

Brian Turner CBE opens Great Ormond Street School Kitchen

March 2006



Brian Turner CBE, President of the Academy cut the ribbon to open the Academy of Culinary Arts' Chefs Adopt a School funded kitchen at Great Ormond Street Hospital on 9 March 2006. This is the second child friendly kitchen that CAAS has funded.

The kitchen was specially designed by Stoneham in conjunction with GOSH. Special considerations had to be made not just for the safety of children, but also to allow its use by as many as possible, including those in beds and wheelchairs. In addition, since the kitchen will only be used on a certain number of days, it also had to be easily transformed into a useable area for the rest of the time.

CAAS has a rota of Academy Chefs who visit the school on a monthly basis to give practical cookery lessons to the children, although they encourage their parents to come along as well.

"The Great Ormond Street School has been a participant in the CASS programme since 2001," commented Brian Turner. "This kitchen will make sure that food and practical cookery remains an integral part of the teaching at this school."

Whilst the ribbon cutting ceremony took place, coincidentally during the school's Ofsted inspection, Academician, Simon Boyle from Beyond Boyle was busy preparing for the morning class - based on healthy eating - couscous and biscuit painting. Simon is a regular at Great Ormond Street School.

"We are very grateful for the time and effort that CAAS and their chefs donate to the school," enthused Carol Flynn. "A knowledge of practical cookery is both educational and exciting for children and the fact that classes are given by professional chefs further stimulates children's' interest."

CAAS is totally committed to putting practical cookery back on the school curriculum for primary and secondary schools and demonstrate this with Chefs who donate their time to numerous schools throughout the country.