

## **Mastercooks in Lancashire**

All of our Cooks in approximately 500 of Lancashire's Primary Schools have been attending Masterclasses for the last two academic years.

These classes have been held one day each term, after work in a suitable and local school kitchen.

To mark the end of the Masterclass programme their **Mission** was to cook their own Signature Dish that would showcase their skills and techniques. They had to ensure that the Dish would be loved by children and could be cooked in large numbers, had regional and cultural influences as well as complying with the School Food Plan.

One of the objectives was to support the design and planning of our menus with lots of ideas and to suggest new ways of doing things.

Many of the Headteachers and School staff were among the judges at the 48 sessions held across Lancashire.

It proved very difficult as the standards were so high and the dishes were fantastic, but we did have 48 session winners.

We went on to choose 24 Signature dish Category winners, to include vegetarian, fish and meat dishes.

This last leg was extremely difficult and challenging but, we finally ended up with eight Signature dish Category Winners and out of this eight an overall **Lancashire Winner** was chosen which was:

**Michelle Broster the Cook at Caton St Pauls Church of England Primary School.**

**Well Done Michelle! We are so proud of you.**

Michelle cooked a Chicken Tagine, which was made with Dates and Honey and served with couscous, sugar snap peas and baby sweetcorn.

"It was scrumptious and yummy", Jodi and Paisley, our two children finalist judges said.

We surprised Michelle whilst she was serving the lunch on Monday the 20<sup>th</sup> July, she can be seen here (from left to right) with Carol Freitag, her Area Manager, Michelle, Kate Tyson, the Trainer and myself Janette Mason the Senior Manager for Training.





The **Lancashire Runner up** was:

**Debbie Johnstone the Cook at Coupe Green Primary School.**

**Well done Debbie, we are so proud of you!**

Debbie was speechless when we pounced on her at school

Debbie made a Sweet Potato and Chickpea Curry that was suitable for Gluten free, Vegan and Dairy free diets and was served with rice and Naan bread with a Tomato Chutney.

Debbie can be seen here (on the left of Michelle) with Janette Mason, the Senior Manager for training and Shirley Whiteside, the Trainer .



