

Taylor Shaw collaborates with Agriculture & Horticulture Development Board to provide cookery education in schools

2 years ago



[Taylor Shaw](#) was delighted to support a new initiative, funded and run by Agriculture & Horticulture Development Board (AHDB), in collaboration with the British Nutrition Foundation (BNF), to provide practical cookery lessons in schools and to build children's confidence in cooking and nutrition.

Research by Glasgow Caledonian University revealed that the cost of ingredients is a barrier to participation in practical food education. To overcome these budgetary constraints, AHDB launched an initiative to provide free ingredients to schools as part of its ambition to help develop children's cooking skills.

Taylor Shaw is proud to be the first large caterer to support this exciting project which resulted in over 2,500 Year 8 and 9 students participating in three pilot sessions. The sessions took place across 13 schools where Taylor Shaw provides the catering services.

Starting with Pork Fortnight, the programme also included Dairy & Flour Fortnight and Beef Fortnight. Pupils were taught how to cook with these respective ingredients and learnt about their provenance and how they could be used in different recipes.

Jo Anne Robertson, Managing Director UK Education from Taylor Shaw, said: "It was so rewarding to be involved in this project which offers opportunity to develop practical cooking skills. In addition, these sessions have the potential to spark an interest in cookery which could lead to a rewarding career in the catering industry. The feedback from teachers and pupils has been fantastic."

Roz Reynolds, Head of Strategic Operations and Education Health, Agriculture & Horticulture Development Board, said: "The pilots have been a huge success with enthusiastic feedback from pupils and teachers, who overwhelmingly agreed that the initiative has increased pupils' skills and confidence in cooking."

For British Pork Fortnight, pupils learned how to make one-pan orange glazed pork; for Dairy & Flour, they made butter and crumpets – a particular favourite with both teachers and pupils – and for Beef Fortnight they learnt to cook a beef and potato curry.