

Upper 2 – food technology



Upper 2 have been getting busy in the kitchen developing their culinary skills – focusing on cutting techniques, using the bridge hold and the claw grip.

Whilst preparing our salad and fruit, cream and scones, we looked at food miles, getting cream from Britain, cucumbers from Essex, radishes from Yorkshire, and as it's not quite strawberry season in the UK yet, strawberries from Spain.

The pupils had a great time preparing and creating their dishes, and an even better time tasting, one pupil saying, 'This is the best salad I've ever eaten.' Watch out Nadiyah Hussain and Jamie Oliver!

Mr Mike Arnold and Mr Matt Chandler