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Reepham High School students take part in Bernard Matthews Catering Programme

Last Thursday, fourteen Year 10 students from Reepham High School completed a catering programme run by turkey farmer Bernard Matthews. The three week programme involved a mixture of practical and classroom based workshops with the final session challenging students to create their own turkey dish.

The school catering programme is part of Bernard Matthews' on-going programme to inspire more students to learn about the importance of cooking with fresh food.

Run over three sessions, the first session saw students learning how to butcher a whole turkey, the second session was more class based where they learnt about the benefits of turkey as a meat and how it's used in the foodservice industry and the third session involved students creating their own fine dining turkey dish.

As part of the sessions students also took part in a cooking masterclass with Bernard Matthews chef Dale Petchy who cooked two restaurant style turkey dishes to demonstrate how fresh turkey is used in the restaurant industry.

After this session students were then given a brief to cook and present their own 'fine dining' turkey dish which could be prepared and cooked in under 60 minutes. The dishes were then judged by a panel.

The winner was Year 10 student Emily Postle who created a succulent homemade turkey burger, served on a bed of lettuce complimented with a mayonnaise sauce in a toasted bun. Runner up Jenny Warne created a chilli turkey on a bed of sweet chilli noodles.

"Students really benefit from having professional chefs come in and demonstrate the fun of cooking," says Anglea Gibbs, teacher at Reepham High School. "As well as learning valuable cooking skills, they also learn how important the UK food industry is, latest trends, the benefits of fresh meat and how wonderful it can be to cook with fresh turkey."

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