

CASE STUDY

catering skills challenge

EBP
NATIONAL NETWORK

L O N D O N R E G I O N

Theme: Catering
EBP: BARKING & DAGENHAM EBP
Partners: Sainsbury's, Moshi Moshi Sushi, The Army, Moat House, B&D Schools Catering, B&D PCT, Redbridge College, The Asian and Oriental School of Catering
Students: 250 Year 10 students from Barking Abbey School, Eastbrook School, Eastbury School, Robert Clack School, Sydney Russell School, Warren School

Aims

- To support GCSE catering and GCSE Food Technology.

Procedure

Barking & Dagenham EBP was responsible for the full coordination and arrangement of the event including identifying and securing partner involvement and developing the programme.

Programme

Students participated in a series of fun and interactive workshops led by a variety of employers from the catering industry.

They learned about sushi making and the technology behind army rations. They also tried their hand at vegetable carving, making fresh bread dough and crepe suzettes, tasting and preparing exotic fruit and attempting silver service waiting.

Outcomes

- The GCSE Catering and GCSE Food Technology curricula were supported.

Progression

Three new employers were engaged who may be approached to turn this into an annual event to support the catering and food technology curriculum.

CASE STUDY

southbank arts

EBP
NATIONAL NETWORK

LONDON REGION

Theme: Catering

EBP: SOUTHWARK EBA

Partners: The National Bakery School, South Bank Bakers

Students: KS4 NVQ students of
Alwyn Girls Comprehensive School,
Notre Dame Girls Comprehensive School
Sacred Heart Mixed Catholic Comprehensive School
St Saviour & St Olave Girls C of E Comprehensive School
St Michael's Mixed Catholic Comprehensive School
Walworth Mixed Comprehensive School
Waverley Girls Comprehensive School

Aims

- Vocational education and attainment

Procedue

Students attend the Bakery School one day per week at Key Stage 4

Programme

Students are provided with opportunities to work and study with practising professionals and with professional equipment. The School contracts with large companies, including Tesco and Sainsbury's to train bakers. It also has a commercial restaurant where students can play a full part in all areas, both kitchen and dining room.

Outcomes

- Level 1 and/or 2 NVQ in Food Preparation, Service, Bakery.
- Some students progress to jobs in the catering industry.

Progression

The programme is well established and popular with schools.