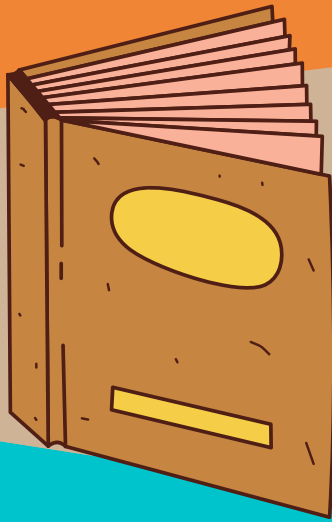


# Greenacres Primary School- 'Bake Me a Story' After School Cooking Club



## The Plan:

Greenacres Primary School in Shrewsbury joined forces with the Women's Institute to plan and deliver an after school baking club, using recipes and reading the stories from Nadia Hussian's book, *'Bake Me a Story: Fifteen Stories and Recipes for Children.'* The activity would be delivered over 6 weeks and aimed help children with practical skills such as cooking and hygiene, as well as helping to increase their literacy levels.

## The Resources:

- School space with a fully equipped kitchen.
- A diverse skill set within the partnership-creativity, skilled in working with children and organising activities.
- Ability to easily reach out to children and families.
- Funds for cooking equipment, ingredients, the 'Bake Me a Story' cookbook and travel.



## The Outcomes:

**"It's brilliantly run and my child has had a great time each and every week."**

The project was well received by both the children and the parents. It took time for the children to settle, but by the end of the 6 weeks, they were all engaging with the tasks and taking turns to read. It provided an opportunity for the children to learn many things at one time. A speech and language therapist noted that the child she worked with who had attended the sessions had really been inspired and had learnt new language.

## The Key Components

The partnership between the school and the Women's Institute worked very well. Jill from the WI was very experienced in delivering cookery lessons and skilled in adapting the sessions to the needs of the children. Mrs Hey, Head Teacher at Greenacres Primary School had knowledge of the children they were working with and was highly organised in sourcing supplies and preparing for the sessions.



**"She has loved coming home and sharing her cooking creations."**

## The Future:

They are not expecting to be able to run the cooking club for the foreseeable future, but they hope to use remaining grant money to buy more equipment to resource another cooking area they have so that they have two kitchens available for cooking club use when they are able to run this kind of activity again.

## Top Tips :

- 1. Identify who you will work with before you start.** Collaborating on projects can produce great results, but it can take time to identify a suitable partner.
- 2. Put aside enough time to prepare for the sessions.** You need to be well organised, getting all the ingredients and utensils together is time consuming
- 3. Have enough equipment.** If each child has access to their own utensils, they don't have to stand around waiting for their turn to use the sieve! It keeps them much more engaged and they learn more cookery skills.



## Contact:

For more information on this project and other community food projects across Shropshire please contact [sophie@shrewsburyfoodhub.org.uk](mailto:sophie@shrewsburyfoodhub.org.uk)

