

Meaningful Learning Experiences

Strategic Commitment	✓	Part of a careers initiative across Greater Manchester
Curriculum Provision	✓	Demonstrating professional standards in practical work
Employer Partnerships	✓	Involving a successful and growing local restaurant group
Reflective Young People	✓	Connecting hard work and qualifications with success
Informed Career Choices	✓	Promoting Catering & Hospitality as an attractive sector

City centre restaurant brings a taste of Italy to Key Stage 4 Catering students

Students studying levels 1 & 2 Catering at Alder Community High School in Manchester, ‘... must prepare and cook their own 3 course meal for their exam’. The teacher brief for this project expressed a wish to involve a chef to give practical examples and stated the aim, ‘To raise standards of practical work and presentation and to create enthusiasm and motivation’ with the hope of seeing ‘Pupils demonstrating higher skills in their practical exam’.

Salvi’s is a successful and growing group of Italian restaurants in Manchester’s city centre. Information from the organisation’s website was used to create introductory PowerPoint slides and informal video clips recorded at one of the restaurants showed founder and owner Maurizio Cecco talking enthusiastically about high quality ‘D.O.C.G.’ ingredients and showing him preparing ‘Spaghetti alle Vongole’ in the kitchens. These classroom resources were shown to year 10 students ahead of a visit Maurizio made to the school, when he prepared the same dish in the kitchens there.

Maurizio described how he had started working life by training at college in Sorrento and then travelling to the UK to learn English. He was also able to explain details such as the difference in taste (and cost) between white clams and the dark clams he was using. With all but one student having never tasted a clam before, students had the chance to try the finished dish – before completing their planned practical lesson, which involved making jam tarts.

Although only a handful of students were continuing to study the level 2 course, questions from the class confirmed how much interest had been created across the whole group.

Benefits for the Students

- *‘It was inspiring because he said he didn’t want to come to England. But he came over and now he owns multiple businesses ... So now I know I could go somewhere I didn’t want to go and start a new path.’*
- *‘He knows what he’s doing because he’s been doing it for years ... It’s more useful hearing it from him than a cooking teacher.’*
- *‘He said it’s hard work, but just go for it.’*
- *‘I’ve learned that, if you know how to cook, you can do it wherever you want.’*
- *‘You learn more from first-hand people.’*

Benefits for the School

- The school has a programme of careers activities from year 7 to year 11, mostly delivered through enrichment days and PSHE – but little through curriculum subjects.
- It was a long time since a chef had visited the school as part of a Catering course. Discussions between staff indicated an interest in planning a much wider involvement of Salvi's – and possibly other restaurants – to help enrich curriculum learning.

Benefits for the Employer

- At the time when the project was being completed, Salvi's was opening another restaurant and planning to be part of an annual Italian street food festival. But founder and owner Maurizio was still keen to come and share his natural passion about good food and career opportunities in the catering profession.
- With students expressing interest in visiting his city centre restaurants with their families, Maurizio suggested they ask to see him when they did, so that he would show them round.



Key Stage 4 Catering students were helped in developing their skills in food preparation and presentation by Maurizio, the founder of Salvi's Restaurants in Manchester. Students learned about his ethos of using the best ingredients from Italy and saw him prepare a classic Italian dish before he came into the classroom to further inspire them and answer questions.