

Case Study: Giulianos and Drummond Community High School

How do you best engage with children in food education?

- ▶ 1 x cup of the history of pizza
- ▶ 2 x cups of hands-on pizza baking experience
- ▶ 1 x pinch of teaching supervision
- ▶ 3 x cups of business engagement (facilitated by Scottish Business in the Community)
- ▶ Bags of enthusiasm



On the 1st April and 2nd April Giuliano (www.giulianos.co.uk) opened the door of his restaurant and welcomed 40 children (aged 12) from Drummond High School to get a practical experience in pizza baking.

Domenico, the chef at Giuliano explained the origins of pizza, how pizza used to look like and where the name Margherita came from.

"This is perfect for my class", said Laura Fry (Drummond High Home Economics teacher). *"It gives them a real life experience and it complements the unit of work that we are working on in class right now".*

We asked the children attending the session why they thought cooking skills were important for them. One of the children answered: *"So I can vary the foods I eat and don't need to just cook basics".* Another pupil from the class said *"So I know how to cook in the future".* One even said: *"I may need to cook for my parents or grandparents in the future when they are unable to".*

This is a good example of a local restaurant making a positive impact in the local community and supporting the Food for Thought Programme.



Find out more

If you wish to get involved in this project, please contact Hilary Robb or Vivian Maeda at Scottish Business in the Community on 0131 451 1113 or email: vivianmaeda@sbcscot.com | hilaryrobb@sbcscot.com