

Home Economics

Young Enterprise Food Masterclass

Year 9 pupils enjoyed an afternoon from Young Enterprise where they learned about the food industry and how it is such an important sector in Northern Ireland. Pupils worked in groups to create a food product, then pitched this idea to their peers. Great fun and some excellent concepts!



Junior Cooks' Club

Junior pupils learned how to make a range of exciting dishes after school including cookies, ice cream mochi and carrot cake muffins!



Queen's University Belfast

Dr Alison Calvert, lecturer at Queen's University on Nutrition, came to speak to our A Level pupils about careers in the food industry and also what they cover in their course. Dr Calvert also brought some future food trends, such as insect flour, to show our pupils how the industry is changing and what to expect in the next few years.



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Year 10 New Product Development with Avondale Foods

This year the Year 10 Home Economics pupils participated in a New Product Development assignment in the Summer term with Avondale Foods. Avondale Foods (based in Craigavon) manufacture vegetable accompaniments, side salads, fresh soups, sauces, porridge and noodles for distribution throughout the UK and Ireland. Product development lies at the heart of Avondale Food's continued success.

The pupils' brief was to create a new and exciting salad. They showed great expertise and imagination in their selection and execution of the chosen salad recipe. Richard Bond, Product Development Officer along with his team, had the difficult task of selecting the top three recipes. He commented on the creativity and flair the pupils demonstrated. This



was a unique opportunity for pupils to work alongside a local company and gain a greater awareness of the job prospects a food-based company such as Avondale can offer.

Richard presented prizes to the following pupils:
 1st – Amelie Knott and Rola Huang
 2nd – Arianne Bell and Lily Agnew
 3rd – Carly Fong and Rebekah Graham

Healthy Eating Week 2022

Pupils enjoyed free fruit kebabs at breaktime during Healthy Eating Week. It was great to see so many pupils enjoying their 5 a day!



Future Chef Competition

Hayley Mannion competed in the Future Chef competition and was the County Down finalist with a beautiful fish dish showcasing excellent culinary skill and the ability to work under pressure.



Northern Ireland Future Chef BakeOff

Springboard's Future Chef BakeOff, is a nationwide culinary initiative which is delivered in over 600 schools nationwide. The main goal of Future Chef BakeOff is to assist young people aged 12-16 to learn the vital life skills of baking, as well as providing invaluable insight into and inspiration for building a career within the hospitality industry.

The Future Chef BakeOff required pupils to demonstrate high level practical skills to produce a fruit tart. They also had to provide a written planning section. A group of 6 Year 9 pupils worked extremely hard to make their own pastry and come up with their filling, with Evie Cowan placed third and Sienna Heasely fifth.

However, all six girls are winners in the eyes of Banbridge Academy as they displayed great determination, hard work and enormous dedication.



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ABP Angus Youth Challenge



programme. Throughout this year they have benefitted from farm-to-fork 'work experience' with the meat processor, ABP and its partner the NI Angus Producer Group; learning all about sustainable beef production in Northern Ireland. They have had 5 calves to rear and look after as well as studying for their GCSEs!

The pupils also enjoyed a 3 day trip to Belgium where they went with the other schools in the final to visit farms, learn about agriculture and pioneers in the farming world and they even got a cookery lesson on how to cook the perfect steak!

Banbridge Academy has been selected as one of the 5 schools in the final of the 2022 ABP Angus Youth Challenge. To make it into the final, our pupils had to compete against 22 other Yr. 11 school teams at an exhibition in the Logan Hall, Balmoral Park. Their exhibition displays were judged by an independent panel of agri-food and education experts.

Our school had two teams exhibiting

at the event which was attended by the Minister for Education, Michelle McIlveen MLA. The Moovement's focus was on reducing the carbon footprint in the farming industry and The Farming Five were focused on farming and mental health.

As one of the lucky finalist teams, Gordon Porter and Katie Moore from The Moovement are now taking part in an agri-skills development

