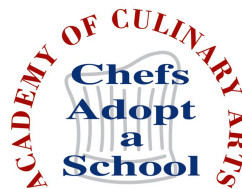


CHEFS ADOPT A SCHOOL TRUST

Delivering Food Education to Children hungry to learn



CHEFS ADOPT A SCHOOL NEWSLETTER

Raymond Blanc OBE at UCS Hampstead

Raymond Blanc provided a fabulous night of culinary entertainment, in aid of CAAS and University College School in Hampstead. Transforming the school's hall into Le Manoir aux Quat' Saisons, Raymond demonstrated watercress soup, crêpes suzette, pan fried chicken and chocolate mousse. Of course, every head chef needs a Sous chef or two and Raymond was assisted by two young members of the audience. Raymond's mastery of the dishes and passion for the food was captivating and the evening raised £2,400 for Chefs Adopt a School - thanks to Raymond's extreme generosity and his extra special talent at raising money!

Issue 1 Friday 5 Nov. 2008



Raymond Blanc OBE preparing Crêpes Suzette with a Junior Sous chef he plucked from the audience

FEAST

FOOD EDUCATION AT SCHOOLS TODAY

Chefs Adopt a School's ongoing FEAST campaign continues to tackle the lack of food education and practical cookery on the Primary Curriculum. We have gathered lots of momentum as well as the whole hearted support of Anita Cormac and her team at Focus on Food. Garry Hawkes CBE continues to support and when we met last, promised to bash on the door of Number 10 - watch this space!

For more details, or for a copy of the FEAST report or Executive Summary, please call Alix Sinclair at the ACA office - 020 8673 6300

SPOTLIGHT

This is where we take the chance to showcase a member of the full time CAAS team. Those who work with schools every day all over the country, from Cumbria to Cornwall. We kick off with Peter Vaughan, regional chef for the South West. This week, Peter worked with 3 schools in Bristol and Wiltshire and delivered a session based around taking a basic, unpopular vegetable (Brussels sprouts!) and transforming it's taste and appeal through a different cooking method (sautéing) and adding flavours - sage, nutmeg and roasted chestnuts

Albert Roux OBE at Herbert Morrison School



Albert Roux OBE with a class from Herbert Morrison School, after a taste session in October

The students at Herbert Morrison School in Stockwell experienced a Chefs Adopt a School session to end all sessions. After all, it's not every day you have Mr. Albert Roux OBE explaining how stimulating a French Baguette can be to the senses. Albert was on hand to deliver the taste and senses session to the class, as well as the blindfolded vegetable identification game. As always, the session was excellently received and the class proved very able and enthusiastic when blindfolded and identifying the fruit and veg. Albert explained the origin of all the fruits and vegetables, demonstrating just how cross-curricular CAAS can be.

FEEDBACK FROM THE FRONTLINE

This week, a poem sent in by St. Bridget's Primary School, adopted by James Holden

Chef James visits our School

First of all we had to wash our hands,
While Chefs James got ready the pots and pans.
We put on the white aprons and hats,
When we were done we looked at the placemats.

We used our senses to look, smell and taste,
A few people said yuk! - the food was a waste.
We learned a lot about a balanced diet,
Chef gave us foods and then said 'Try it'.

The Jelly game was lots of fun,
Finally it went on our tongue.
We tasted and swallowed the funny, green jelly,
Then it wobbled in the bottom of our belly.

We all prepared the food chop, chop, chop
Cucumber, tomatoes, celery, the lot.
The Chef used some of the vegetable oil,
Then brought the food to the boil

Chef James is a marvellous cook,
He should write his own cookery book.
He cooked us a really great meal,
And we thought we'd had a great deal.

It's time to go we'd just like to say,
We all had the most brilliant day.
Chef James was so funny and cool,
A big THANK YOU from St Bridget's School.