

## **The Flavour Of Bedford Borough's Schools**

Enterprising students will set up their stall at Bedford's Gourmet Market on Thursday 15<sup>th</sup> November with the launch of Borough Council's Schools Market Stall initiative. A market stall is now available on the Thursday Gourmet Market in Bedford town centre and schools are able to book it to sell food that the pupils have made to the public.

The idea for school pupils to have a stall where they could sell the produce that they have made at school came from Sue Miller, Convivium Leader of Slow Food Bedford. Since the suggestion was made to the Markets department Environmental Health have been working on the idea and investing in equipment for the stall with a view to making it available to schools.

Sue Miller says:

"I'm really excited about the project and that the council is acting on the idea. Slow Food Bedford supports Good, Clean and Fair. That the food we eat should taste good, it should be produced in a clean way that doesn't harm the environment and animal welfare and local producers should receive a fair price for their produce. The Gourmet Market is a unique opportunity for Bedford people to experience quality produce. I'm keen to help develop the stall and encourage pupils of schools in Bedford Borough to learn more about locally produced food so they can track the journey from the planet to the plate and really enjoy the preparing and tasting of good food."

The stall will be opened by the Mayor, who will be joined by the Town Crier and Sue Miller. The stall will be kitted out with temperature control equipment as well as washing facilities. The project promotes aspects of food knowledge to young people and basic food hygiene training is given to the schools who want to get involved.

The pupils of Grange Specialist School in Kempston will be the first school to use the stall. Their training sessions included important information about general food safety and personal hygiene issues. The Environmental Health Team used the Mucky Mitts Detector as a fun way to learn the correct method of hand washing and its importance in the preparation of food.

Shoppers will be able to snap up goodies including cakes and snacks made using healthy recipes,

Design and Technology Teacher Sue Smith says:

"The students are really excited about coming to market as part of enterprise with their catering course.

This will be their first effort with the public although they have run small stalls in the school before. We hope the children gain skills they need for future careers."

In the future the Environmental Health Team is planning to hold cooking demonstrations to take place at the stall in conjunction with Bedford College using ingredients sold at the Gourmet Market.

Any schools that want to get involved with the project please contact John Jackson (Health Promotion Officer) on 01234 221772 or email [ehadmin@bedford.gov.uk](mailto:ehadmin@bedford.gov.uk) .

The Mucky Mitts Detector (and support material) is available for schools to borrow at no cost and can be arranged through John Jackson.