

Future Chef

Year 12 pupil Beth Morrow entered the first round of the Springboard Future Chef at Newry Southwest College, where she prepared Pan-Fried Gnocchi with winter greens-all within a 1 hour time slot. Sadly she was not selected as the winner of the day, but was commended for her highly skilful dish. However after all the regional finals took place across Northern Ireland, Beth was appointed as the Wild Card Winner and she began working with local Head Chef Ciaran Sansone, at The Seagoe Hotel, to prepare for the next round.

After a month of long hours and plenty of training, Beth travelled to the Titanic Met and went head-to-head against 7 other pupils from a range of regions across Northern Ireland. Within one hour and a half Beth produced Northern Irish Chicken Supreme with Winter Greens, Chicken Leg Beignet and a Yoghurt and Lemon Panna Cotta served with a Honey, Nut Tuille.

This was not yet the end of Beth's culinary adventures, as she was invited to cook live at the Love Your Food Show at Belfast Titanic Exhibition Centre. Beth cooked alongside chef Jack O'Keefe from Ireland AM. She produced a beautiful White Chocolate Mousse Mille Feuille with Raspberry Elderflower Jellies. Beth is one of Banbridge Academy's future budding Chefs: watch this space!



Home Economics

H.E. Department



Year 11 H.E. classes enjoyed a visit from @LMCNI. They had the opportunity to taste a Thai red beef curry recipe using Northern Irish Beef Sirloin.



Some Year 11 pupils attended the Love Your Food Show, supporting Beth Morrow cooking live at the kitchen theatre. A fantastic opportunity!



The Livestock and Meat Commission visited the Home Economics department and demonstrated a number of delicious dishes using locally reared beef and lamb. Year 12 enjoying Hoi sin Beef and Noodle Stir Fry.



Year 14 Nutrition and Food Science students visited Loughry Campus (CAFRE) for a seminar and workshop on food safety and Hazard Analysis Critical Control Point.