

16-01-NM

LMC hosts first practical workshop for teachers

The Livestock and Meat Commission for Northern Ireland (LMC) hosted its very first practical workshop for Food and Nutrition teachers at Dromore High School on Saturday.

LMC hosted the workshop in conjunction with the British Nutrition Foundation (BNF) in a bid to help develop the confidence and skills of Food and Nutrition teachers when working with Northern Ireland Farm Quality Assured beef and lamb.

During the workshop, teachers from across the Province were given the opportunity to cook a number of recipes relevant for all Key Stages but particularly for the new GCSE Home Economics: Food and Nutrition syllabus.

Speaking about the initiative, Cherrie Kenny, LMC Education Services Manager said: “We are delighted with how our very first practical workshop was received. This was the first workshop in a series of three that we’re hosting and we’re really looking forward to the next two.

“The aim of these workshops is to provide teachers with the practical skills and confidence to discuss, prepare, handle and cook with Northern Ireland Farm Quality Assured beef and lamb, as well as present final dishes attractively.

“Teachers will experience how easy it is to use beef and lamb in the classroom and learn about its role in a healthy, varied diet, as well as exploring the Northern Ireland Farm Quality Assurance Scheme in context.

“This is the first year that LMC has facilitated these workshops and hopefully every teacher that attends will find them informative and supportive.”

Meanwhile, Jenna Wilson, head of Food and Nutrition at Dromore High School said: “We were privileged to welcome LMC and BNF to Dromore High School on Saturday.

“LMC supports our school annually with informative and enjoyable cookery demonstrations and both organisations have produced excellent resources used to inform our lesson planning. Being able to avail of this practical expertise to support professional development has been invaluable.

“With an uncertain future in terms of global food security, I want my students to take greater cognizance of the value of supporting and investing in our local farmers and producers.

“This workshop has provided me with the skills and confidence needed to show my students how to prepare, handle and cook Northern Ireland Farm Quality Assured beef and lamb in a number of contemporary, creative and cost effective ways.”

Further practical workshops are taking place at: Enniskillen Royal Grammar School on Saturday, April 21 and Down High School on Saturday, May 5.

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