

# THE FUTURE OF FOOD QUALIFICATIONS

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# 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. 3 Year KS3 & 2 year KS4, KS5 in the planning
03. Ingredients bought in, EVERYONE COOKS
04. Unapologetic high standards and expectations of myself, the LT and pupils.



## 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



# 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.



## 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 AT FINHAM PARK 2





# FRUIT SALAD AND FAIRY CAKES

Is there a ingrained issue  
with change ?

Photograph: Jonathan Cherry/Guardian

## The Guardian



### **'Yes chef': the food tech teacher helping pupils taste success**

Andrew Hartshorn is a Coventry teacher inspiring students through food. In his classroom, something good is always cooking, from focaccia to fresh pasta

by Nicola Slawson

Main image: Andrew Hartshorn at his Coventry school, Finham Park 2. Photograph: Jonathan Cherry/Guardian

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

It's all about the stakeholders

01

Modern, Engaging and exciting: Ingredients, dishes and cooking methods that reflect our community

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





## Currently:

- Identity crisis
- 'Rigour'
- Preparation for the future
- Inclusive
- Crass and out of touch ?
- NEAs

# OUR CURRENT OFFER

Hospitality and Catering:

Less 'science'  
Less coursework  
More cooking  
'Better fit'





# 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 ???



# T-LEVEL



- Equivalent of 3 A levels
- Gives UCAS points
- 315 hours of industry placement
- Funding for new facilities and specialist equipment
- Aspirational culture
- Food culture
- A restaurant
- Industry links
- Supplier support
- CPD
- Opportunities for everyone



# T-LEVEL



- Getting industry placements
- Building of a new room
- Steering group
- Planning and resourcing
- Bums on seats
- Staffing
- Technician support
- Maintaining what you do

### 3 take aways

- total buy in
- Single mindedness
- Remember why you're doing this



# THANK YOU



the\_kitchenfp2



@ECDFP2

We love visitors too !