



COOKING LEADER TRAINING

11 MARCH 2015

Do you teach or help to teach cooking lessons for early years or primary school pupils or a community group? Do you want to learn how to make cooking one of the best (and most effective for learning) lessons of the week for both you and your pupils?

Focus on Food have 15 years of experience training teachers and cooking helpers on our famous travelling Cooking Buses and we're the cooking lead within the acclaimed Food for Life Partnership.

Now with the launch of the School Food Plan and the new Primary Curriculum we're supporting teachers in our local area by offering cooking leader training sessions at Central Street Cookery School in London.

To help you and your school deliver practical cooking sessions our fun, hands-on training day will:

- Inspire you to lead exciting cooking sessions that pupils really love and learn from
- Demonstrate a range of healthy savoury recipes and how to vary and adapt recipes depending on age, season or what you want to teach
- Show you how to teach knife skills and preparation techniques to your age group safely
- Share unique and effective ideas for classroom management and organisation of cooking activities
- Discuss what equipment to use and how to use it in your environment
- Help you meet food safety and hygiene requirements
- Illustrate what skill progression looks like in cooking
- Show you how to link up cooking with other subjects and topics across the curriculum
- Support you to align with the new primary curriculum and the School Food Plan



When: Wednesday 11 March 2015 between 9.00am and 3.30pm

Where: Central Street Cookery School, London. EC1V 8AJ

Who: Anyone who teaches cooking to young people aged between 4 and 11

How much: £250 per person (includes a Skill Up, Start Cooking pack)

Book: online at www.thecookingschool.co.uk/courses/do/show_description/class_id/370
or call 01422 383191

