

Hampton Hill Junior School – Year 4 Restaurant serves almost 240 people over 6 days



After much preparation, our Year 4 restaurant opened on 11 March 2014, with the children working together to serve nearly 240 people with delicious meals during the six days it was running. This entire project was a real team effort, supported by staff, parents and the local community. Whilst there are strong links to many areas of the curriculum throughout the project – science, literacy, numeracy ICT, PHSE, and DT - what makes it really special is that the children themselves gain a real insight into the world of work and are involved at every stage.

The children had to apply for their jobs, writing persuasive letters to their teachers outlining their skills and suitability for their preferred position. Understanding what each job involved was important; it was no good applying to be a pastry chef unless you were prepared to come into school to start work at 8am!

The children were responsible for making posters to advertise their enterprise, discussing the menus, answering emails requesting reservations at the restaurant, making the menus and bunting, shopping for the food to be cooked, cooking and serving the food, as well as taking the money. All the photos were taken by children, who also wrote a blog about each day. Every child made an apron, assisted by many willing parents and grandparents, to wear when working. As we used eggs laid by our very own chickens, these had to be collected every day by the monitors. Eggs not needed in the kitchen were sold by the cashiers in our restaurant.



The highlight this year was the appearance of the BBC to film and report on our project. The BBC filmed the children shopping at local shops, who have been so supportive throughout this project. <http://www.bbc.co.uk/news/uk-england-london-26620843>

Staff from Piazza Firenze, Hampton Hill took on the job of training our 36 waiting staff. The children were shown how a real restaurant operates, practised their waiting skills and made a pizza to eat for their lunch. It was a really special part of the preparations for opening our restaurant and we are so grateful for their support.

The biggest thank you has to go to chef, Janey Orr who oversees the children's kitchen. From her, the children learn cooking skills, food and personal hygiene as well as making (and tasting!) the dishes to be served, which originate from eight different countries.

The children were all disappointed when the last meals were served. One child said she wished that it could continue for the rest of the time she was in Year 4. They gained so much during this time and every single one of them did their jobs superbly showing both confidence and skill. We are so very proud of them all.



Trudi Morgan
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