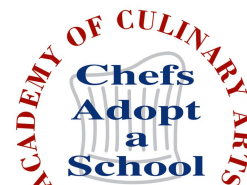


CHEFS ADOPT A SCHOOL TRUST

Delivering Food Education to Children hungry to learn

CHEFS ADOPT A SCHOOL NEWSLETTER



Issue 9 September 2009

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.

SCHOOL'S BACK FROM SUMMER!

After another very British Summer it's time for teachers and students alike to gear up for the new academic year. The CAAS team is also preparing for the new year and no doubt looking forward to a new term, new classes and once again making all those thousands of jellies for the taste and sensory session! Idris Caldora - CAAS Executive Chef - will be working with all his 35 schools in the Midlands, helping to organise the fundraiser at Aston Villa in October and remains the guiding force for the whole CAAS team. James Holden, Regional Chef for the North West will continue to work with schools all over Liverpool, Manchester and Cumbria hopefully with the help of the Ambassador Chefs who have been recruited from a network of Academicians in the area. North West co-ordinator Janet will be supporting James with his school and farm visits as well as carrying on the crucial task of securing additional funding for CAAS North West. Michael Coaker will certainly be kept busy over the next term: as Chairman of the CAAS committee, member of the FEAST Task Force, 10 adopted schools in London and Berkshire, plus a special project with a local primary school to overhaul their entire food policy, he certainly has his hands full! In the South West, Peter Vaughan and Judy Dain have agreed to continue on a voluntary basis with a reduced number of local schools. Peter also runs his own restaurant, so huge thanks to them both for their gener-

ous commitment.

The CAAS team meet and speak to each other regularly, despite locations in opposite corners of the country. This term the team is ready to deliver the same hugely important CAAS messages about food, food provenance, health, hygiene, nutrition and cookery skills, as well as emphasising the benefits of growing in schools.

Academicians, now is a great chance to book in school sessions for the new term. Although it can be difficult arranging these, please persevere!

The benefit your class will receive from your Chefs Adopt a School session is really invaluable.

As ever, support is always available from Alix Sinclair - CAAS co-ordinator, so don't hesitate to get in touch if you need hats, aprons, help or moral support!



FEAST

FOOD EDUCATION AT SCHOOLS TODAY

The Primary Curriculum review rolls on and according to the timetable published on its website, is set to be 'signed off' by Ed Balls this September. What exactly this means is unclear - will this mean the new programmes of learning are statutory and legally binding? And what impact will this have on the Conservative Government if they are in power this time next year? It is these questions that the FEAST campaign is chasing answers to at present. If the new curriculum is taken up as simply as the timetable suggests, it's unlikely to please the Tories who disagree wholeheartedly with the Rose Review's suggested approach to Education. The Conservative's have their own ideas: lengthening the school day and including Food Education and Cookery only as an extra curricular subject. A Tory representative even went so far as to totally reject the merits of cross curricular teaching (whereby a child learns about metric and imperial measurements by weighing and measuring ingredients from a recipe - for example) This teaching method, often referred to as Theme Based teaching, is one of the major strengths of Chefs Adopt a School and even Food Education as a whole. We have so much experience of children developing their skills and knowledge by learning through food. Even the most basic lessons - such as

counting - are transformed when numbers are substituted with apples. We have been working on FEAST throughout the summer, including arranging meetings with ministers such as Diana Johnson, (Parliamentary Under Secretary, Dept. of Children Schools and Families) after a frustrating attempt to meet with Ed Balls.

SPOTLIGHT

This issue, Paul Heathcote is in the CAAS spotlight - not for a particular session but for his championing of the North West region of CAAS. James and Janet are sponsored by the North West Development Agency, and this contract is due to lapse next year. Paul took on the cause, meeting with a senior member of the NWDA and has brilliantly secured funding for another 3 years. Paul has been a fantastic supporter of CAAS in the North West since day one, and several of his Sous chefs have taken on CAAS as part of the Ambassador Chefs scheme. But to be so instrumental in gaining extra funding during such difficult economic times is the most incredible contribution. CAAS makes a huge impact in the North West and Paul has allowed James and Janet to continue to make a significant difference to the children of this region.



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