

Cooking and Gardening Club Trip to Bearstone Pumpkin Patch

Students from our Cooking and Gardening Clubs enjoyed an exciting afternoon at Bearstone Pumpkin Patch, where they learned all about pumpkin and corn growing with expert guidance from Tena. The visit offered a wonderful opportunity to deepen their understanding of seasonal produce and sustainable growing.

During the trip, students explored the fields, selected their own pumpkins to bring back, and even braved the Maize Maze, where there was plenty of laughter as they tried to find their way out. The day finished with toasted marshmallows around the fire, creating a perfect autumn atmosphere and a memorable experience for everyone involved.



Food Department Halloween Trip to Bearstone Pumpkin Farm & Maze



KS3 Halloween Food Practical Fun

Back at school, the Halloween festivities continued in the food classroom. Just before half term, our KS3 students took part in a spooky themed practical lesson, where they created quesadilla jack-o'-lanterns and decorated Halloween biscuits.

The classroom was filled with excitement and imagination as students produced a wonderful array of frightful and delicious treats. The session strengthened practical cooking skills while allowing plenty of room for creativity and fun.

These activities provided a joyful celebration of the season and showcased the enthusiasm and talent of our students across the Food Department.



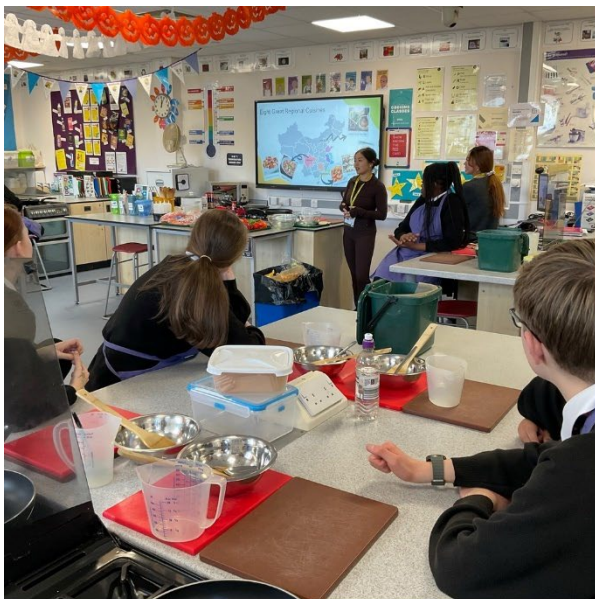
Halloween Treats In Food



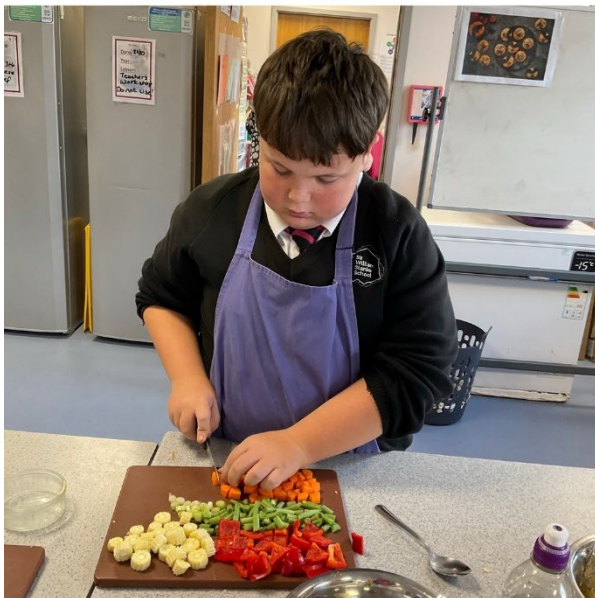
Chinese Healthy Cuisine Ambassadors Bring Learning to Life

Our Year 10 students enjoyed a wonderful culinary experience this half term when the Chinese Healthy Cuisine Ambassadors visited SWS to lead an inspiring, hands-on cooking workshop. The session introduced students to new flavours, techniques, and cultural understanding through the preparation of hoisin chicken with crunchy vegetables. This colourful and nutritious dish gave students the opportunity to practise a range of skills while learning more about healthy Chinese cuisine.

The workshop was lively, engaging, and highly enjoyable, with students fully embracing the chance to develop their cooking confidence and explore a cuisine that was new to many of them. We are incredibly grateful to the Chinese Healthy Cuisine Ambassadors for delivering such a valuable and memorable experience.



Healthy Chinese Cuisine Ambassadors Visit



Creative Natural Crafts Enrichment Afternoon

This term's enrichment programme offered students the opportunity to explore the world of Natural Crafts, and it proved to be an afternoon filled with creativity, teamwork, and outdoor inspiration.

Students were introduced to the traditional art of willow weaving, using natural materials to create their own decorative snails. Many students proudly took their creations home, while a selection will soon be placed in our school allotment to add a unique and personal touch to the space.

The creative energy continued as students repurposed old wooden spoons to design and decorate their own plant markers, which will be used to support our growing garden projects. This activity encouraged both imagination and sustainable thinking, reflecting our ongoing commitment to outdoor learning and environmental responsibility.

We were delighted to see such enthusiasm and collaboration throughout the session. Well done to everyone who took part in this hands-on and enriching experience.



**Enrichment
Natural Craft
for our
Rooftop
Allotment**

**Willow Weaving
and Designing
Plant Labels**



Year 9 Food Department Reward Trip to Chester Zoo

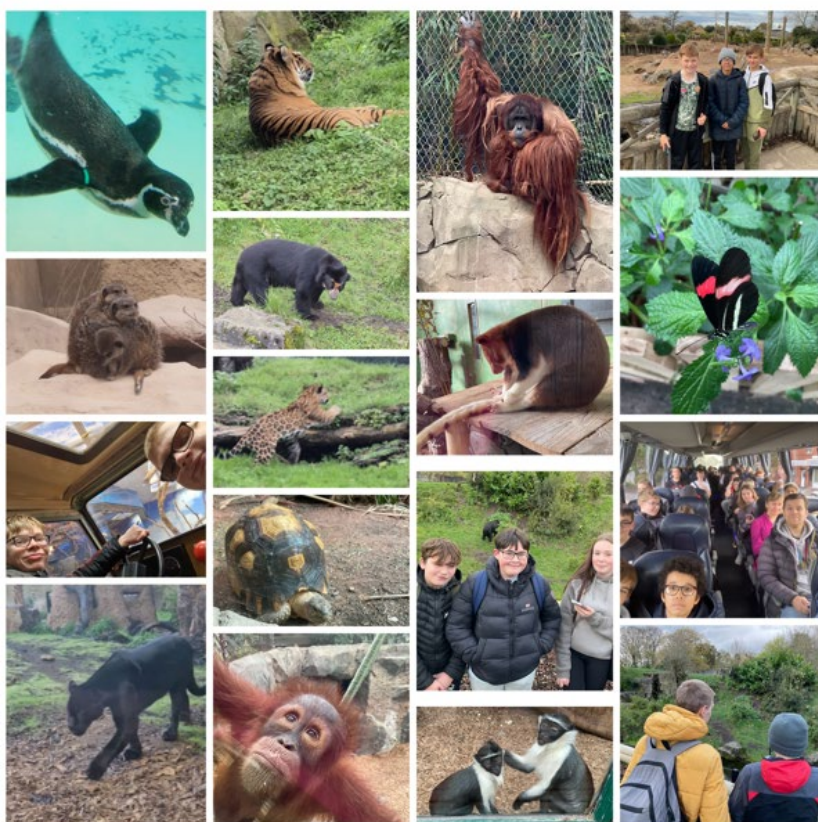
Our Year 9 students enjoyed a truly memorable reward trip to Chester Zoo, organised by the Food Department to celebrate their outstanding effort, commitment, and positive attitude in food lessons.

Students had the opportunity to explore the zoo and see a wide range of fascinating animals, including penguins, leopards, orangutans, and the many species housed within the beautiful butterfly house. The visit gave students the chance to learn more about wildlife, conservation, and biodiversity while enjoying the experience of seeing animals up close in a world-class environment.

The day was a fantastic experience from start to finish and provided a well-deserved reward for students who consistently demonstrated dedication and enthusiasm in their food lessons. We are extremely proud of everyone who earned their place on the trip and represented the school so positively.

Well done to all our Year 9 students who took part in this wonderful day out.





Chinese New Year at SWS

We were delighted to welcome Liverpool-based chef Leon Tam back to SWS for the fourth consecutive year, as he joined us to celebrate Chinese New Year alongside our students. We are incredibly grateful for his continued support and generosity in sharing his time and expertise, both within our school and through his work as a future chef mentor to young people.

Students had a fantastic opportunity to work alongside Chef Leon, gaining hands-on experience while learning about the traditions and cultural significance of Chinese New Year, including the 2026 Year of the Horse. The day was filled with enthusiasm, curiosity, and creativity, making it a truly inspiring and memorable experience for everyone involved.

We extend our sincere thanks to Chef Leon for his ongoing commitment and passion. His visits continue to enrich our school community and leave a lasting impression on our students.



World Book Day in the Food Department

World Book Day was celebrated in style this year, with the Food Department bringing plenty of creativity, excitement and fun to the occasion.

Mrs Randle and Mrs Coombs dressed as *The Cornish Pasty Pirates*, complete with their very own pirate ship, which they sailed around the school. Their fantastic costumes and imaginative approach certainly caught everyone's attention and helped bring the story to life for students.

The celebration became even more special when Sarah Hewitt, the author of *The Cornish Pasty Pirates*, spotted their efforts and shared them on her social media. This was a wonderful recognition of the creativity and enthusiasm shown by the department.

As part of the day, Year 9 students also took part in a themed food lesson, making their own Cornish pasties. They showed excellent teamwork, practical skills and creativity throughout the session, producing some fantastic results.

It was a brilliant way to link reading, food and learning, while celebrating World Book Day in a memorable and enjoyable way.



World Book Day 2026
Cornish Pasty Pirates



SWS Food Department
World Book Day

The Cornish Pasty Pirates
By Sarah Hewitt



Sarah Hewitt - Books By Sarah
 March 9 at 8:00PM



Shared by the author of the book 📖👍



Year 10 Hospitality Students Visit Hickory's Smokehouse

All of our Year 10 Hospitality students recently visited Hickory's Smokehouse in Gresty as part of their Hospitality and Catering course, giving them a valuable insight into the day-to-day running of a busy hospitality business.

During the visit, students explored key areas of business operations that link directly to their exam studies. They learned about stock control, ordering procedures, customer service and the EPOS system used within the restaurant. Students were also given the opportunity to speak with members of staff about the different roles within the business and the skills and qualities needed to work in the hospitality industry.

The visit helped students connect classroom learning to real-life practice and gave them a better understanding of how hospitality businesses operate successfully.

We are incredibly grateful to Hickory's Smokehouse for their continued support and for providing such an engaging and informative experience for our students.





Hospitality Class 10c
Visit to Hickory's Smokehouse, Gresty

