

# CHEFS ADOPT A SCHOOL TRUST

Delivering Food Education to Children hungry to learn

## CHEFS ADOPT A SCHOOL NEWSLETTER



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Chefs Adopt a School is the Academy's charity that, for 20 years, has been teaching children about food, provenance, nutrition and healthy eating and cookery skills. We reach over 21,000 children, mainly primary, across the country every year. The sessions are delivered by members of the Academy on a voluntary basis as well as by the on-staff team of ten chef/lecturers. The Trust is financed by sponsorship, donations and fund raising. £13.50 will cover the cost of one child per session.

### CHEFS ADOPT A SCHOOL SIZZLES AT CHILDRENS FOOD FESTIVAL

Festival season is upon us once again and for the Chefs Adopt a School team there is no exception. This is the second Children's Food Festival, the first was held in 2007 and it falls every other year. Set on land of the Northmoor



Trust, the festival was in beautiful Oxfordshire countryside which lent itself perfectly to the overall aim of the CFF, which was to encourage children to get out and about and discover the joy of food and cookery. The sun shone brilliantly and it was baking hot for the whole weekend.

CAAS was in residence in the 'Smell Tent' which was brightly decorated with CAAS posters, a long trestle table with a variety of 40 herbs and Idris' giant tomato. (For those of you unfamiliar with the giant tomato; it was built by Idris and stands at about 4 feet tall. At the front, on the face of the tomato are two arm holes, which is for children to put their hands through and try and identify the fruit and vegetables they can feel inside - without being able to see them. This has been known to occupy children for hours!) Idris and Adam worked flat out, delivering ten taste and sensory workshops over the two days. Children of all ages, with their parents in tow, crowded into the tent and most sessions filled up immediately, forcing some people to stand at the back. 15,000 visitors attended the CFF overall and Adam and Idris' sessions reached approximately 500 children.



Thousands more would have browsed the Smell Tent, sniffing the herbs and delving into the giant tomato. Adam and Idris were in good company at the CFF, as Raymond

Blanc, Peter Vaughan, Benoit Blin and William Curley also took part as did Sara Jayne Stanes. (The latter 3 juggling chocolate in temperatures of 30°) The feedback was fantastic which means an awful lot to the team. Preparing for and participating in these events takes a lot of hard work so its always good to know that its worth it. One food blogger reviewing the CFF wrote:

*"Another idea which really impressed me was the Smell Tent. It was run by the Chefs Adopt a School scheme. They ran sessions about smells and tastes, and then families were encouraged to learn and identify the smells of different herbs"*

A huge well done to Idris and Adam for another brilliant display of CAAS on tour and a really successful weekend of teaching hundreds of children the importance of food and taste.

### FEEDBACK FROM THE FRONT LINE

Upper Arley Primary School in Worcester is just one of Idris Caldora's (CAAS executive chef) 37 adopted schools. He has been working with this school for the past two years and as such has built up a great relationship with the school and worked with the students on a whole range of recipes and cookery techniques. Recently the school sent a large batch of thank you letters written by the children; they said how much they loved the sessions and how they had been inspired to take what they had learnt home. One particular letter caught our eye - Academicians, look out for 'H. Taylor' in a kitchen near you soon!

Dear Mr Caldora,

Thank you for all the experiences and abilities you have given me. You have inspired me and I can now do lots more cooking. I feel like I've been around the world in every lesson and my avourite session was eating the jelly. I now know how to make a samosa and a tomato tart. 180° or gas mark 6 for 35-40 minutes until golden brown.

From, H. Taylor.

### SPOTLIGHT

This issue, we cast the spotlight onto 4 academicians: **Philip Corrick, Derek Quelch, Michael Coaker and Idris Caldora**. Headed up by Philip, they judged the School's Food Challenge at the East of England show on the 19th June. They have been judging this competition for 5 years now and are always impressed by the level of skill and enthusiasm displayed by the competitors. This year's winners were Hitchin Boys School, with a superb pan fried cod dish and the xl club category winners were Shoeburyness High School with their line caught cod wrapped in British bacon. There is an emphasis on local produce and the all the judges spend time chatting and giving feedback after the winner has been announced.

### FEAST FOOD EDUCATION AT SCHOOLS TODAY

The FEAST Task Force continues to meet effectively and at present are busy preparing a response to Sir James Rose's latest draft of his primary curriculum review. The deadline for this is the end of July and the Task Force is working hard to get the right message across. While we commend the review's mention of food and cookery and even the effectiveness of bringing in outside professionals, such as chefs, the FEAST group needs to ensure the review goes further. As well as this, the issue of teacher training has come into sharp focus and there is an urgent need for the Academy to help lead the way and solve the deficit of trained food and cookery teachers. Ed Balls, minister for Children Schools and Families often speaks about his commitment to children's food and cookery education, yet there is no compulsion for trainee teachers to spend **any** time during their teacher training year learning how to teach food and cookery. This is one thing FEAST hopes to remedy.



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