

Food and Nutrition trip to Barcelona February 2018



Boqueria market

Paella making classes



We are offering a school trip to Barcelona in February 2018 to all the Food and Nutrition GCSE and A level students. The aim of the trip is to broaden their experience. As you can see from the table below taken from the AQA GCSE syllabus there is a section of the course relating to food choice, and the idea of the trip is to give the students an opportunity to immerse themselves in a culinary culture different to our own.

3.5.2 British and international cuisines

Content	Students must know and understand	Suggested application and food preparation skills
<p>Food products from British tradition and two different cuisines.</p> <p>Schools or colleges/students can select different cuisines to study</p> <p>Cuisine is defined as: 'a style characteristic of a particular country or region where the cuisine has developed historically using distinctive ingredients, specific preparation and cooking methods or</p>	<p>distinctive features and characteristics of cooking equipment and cooking methods used</p> <p>eating patterns</p> <p>presentation styles</p> <p>traditional and modern variations of recipes.</p>	<p>Students should have the opportunity to prepare and cook recipes from a range of countries and cuisines, using different equipment and cooking methods.</p> <p>Skills demonstrated will be relevant to the task selected and demonstrate food preparation and cooking skills across groups (S1 to S12).</p>

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equipment, and presentation or serving techniques'.

The Barcelona tour is *not* a requirement of the course; there is a Non Examined Assessment practical were they can plan to cook dishes from a different culture but this can be done without experiencing the trip; your daughter *will not* be disadvantaged by not going. The exact timetable for the trip is not yet finalised but it will be similar to the schedule below although I must emphasise this may well be subject to change.

Day 1	Fly from the UK to Barcelona Transfer to accommodation & check-in Free time in resort (subject to flight times) Evening meal in accommodation
Day 2	Breakfast in accommodation Las Ramblas & Boqueria Food Market Evening meal in accommodation
Day 3	Breakfast in accommodation Cookery Demonstration & Tasting (Aula Canela Fina) where students will cook the following: Pa Amb Tomàquet, Escalivada, Gazpacho, Truita de Patates (Spanish Omelette) & Paella Marinera Tapas Tasting Evening
Day 4	Breakfast in accommodation Free time in resort (subject to flight times) Transfer to airport for flight back to the UK

I am aware that the initial deposit of £230 is a high percentage of the cost of the trip; but this is a requirement of the travel company and is needed to secure the flights; the full amount is paid to them. We have tried to launch this trip as early as possible to give parents time to manage payments.