

Yeovil College work with local schools for Springboard FutureChef competition

The learners were tasked to cook a main course and dessert of the learners choice within an hour and a half in the Catering kitchen on the Yeovil College campus.

The competition included learners from Westfield Academy, St Dunstan's School, Maiden Beech Academy and The Gryphon School.

Winner of FutureChef Local Final, Ruby Boland, 14, formerly of The Gryphon School, said, "It's been really fun cooking under pressure."

Maria D'Aprano, Programme Manager of The Springboard Charity & Springboard UK Ltd, said, "I have an excellent working relationship with Yeovil College, they are continually supportive with the FutureChef programme having hosted twilight events and now the FutureChef Local Final for schools throughout the Somerset area. The efforts by managers Paul and Derrick to ensure events go smoothly is greatly appreciated."

"The FutureChef Local Final 17 Jan standard of cooking by the young chefs was exceptional, they all worked extremely hard despite working under timed conditions they all delivered great dishes. The Sodexo judges were impressed with all the culinary skills, it was a close competition and made the final decision difficult to judge."

Paul Morey, Hospitality Lecturer at Yeovil College, said, "Congratulations to all of the Springboard FutureChef competitors who took part in the local final at Yeovil College."

"The professional approach and standard of dishes produced by the young chefs was fantastic. This was the first year Yeovil College has hosted the competition and we look forward to continuing to develop relationships with all of the schools who took part".

The competition was judged by George Roper and Simon Hadyn from Sodexo.

The next stage is the South West Future Chef Regional Final on 10 February at Petroc College in Tiverton. The task is to prepare, cook and deliver a main course and dessert for two people.

Springboard's FutureChef is the best industry backed resource matched to the food related curriculum created to inspire young people aged 12-16 to cook through classroom resources & activities, Industry skills demos & challenges and competitions & awards.



Photograph shows

IMAGE1: Ruby Boland, IMAGE2: L-R, George Roper and Simon Hadyn from Sodexo, IMAGE3: Dishes cooked by learners