



MASTERCHEF

Bede's Masterchef Academy offers students an opportunity to create different dishes following a recipe. The academy has a trained chef who is there to help improve students' understanding of what to do in certain situations as well as some good tips to improve recipes.

OBJECTIVES

- To learn both local and international recipes
- To encourage creativity and individuality
- To develop a sense of satisfaction and accomplishment in cooking original meals
- To improve the ability to make quick (and correct) decisions
- To develop an understanding of basic culinary concepts
- To create new dishes by understanding how different flavours combine with one another
- To increase vocabulary specifically relating to cooking and dining.

SUMMARY

CENTRES	Royal Russell (11–17 years) and Lancing (13–17 years)	
VENUE	Food Technology classroom on-site	
HOURS	3 hours per week (2x 1½ hour sessions)	
DAYS	Royal Russell – Wednesday and Friday Lancing – Tuesday and Thursday	
INSTRUCTION	One teacher per 10 students	
FEE	£245 per week	
DATES	Royal Russell – Week 4: 21/07/2024 Week 6: 04/08/2024	Lancing – Week 1: 30/06/2024 Week 3: 14/07/2024 Week 5: 28/07/2024

Minimum number of students is required for the Academy to run. If an Academy is cancelled a refund will be given.