

Marsh Mail

LVC students have been enjoying enriching learning opportunities in recent weeks. Years 7 and 8 have benefited from the new carousel structure in Technology lessons this academic year which has reduced class sizes and enabled students to engage with term-long projects in food and nutrition and design technology.

After last year's limited access to practical lessons, Key Stage Three students have been producing some amazing culinary creations including ratatouille, scones and quesadillas.

With a focus on food culture, Year 8 will be producing spanakopita (feta and spinach pie), Caribbean curry and stir fry this term.

Year 9 students have focused on food science, developing their knowledge of key processes such as aeration, emulsification and coagulation. They have applied their learning to their own practical skills including making honeycomb, pastries and gateaux.

GCSE classes have been mastering advanced core skills and food presentation, achieving some delicious and highly ornate dishes such as mille-feuille and salmon en crouete.

Offering an enriching learning experience is a key priority at Linton Village College. As a community-focused school, we are really keen to develop further connections with local independent catering and hospitality providers. Please get in touch with Ali Harris, Head of Food and Nutrition, if you would like to establish work-related learning links with the College: ali.harris@lvc.org.

Helena Marsh







