

## Food Technology

### Case Study: Northumberland Park Community School

The state of the art food tech' classrooms at **Northumberland Park School** look and feel like a purpose built environment for catering and beyond. The bright, new food tech classrooms feature a professional teaching area and 28 workstations – each with hob, oven and sink. The space has already become a real hive of activity - supporting the Key Stage 3 curriculum, GCSE courses and catering studies. The purpose built rooms provide students with ample practical work surfaces, storage space and flat work / writing spaces.



Monica Duncan, the school's headteacher said: "Our new food technology rooms provide us with state of the art spaces and also give professional facilities to teach a range of vocational catering courses for students who want to follow this exciting and expanding career path".

The food tech' space was opened by top local chef Adebola Adeshina: "Young people are our future and it is good for them to enjoy and think about a career in catering."

The facilities are providing an invaluable resource for students. In addition, the investment will reach into the community with students on the BTEC course preparing food for catering to local businesses and groups.