

Report to:	CHILDREN AND YOUNG PEOPLE'S SCRUTINY COMMITTEE
Relevant Officer:	Lisa Arnold, Strategic Head of Service - Community and Wellbeing
Meeting	22 September 2022

CHEFS ACADEMY PROJECT – PREPARING THE FUTURE

1.0 Purpose of the report:

1.1 To provide the committee with background information on the Chefs Academy Project.

2.0 Recommendation(s):

2.1 To support the vision and direction of Chefs Academy and identify any areas for additional scrutiny, where appropriate.

3.0 Reasons for recommendation(s):

3.1 Support young people in gaining skills, qualifications and experience in the Catering and Hospitality industry increasing employment and further education opportunities.

3.2 Is the recommendation contrary to a plan or strategy adopted or approved by the Council? No

3.3 Is the recommendation in accordance with the Council's approved budget Yes

4.0 Other alternative options to be considered:

- 4.1
- Cease delivery which will have an impact on twenty young people currently signed up to the additional provision.
 - Use external providers. However, the existing provision is well embedded to the existing Catering Services and works in partnership with our schools while working towards council priorities

5.0 Council priority:

5.1 The relevant Council priorities are:

- "The economy: Maximising growth and opportunity across Blackpool."

- "Communities: Creating stronger communities and increasing resilience."

6.0 Background information:

- 6.1 Blackpool Catering Service has been established for over twenty five years and has a dedicated team of local staff and management serving over 27,000 meal per week across thirty two kitchens. We are passionate about food and serving the community, recognising that partnership is the key to the future of a sustainable service, working with children, schools and families to improve nutrition, health and education across the town.
- 6.2 In 2021, Catering Services opened the Chefs Academy "Headquarters Kitchen" at Highfield Day Centre after the existing kitchen was refurbished to an industry standard. The project works alongside High Schools, offering additional education pathways to support years 10 and 11 on a learning pathway to developing a career in the hospitality sector.
- 6.3 Chefs Academy Aims:
- Ensure young people are engaged in alternative education and realise their potential.
 - Give young people the skills and confidence to be industry ready with a career as a chef.
- 6.4 The project has been a joint venture with Children's Services, specifically education. The project shares common aims with the DFE Opportunities Area, supporting an overall vision to provide every child and young person in the area with the chance to reach their full potential.
- 6.5 The project supports the Council's priorities and aspirations linking to the hospitality and tourism sector:
- "The economy: The project is supporting and engage young people to gain skills and qualifications for careers in Hospitality
 - "Communities: Ensuring young people to have access to additional provision to increasing resilience and career opportunities.
- 6.6 The Chefs Academy is working with students from the following schools and settings:
- Armfield Academy
 - Blackpool Aspire Academy
 - Highfield Leadership Academy
 - Montgomery Academy
 - South Shore Academy
 - St George's School A Church of England Academy
 - St Mary's Catholic Academy
 - Unity Academy Blackpool
 - Educational Diversity
 - Blackpool's Virtual College

- Project Search

- 6.7 The Chefs Academy has adopted a blended approach, delivered in a real working environment, by industry professionals. Consisting of culinary skills and skills for life, learning is split between:
- 80% practical sessions delivered in a real working environment to develop confidence.
 - 10% work experience utilising internal and external work experience to create work-related skills (dependent on ability).
 - 5% theory-based knowledge linked to craft skills and compliance.
 - 5% supplier and producer visits to understand ingredient quality and the wider supply chain.
- 6.8 The Chefs Academy can deliver industry-recognised qualifications to a professional standards and has access to City and Guilds and Highfield Qualifications to accredit learners in the Chefs Academy :
- Food Safety for Catering Level 1
 - Food Safety for Catering Level 2
 - Allergen Awareness Level 2
 - Introduction to Hospitality Industry
 - NVQ Level 2 Diploma in Professional Cookery
 - NVQ Level 2 Diploma in Food Production and Cooking
 - NVQ Certificate in Food Prep and Cooking
- 6.9 In developing the Chefs Academy, officers engaged with Blackpool and The Fylde College. It was identified that an additional provision for mainstream pupils was needed in Catering and Hospitality. The project set out to bridge the gap between Secondary Education and Further Education.
- 6.10 Year one was launched in September 2021 and engaged eight students from South Shore Academy and Aspire Academy successfully for two days a week and further provided taster sessions to High Schools ahead of the 22-23 intake. The project hosted several Chef takeover visits from Quorn Foods, The Vegetarian Society and a Local guest chef.
- 6.11 Year two now has eighteen places confirmed ahead of September 2022 – 2023 from Aspire Academy, Unity Academy, South Shore and St Marys and the academy will operate four days a week. Chefs Academy will be working with Educational Diversity from September and delivering cookery sessions at Pegasus two days a week.
- 6.12 The Chefs Academy Project has aspirations to engage with suppliers and partners in the local community to build pathways and partnerships to improve the education provision and employability opportunities while engaging with internal departments to develop an

approach to food education for all ages.

6.13 Does the information submitted include any exempt information? No

7.0 List of Appendices:

7.1 Appendix 9(a) - Chefs Academy Brochure

8.0 Financial considerations:

8.1 The Chefs Academy Project is covered through cost recovery via the schools.

9.0 Legal considerations:

9.1 None.

10.0 Risk management considerations:

10.1 None.

11.0 Equalities Considerations:

11.1 None.

12.0 Sustainability, climate change and environmental considerations:

12.1 Catering Services is committed to sustainability procuring food locally to reduce food miles, the service has been awarded the Soil Associations Bronze Food For Life recognising this commitment.

13.0 Internal/external consultation undertaken:

13.1 None.

14.0 Background papers:

14.1 None.