



Newham London



School
Added
Value
Events

www.juniperventures.co.uk

Juniper continues to bring more to the table...

As part of developing healthy eating and lifestyles to pupils in schools who are served by Juniper, we have developed a number of added value events for schools.

Please read through our events and be sure to get your reservations in quickly as session numbers are limited. Our contact details can be found on the back cover. Please also let us know if there are any other events you would like us to consider.



Taster Sessions

What better way to increase uptake than by showing parents and carers first hand the food children will enjoy daily.

A tasting station will be set up in your dining room, or any other suitable area within the school at the end of the day to offer parents and pupils the chance to sample a range of our food. We have found these taster sessions are a great way of interacting with parents, to discuss any dietary concerns they may have and to explain the provenance of the ingredients we use in our meals each day.

Lessons

Within the content of our lessons we teach pupils respect for the produce which we use. We offer one hour lessons (or as required by the school) which are delivered by a fully qualified (Enhanced DBS checked) Chef Trainer and will be tailored to specific age groups.

Dependent on the facilities available in school we will be able to offer cooking or non-cooking lessons which might include knife skills through making a seasonal fruit salad or preparing produce from the school's own garden perhaps. Wherever possible pupils will be encouraged to try the food they have prepared.

Assemblies

All our assembly presentations are specific to various age groups and will include visual aids. Our assembly sessions usually last 30 minutes and can, if convenient include an appropriate live cookery demonstration. We are also able to offer a themed assembly around food i.e. Chinese New Year.

“Adopt a Chef”

Why not “**Adopt a Chef**” for the day or part of the day. We believe that every child should be taught about the importance of food and the significance it has in our lives. Our Chef Trainers have a passion for cooking and this helps them deliver informative and enjoyable session for all involved. This is their way of giving something back to the pupils we cater for.

The aim of the sessions is to teach pupils an array of topics, including food presentation skills, hygiene practices and food provenance. We find that by making the session ‘hands on’ it aids pupils in developing teamwork and communication skills.

Our sessions normally last approximately 45 minutes. We often start the sessions around taste and senses where pupils find out more about the five senses and how important they are.

The second session may take the form of one of the following:

- Making bread – which can then be displayed at lunchtime or taken home
- Making a fruit pizza – this also includes some maths
- Smoothie bike challenge – exercise and preparing a healthy smoothie all in one!
- Our omelette challenge - includes measuring and timing

These sessions do not rely on the school’s kitchen and will not interrupt the lunchtime service and can be held in a classroom or any other suitable area. All sessions are delivered by our fully qualified Chef Trainers.



To book one of these sessions or to obtain more information to discuss your needs, please email us on:

addedvalueevents@juniperventures.co.uk

Our Chef Trainer will respond to your query as soon as possible.

Please be aware there are only a limited number of these free events available each academic year so make your reservation now to avoid any disappointment.

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