

# Cooking at Greenfields Information





## **COOKING AT GREENFIELDS**

As part of Greenfields' Curriculum Framework, timetabled cookery sessions take place for the Years 3, 5 and 6 classes within the new, purpose built Cooking Room and are taught by Teaching Assistants.

The children are taught basic cooking skills from a Skills Ladder developed by school staff and the Focus on Food project.

In addition to these timetabled sessions, there are also various other examples of cooking in other subjects across the curriculum areas –

- Cooking in classes – KS1 pastry snails / KS2 Y3/5/6 classes with June/Diana
- Emma's after school cooking club.
- Y6 healthy café for parents, governors, staff – smoothies, soup, muffins etc.
- Oxton – making lunches for everyone.
- Oxton – make own packed lunches on Summer visit.
- Whole school healthy picnic – last day of term.
- KS2 – Jamie Oliver trip – Food Revolution Day 2014
- Potato day – an annual day when children cook different varieties of potatoes which they have grown in each class
- Y2 Wollaton Hall – cooking on fire
- Cooking on fires – making toasting sticks / dampers / popcorn. FSU / KS1 / Y4
- Reception – invite parents and children – make healthy breakfast (healthy toppings for toast / fruit kebabs.
- Cooking with Donna, school cook, takes place within classrooms as part of the curriculum.
- An After School Club is currently running with the intention of producing a Greenfields Cook Book in time for Christmas 2015.

Children learn a variety of cooking skills and techniques during the timetabled sessions ranging from spreading with a knife at Reception through to weighing, mixing, creaming, spooning, measuring and rolling out at Year 6!



