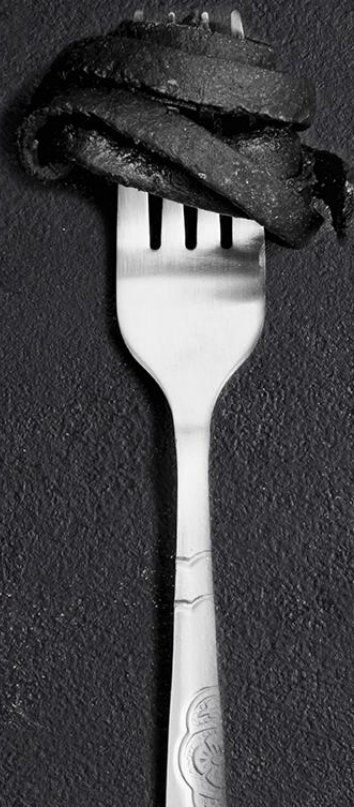


# THE FUTURE OF FOOD EDUCATION

ANDREW HARTSHORN





# WHO AM I?

- Trained at BCU under Suzanne Lawson
- Thought I was going to fail my first placement
- Met Louise Davies
- Started grub club
- Won new D&T teacher of the year
- Skinned a deer
- Bought a kitchen
- Convinced Raymond Blanc to train our students
- Staged at michelin star restaurants
- Helped set up a new school
- Silver award for teacher of the year.





# WHO AM I?

- Want to level the playing field
- Challenge the status quo
- Make a difference
- Share my love of food the best most important subject on the curriculum

# GRUB CLUB







## WHAT WE DO AT FINHAM PARK 2

01. No rotations, 1 hour per week.
02. 2 Year KS3 & 3 year KS4, KS5 in the planning
03. Ingredients bought in, EVERYONE COOKS
04. Unapologetic high standards and expectations of myself, the LT and pupils.

## WHAT WE DO AT FINHAM PARK 2





## SOUNDBITES, WHAT SHOULD A COOKING LESSON BE ?

KIAN

“Fun, I like to learn new skills and be treated like a chef”

MEA

“Interesting, stuff I can’t do at home”

## SOUNDBITES, WHAT SHOULD A COOKING LESSON BE ?

### COLE'S MUM

"His confidence has grown so much since being in the kitchen"

### ALFIE

"I want to know how food works"



## SOUNDBITES, WHAT SHOULD A COOKING LESSON BE ?

**JUDE**

“I want to use this knowledge”

**STORM**

“We take boring ingredients and make them really taste great”

# WHAT IS THE IDEAL CURRICULUM AKA THE DEATH OF THE FRUIT SALAD

It's all about the stakeholder

01

Modern, Engaging and exciting: Ingredients, dishes and cooking methods

02

Responsible consumers aware and responsive to our ever changing food landscape

03

04

Fully funded ingredients for all

05

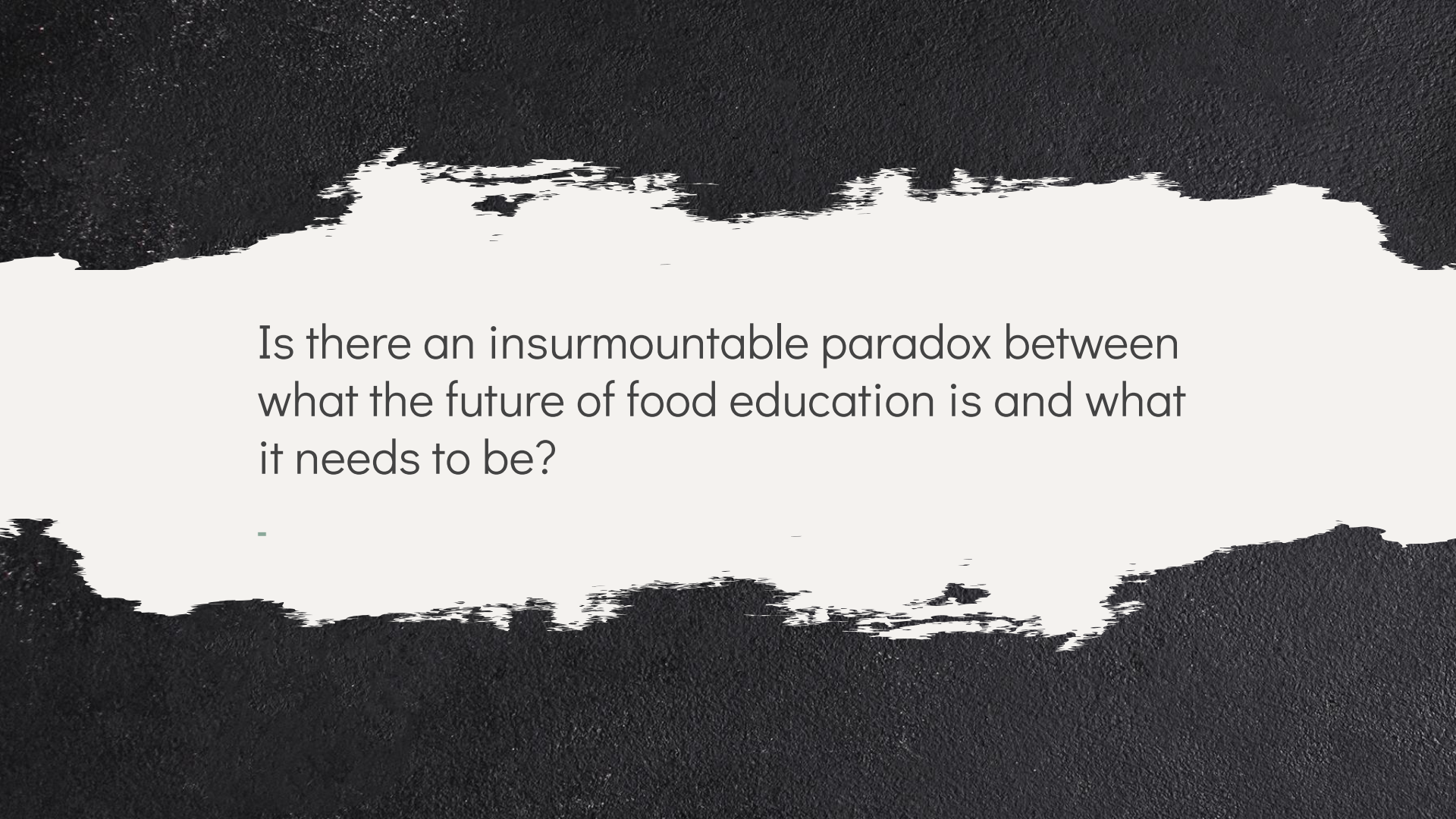
Respect for the subject

06

Knowledge and skills focussed







Is there an insurmountable paradox between  
what the future of food education is and what  
it needs to be?

-

# THE 'OBSTACLES'

- Facilities , technician support
- Skill levels of our students
- 'Teaching' constraints
- Budget
- Respect: curriculum time, lesson time
- External Pressures of Ebacc subjects
- The Head/Governors
- Parents
- Give a S\*!T
- None specialists
- Subject snobbery
- Career focus... stove monkey
- Academic snobbery
  
- The kids ???





## YEAR 7

Couscous with  
harissa, roasted  
halloumi, fresh  
coriander,  
pomegranate.

Orange & Polenta  
cake, thyme drizzle  
icing

Yaki soba noodles

Tarte au chocolate

Jalapeno Cornbread

Chilli con carnage  
with two secret  
ingredients

curry in a hurry with 2  
ingredient naan

Orzotto

B,O,F

Focaccia





## YEAR 8

Thai butternut squash  
soup

Risotto

Pastel de nata

Tandoori  
chicken/cauliflower



Fougasse

Fresh pasta tortellini  
(black, pink, green)

Lasagne

Jackfruit bao, pickled  
veg



Truffled mac N Cheese

Chocolate mousse

Cassoulet

Pilaf

Beetroot  
brownie/courgette and  
lemon





## WHAT WE DO



## WHAT WE DO





## WHAT WE DO



## WHAT WE DO





# WHAT WE DO





# WHAT WE DO





## WHAT WE DO





# THANK YOU



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