

# HAWKESBURY FOUNDATION-UNIVERSITY OF WESTERN SYDNEY

## Press Release

Monday, November, 17, 2008

### Students cook up a treat for teachers and parents

A new generation of keen farmers and chefs will demonstrate their culinary skills to 80 parents and teachers at the Crowne Plaza Hotel at Baulkham Hills next Friday the 21<sup>st</sup> of November.

This will be the inaugural dinner the Schools Harvest project organised by staff from the Hawkesbury campus of the University of Western Sydney in collaboration with agricultural and food technology teachers at regional schools, Brian McHenry, General Manager with Crowne Plaza Hotel and Hawkesbury Harvest.

Senior Lecturer at Hawkesbury Stephen Blunden says this is a natural progression from the annual Unisteer competition which 18 schools took part in this year. "We believe that people who produce agricultural produce need to understand the whole supply chain-- how to produce it and what has to happen to ensure the consumer ultimately gets a quality product. Next year we hope many more schools will take part", Mr. Blunden said yesterday.

The schools involved on Friday night are Prairiewood High School at Wetherill Park, the Shalvey campus of Chifley College at Mt. Druitt and Oakhill College at Castle Hill. On Wednesday afternoon Years 9-11 students will prepare the harvested vegetables and meat from their schools agricultural plots at the Crown Plaza for Friday's feast. Other schools which will provide produce include Northholm Grammar at Arcadia, Hurlstone Agricultural High at Glenfield, St. Pauls Grammar at Penrith, Elizabeth Macarthur High at Narellan and Bede Polding College at Windsor.

The students taking part will not only provide the foods but in collaboration with their Food Technology teachers and the Head Chef at the Crown Plaza, Mr Darren Smith. They have designed a special menu based upon the produce they could provide from their school plots. They will also provide waiters for the tables.

The menu for the night includes tandoori lamb skewers, chicken and quail consome, grilled steak and citrus tart with cream.

28 chickens will be required as well as 20 kilos of beef, 15 kilo's of lamb 10 bunches of spring onions, 10 bunches of bok choy, 10 kg of mushrooms, 15 heads of broccoli and 17 dozen eggs and much more.

The students will also be helped by Hawkesbury Harvest, a community-based organization, who promote fresh, seasonal produce from the farms on Sydney's doorstep. Their members will make up any short fall from the student's agricultural plots. For example Pepe's Ducks from South Windsor will provide quail for the Crowne Plaza feast.

#### FOR MORE INFORMATION CONTACT

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