music for a particular mood * Horticulture – growing our own food   The process:  The aim of each catering session is to equip our students with the practical skills, knowledge and confidence in order to independently create drinks and snacks and enjoy cooking meals for themselves and others. Students build on their previous skills learnt in KS3/4 to follow simple recipes using kitchen equipment safely and respect basic kitchen rules relating to health and safety and hygiene, in line with each of their individual abilities.  Five (out of the six) Post 16 classes have a specific day in which they are timetabled to cater for the groups studying at the college each week. The allocated class work together by dividing weekly jobs among themselves to prepare the room and table, prepare, cook, layout and serve the meal, and finally to sit and eat together with staff encouraging conversation and table etiquette.  The sessions are planned to ensure that students experience as much practical experiences as possible. This gives our students the maximum opportunity to prepare and cook food safely and practice and improve their cooking skills and other life and social skills. As a result students should feel more competent which will therefore increase their confidence and desire to cook. Being able to cook quick and cheap meals from scratch is an even more valuable life skill. Post 16s catering at the college @Ken Acock will gainvaluable *‘understanding of how to economise when planning meals to cook at home’* and decrease the need to rely on ready meals or junk food, which is a growing cause of obesity and other health issues with young people today. |

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| **Impact on pupil outcomes:**  Catering has helped students build social cohesion and develop a range of vital life skills and qualifications that they can use now and in the future.   * The confidence of all students has increased * Students’ kitchen skills have improved and as a result they feel more self-assured in the kitchen environment preparing and cooking food. * Increased understanding of healthy eating and the dangers of an unhealthy diet * Knowledge of seasonal and less common food groups * Students’ table etiquette during lunch has improved. * Students are more aware of kitchen hygiene * It has given students a sense of family life * An understanding of the importance of social and communication skills. * An awareness of recycling and composting * An appreciation of different cultures * Students try new and different foods and experiences which they may not at home * Independence skills are strengthened * A sense of achievement in creating something with others. * Students build on their English and maths skills. * An awareness of personal presentation and wearing a uniform for work |