

Hospitality

Activity Task 1

We have all been affected by the Covid-19 pandemic, especially industries such as hospitality and catering. These industries will be one of the last areas to recover and return to the new normal.

Many celebrity chefs who inspire us have their own restaurant and kitchens, and will be assessing ways to recover and move on. During these times, they have continued to engage online and have encouraged us to cook their food. They have utilised platforms including television, radio, Facebook, Twitter, Zoom and Instagram.

Your task over the summer months is to research and watch a range of celebrity chefs cooking and entertaining us. You must compile a list of chefs you have seen and select at least one of their dishes that you have liked and been inspired to try to cook in the future. You can extend the task further by finding out information, such as the backstory on your chosen chefs.

We hope to collect these lists when college reopens in September and showcase the dishes in our training kitchen and bistro.

Example: Marcus Wareing shared his egg custard tart recipe on Instagram and demonstrated how to prepare and cook the tart. Marcus is famous for being the host on MasterChef: The Professionals and he is chef patron of Michelin-star restaurant 'Marcus' in Knightsbridge, London.

Activity /Task 2

During lockdown, many people have been spending their time cooking and baking for themselves and others. It has inspired new and old cooks and has allowed people to develop new skills. Once a sense of normality returns, we do not want to forget all this good work and inspiration.

This task has 2 parts:

1. Research your favourite tried and tested food and drink recipes that are special to you and that you enjoy making. They may be ones from your favourite recipe books, TV and online cookery programmes or family recipes handed down that are personal to you. Once you have selected your recipes, try to design a cookery book. Make sure it is fun and accurate and include pictures where possible. You could produce it on the computer or on paper - it's up to you. Be creative!
2. Over the next few months, when cooking dishes for yourself and family, try to keep a log of what you have done and grade yourself on taste, skill and presentation. Take photos of yourself with the dishes. If you give us your consent, we could share these on our college website.

