

# Careers News

## Yeo Group Cooking Demonstration

On Wednesday morning, **Preston Bloom** who is the head chef from the Yeo Group and **James Taylor** the chef de partie, came to talk to the twenty GCSE food technology students and deliver a cookery demonstration.



The purpose of the visit was to give year 11 students an idea of where food technology can take them as a future career. Preston and James began by talking about their own careers and experiences in the food industry - the good, the bad and the ugly - and they were able to clarify some technical points to help students with their examination preparation. Next students learned about viable and ecological food resources and the impact that weather can have on supply, demand and costs.

The chef de partie gave us a demonstration of how to prepare 'Scallops on Artichoke Puree with Pea Shoots topped with Parmesan Cheese Shavings'. Students were then able to have a go for

themselves, opening and preparing live scallops. The look on **Alex Brunsdon's** face when he had to separate the shellfish from its innards was priceless!

As well as engaging with professional chefs, it was an opportunity for the students to see a product in its live, natural form and for the majority to see and taste a product that they knew nothing about. The scallops were also enjoyed by **Lucy McEvoy, Martin Foreman** and **Marianne Woodhouse**.

The feedback from Preston and James was very positive. They said our students were very responsive and they would be happy to come back and see us again. Westbourne is the first high school they have ever been involved with and this is down entirely to their positive experience with **Ryan Jay R11**. Ryan did some work experience with them over the summer holidays and he was so amazing that they asked him to return and continue developing his catering skills and experience.



At tutor time, James and Preston took some time to meet and chat with year 9 student, **Tytus Van-Tanker N12** and his Principal Tutor, **Geoff Reynish**. Tytus was very appreciative of this opportunity because he is hoping to be a chef when he leaves school and he eagerly took away the Yeo Group induction manual which is given to trainee chefs and front of house staff.

For those of you who aren't Suffolk born and bred, the Yeo family came to Felixstowe in 1979 when they purchased the lease to the Ordnance Hotel on the seafront, their first foray into catering. The establishment was run by Mary and Denys Yeo with the help of their sons James and Tim. Under Tim Yeo, the Yeo Group's current portfolio includes the successful Black Tiles Pub at Martlesham Heath as well as the View Point Café, The Alex Café and Brasserie and Café Bencotto in Felixstowe.

My thanks to **Lil Atkinson**, Careers Advisor for arranging this unique experience for our students and well done to **Ryan Jay** in year 11 for representing the academy in such a positive light that the Yeo Group head chef actually came knocking on Westbourne's door ...

*Ann Lockwood, Food Technology & Study Plus Teacher*