

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

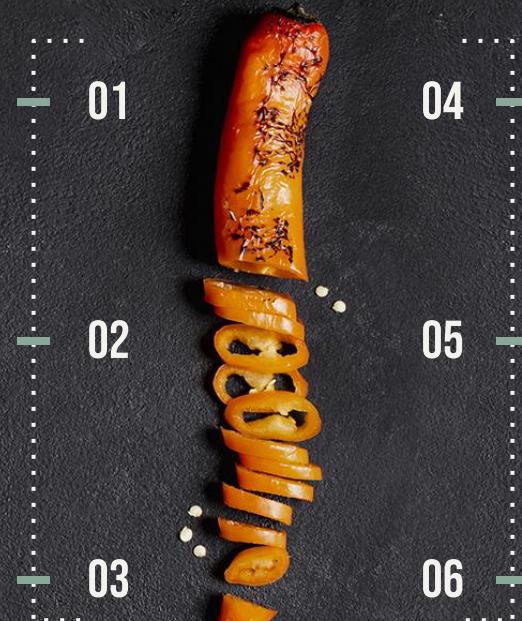
“We take boring
ingredients and make
them really taste great”

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

It's all about the stakeholder

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

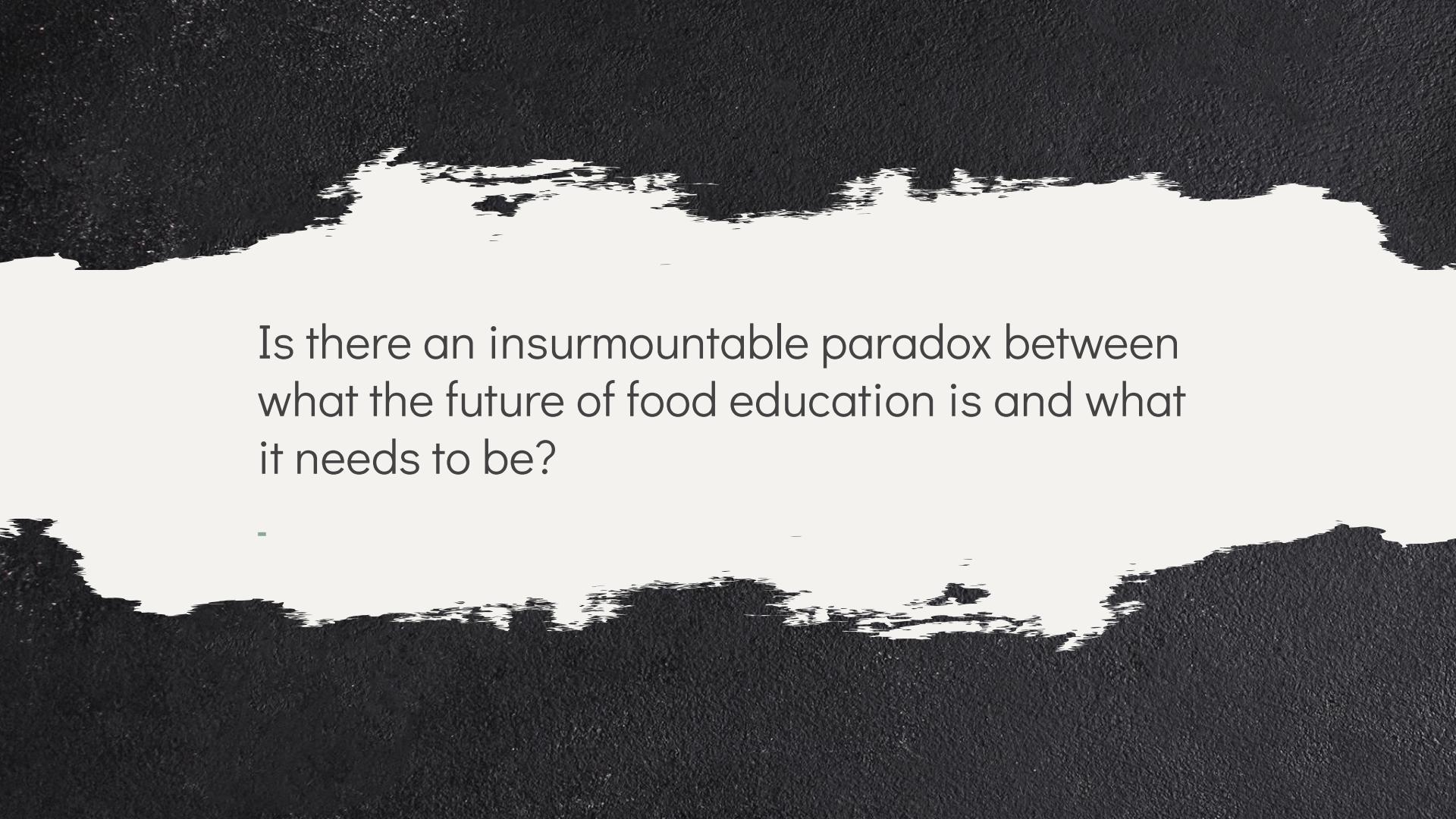
Responsible consumers aware and responsive to our ever changing food landscape



Fully funded ingredients for all

Respect for the subject

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 ???



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



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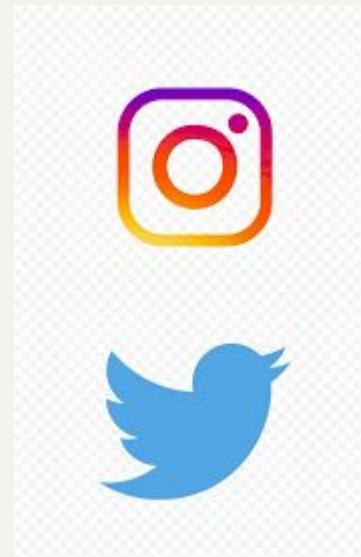


WHAT WE DO





THANK YOU



the_kitchenfp2

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