

# CHEFS ADOPT A SCHOOL TRUST

Delivering Food Education to Children hungry to learn

## CHEFS ADOPT A SCHOOL NEWSLETTER



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### CAAS AND PLAYING FOR SUCCESS FORGE NEW LINKS

**P**laying for Success is an initiative begun by the Department for Children, Schools and Families which establishes out of school learning for children at football clubs and other sports centres. PFS aims to facilitate exciting and diverse learning for children.

Adam Pickett, regional chef for Birmingham plays a big part of PFS at Aston Villa, delivering CAAS sessions to children from the local area. Working with Aston Villa and PFS has been a fantastic way to allow Adam to continue to work with the children he delivered sessions to during his sponsorship under Birmingham City Serve. As well as this, we have been offered the club as a venue for a CAAS fundraiser, to be held in the autumn. Look out for details later in the year.

The success of the Aston Villa model has spread around the sporting community and as such, CAAS has a meeting next month at Chelsea FC. We are also following up a lead at Tottenham Hotspurs FC.

PFS and CAAS working together is by no

#### FEEDBACK FROM THE FRONT LINE

*This issue we bring you some unforgettable quotes from children in Birmingham*

**Chef:** "Tell me what the bread smells of"

**Jake:** (aged 9) "Bread"

**Chef:** "Really smell it, with your eyes closed and think of the ingredients of the bread that we've just talked about"

**Jake:** "Garlic Bread"

**Chef:** "Amy, describe what a balanced diet means"

**Amy:** (aged 7) "Drinking diet coke with your McDonalds"

**Saeed:** (aged 8) "Do we grow oranges in this country?"

**Tasha:** (aged 9) "No!"

**Saeed:** Ok, where do they grow then?"

**Tasha:** "Blackpool"

**Chef:** "What food eaten with Mexican food, beginning with G would be made out of this avocado?"

**Lauren:** (aged 7) "Ganja"



Adam Pickett at Aston Villa, delivering a Chefs Adopt a School session where the pupils made fresh vegetable pizza roulades.

means exclusive to premier league football clubs. Tennis, cricket and rugby clubs are also involved and James Holden, regional chef for the North West has worked with Tranmere Rovers rugby club.

#### FEAST FOOD EDUCATION AT SCHOOLS TODAY

The Inaugural FEAST Task Force meeting is taking shape and we are really pleased to report that it looks set to be a force to be reckoned with. Chaired by Garry Hawkes CBE and with Brian Turner CBE as vice chair, the meeting should shape the future success of our campaign to get Food Education and Practical Cookery a proper place on the Primary Curriculum. As well as Garry and Brian, Baroness Brenda Dean and Sir Don Curry will also be attending and the FEAST team is really looking forward to gathering around a table and moving FEAST forward.

#### SPOTLIGHT

This issue, we catch up with Peter Vaughan, CAAS chef for the South West, as he delivers a demo to the whole school during assembly at St. Margaret's School in Calne. The session tied in with a Green Day the school were holding to focus solely on environmental issues. Peter demonstrated how easy it was to cook a meal for a family using only one pot. He chose the South American dish Pullao so that he could introduce the use of spices along with rice and vegetables.

**A HUGE THANK YOU TO ALL ACADEMICIANS WHO HAVE SO GENEROUSLY DONATED RAFFLE AND TABLE PRIZES FOR THE TAKE 3 COLLEGES DINNER. WE ARE INCREDIBLY GRATEFUL !!!**



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