



**Springboard**  
**FUTURECHEF**



2022 - 2023

# SCHOOL PACK

**RESOURCES TO SUPPORT STUDENTS  
WITH ADDITIONAL EDUCATIONAL NEEDS**



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Congratulations for taking part as a school in the FutureChef Programme. This is the start of an amazing journey for you and your students, where links with industry can be made through our Chef Ambassadors, and new skills can be learnt through cooking, and the use of our online resources. In supporting those who have an interest in a culinary career, students are actively encouraged to explore their next steps.

FutureChef gives students the opportunity to showcase their talent, and learn new skills, whilst participating against their peers through the competition elements of the programme.

The FutureChef programme has been adapted to be able to support students with any additional support needs, and to encourage participation of those with a keen interest in cooking. As well as online modules that students can work through, there is also the opportunity to participate in the cooking competition element of the programme, which has been specifically tailored to students with additional needs. This can be delivered in the classroom, allowing the students to have a safe, calming, and familiar environment, where they can explore their skills, participate within a competition, and get the best from the FutureChef resources, without overwhelming their environment.

### **There are several ways in which the students can participate in FutureChef:**

- Hold a mini FutureChef Competition internally within your school. You can set the parameters for this and cater it to the abilities of your students. You may choose to teach the basics of a dish over the course of a few weeks, and then have your students prepare this dish and decorate as they please, choosing the best one as your FutureChef winner.
- Hold a mini FutureChef BakeOff Competition – this concentrates on pastry skills, whilst allowing the students to create the filling and design their savoury tart.
- Use the FutureChef resources online and part of the Jnrs programme, which will allow the students to gain certificates for the modules they have completed, including a Level 1 Food Hygiene Qualification.

### **Ideas for your mini FutureChef:**

- Macaroni Cheese: Teach students the basics of making the dish from the bechamel sauce, to boiling the pasta. Students can make dish and choose any additional extras, such as proteins or vegetables, as well as design the topping of the dish.
- Fruit Tart: Students can learn how to make their own shortcrust pastry (or use shop-bought for those with sensory issues. They can then make a custard and decorate with fruit of their choosing.
- Quiche/Vegetable tart: As above, students may make their own shortcrust, or use shop bought. They can add any additional extras they choose to, such as cheese, proteins and vegetables and decorate as they please.
- Sandwich party: Have your students design and build their perfect sandwich. This can be sweet or savoury, let their creativity flow!

**To further support you and your students, we have created a wealth of resources to be used in your classroom. Our easy-to-follow Recipe Book has pictures of each stage of the cooking process, and our Cue Cards can be printed out or shared on screen to aid students' comprehension in your class.**

## Judging Criteria

The following criteria is an example that you may wish to use as guidance when judging your school competition.

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| <p><b>Workmanship</b><br/><b>Skills and Techniques</b><br/><b>(20)</b></p> <ul style="list-style-type: none"><li>• Working in a methodical manner</li><li>• Safe use of knife skills</li><li>• Using different cooking techniques</li><li>• Maintain clean work surfaces and hygienic practices</li></ul>  | <p><b>Creativity &amp;</b><br/><b>Presentation</b><br/><b>(10)</b></p> <ul style="list-style-type: none"><li>• Clean and pleasing plate presentation</li><li>• Good sense of colour</li><li>• Ease of serving and eating</li><li>• Practical portion size</li><li>• Freshness of presentation with natural and appetising look</li></ul> |
| <p><b>Composition, Taste &amp;</b><br/><b>Flavour</b><br/><b>(20)</b></p> <ul style="list-style-type: none"><li>• Overall taste of dish/flavour combination</li><li>• Good use of fresh ingredients</li><li>• Use of seasoning, spices, garnishes</li><li>• Harmony between main ingredient items and other ingredients</li><li>• Balance of vegetable, protein, and carbohydrate elements of the meal</li><li>• Texture combination</li></ul> |  |

FutureChef is committed to supporting students with additional needs to learn new skills and have the opportunity to participate in a competition. FutureChef will be able to supply certificates to each participant as recognition of their success.

If you have any questions, please get in touch with Caitlin via email on [caitlinc@springboarduk.org.uk](mailto:caitlinc@springboarduk.org.uk).