

Longfield School's Future Chef

All over the country young aspiring cooks have been taking part in the school heats of Springboard's Future Chef 2010, the four-stage nationwide culinary programme aimed at helping young people aged 12-16 to learn to cook.

At Longfield School in Darlington, 16 of the pupils cooked up a variety of mouth-watering dishes with 13 year old Ruth Hansom beating off strong opposition to win through to the next round with her dish of 'Jewelled Asian Chicken'.

Mrs. Sally Connor, Curriculum Leader for Technology at Longfield School said, 'All the pupils have achieved incredibly well in the School Heat but Ruth's wonderfully imaginative dish really did shine through as a winner'.

Commenting on Ruth's success Springboard Regional Coordinator Suzanne Chilvers said 'The Future Chef programme helps develop an interest in food and cooking as a life skill for young people, and also provides teachers and young people alike with a wonderful insight into what it's like to be a chef'.

2010 is Future Chef's 10th birthday year, and the programme continues to grow with a record number of schools, participants and chefs involved. This year over 700 schools from throughout the UK are participating in Future Chef with thousands of young people involved in the programme.

Watch out for Ruth who, with the help of her mentor Becci Dougill, Chef Lecturer at Darlington College, will be preparing a delicious two course menu when she takes part in the local heat stage of the programme at Middlesbrough College on November 20th.

Should you require further information please do not hesitate to contact school.