



GOODWOOD

School children to learn about provenance at Goodwood

Part of The Royal Academy of Culinary Arts National Adopt A School Week that aims to educate young people about where food comes from

Goodwood, the sporting estate in West Sussex, will host 40 school children for a tour of Goodwood Home Farm followed by a cookery demonstration at sustainable restaurant Farmer, Butcher, Chef. It is hoped the day, which is part of The Royal Academy of Culinary Arts' National Adopt a School Week programme, will be the first of many.

The Year 10 secondary school students from Bohunt School, Worthing, will visit on Tuesday March 6, 2018. They are studying for a NCFE Level 2 certificate in Food and Cookery, which is a vocational GCSE equivalent.

Starting off with a tour of the estate's organic farm with Goodwood Education Trust staff, the children will learn how pigs, sheep and cows are looked after, see where Goodwood's meat is butchered and where the milk and cheese is processed.

Following this, Goodwood's Executive Chef Darron Bunn will host a workshop to explain the relationship between field and fork at Goodwood. He will display and discuss the ingredients for a sample meal. The students will then visit the restaurant kitchen to watch some food preparation. They will then be able to taste the finished dish back in the restaurant and ask Darron about careers paths in food and hospitality.

Sarah Stewart, Education Officer at Goodwood, says: "Various studies have revealed a shocking lack of knowledge in children about where our food comes from. It is also very rare that children have the chance to visit a working farm or see inside a professional kitchen. We hope to give these students a full picture and appreciation of food production, processing, preparation and presentation, which will inform and inspire them."

John Williams MBE, chairman of the RACA, adds: "We're delighted that Goodwood is taking part in our Adopt a School programme. Teaching the next generation of chefs about food and farming is vital for the future growth of the hospitality industry."

Goodwood is committed to nurturing young talent, especially in the kitchen. It launched the Chef Academy training programme in 2014 in response to growing demand within the Estate's diverse food businesses.

Social Media:



Apprentices spend two years working across the Estate's four restaurants and in the kitchens at Goodwood House, catering for corporate events, weddings and balls.

They also work on the 3,400-acre organic farm, developing a greater understanding of the award-winning meat, cheeses, ales and lager that are produced on the Estate.

In December 2017, Farmer, Butcher, Chef celebrated its one-year anniversary with celebrity chef Tom Kerridge. Our trainee chefs were invited to cook with him – an inspirational experience for all involved.

As one of the world's biggest luxury experience companies, Goodwood is becoming increasingly famous for food and as such it is the perfect platform to help grow and encourage young chefs. Goodwood's restaurants include The Kennels private members club, Farmer, Butcher, Chef, The Bar & Grill and The Old Control Tower Café.

For all recruitment and careers enquiries please contact Goodwood on 01243 755000 or email careers@goodwood.com.

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About Goodwood:

Goodwood is a unique sporting Estate set in 12,000 acres of beautiful West Sussex countryside. Owned by the Dukes of Richmond since 1697, it has become famous for its thrilling motorsport events and spectacular horse-racing.

Whilst these two sports are a fundamental part of the Estate's DNA, there is more to Goodwood than horses and cars: it includes an organic farm, four restaurants, two 18-hole golf courses, a sculpture park, a private members club, an aerodrome, a health club, a four-star hotel and a 10-bedroom luxury retreat.

Throughout its 300-year history, Goodwood has been a place where forward-thinking is celebrated and world-class entertainment comes naturally. It is a place that anyone can enjoy 365 days of the year: <https://www.goodwood.com/>

Media Centre:

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Media enquiries:

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