



# THE KITCHEN CLUB

Learn to cook, eat well for life



Teaching cooking and nutrition to primary aged children in  
Gloucestershire, Wiltshire and Oxfordshire, England

## Our work in Schools 2016-2017

~ On a weekly basis, our team taught over 400 pupils each week the value of cooking & nutrition lessons!

~ With food, we travelled to China with Eight Treasure Soup and Pearl Dragon Meatballs, at our Zambian Cooking Day we prepared Nshima Chicken with Kabulangeti Beans, French Cooking Days introduced Escargot and Coq Au Vin, we celebrated World Awareness Week with cooking Mexican Chili Con Carne, and we shared many more cultural experiences together with food.

~ Our lessons brought the students back through time to sample Iron Age Bacon & Bean Stew, Ancient Rome's Roman Style Chicken & Food Trinity, Victorian Era Cooking helped students understand the significance of being born into a social class by eating what they ate for breakfast (Kedegree or Gruel), WWII was explored by making Woolton Pies, and we discovered British Geography with our locally sourced Cottage Pie. We even did an Outdoor Open Fire cooking lesson in Fairford!

~ This summer, we hosted our 2nd Annual Inter-School Cooking Competition. Four schools that we cook with applied their learnt knowledge and competed at The Spice Trail's Cooking Competition at the Fairford Festival in June. The results were impressive!

~ Our Leavers Lunches have now become a time-honoured tradition for many schools!

## SUMMER HOLIDAY WORKSHOPS 2017

15TH-17TH AUGUST & 22ND-24TH AUGUST

PLEASE SEE OUR WEBSITE FOR DETAILS



*We are growing to meet the needs of Primary Schools*

Our Whole School Cooking Days have been positively featured in an Ofsted inspection and can be integrated into the school curriculum to go with history, science, maths, and geography topics. For a list of our current lessons, please contact 07980 143289 or visit [www.thekitchenclub.org.uk](http://www.thekitchenclub.org.uk)

FaceBook: The Kitchen Club Generation