

Springboard Futurechef Competition

On Wednesday 12th October thirteen S1 to S3 pupils took part in Clydebank High School's 'school heat' of the FutureChef cookery competition. This was a first for Clydebank High and pupils were asked to design a hot main course and cook it for two people within a one hour time period. The food served was delicious and pupils pulled out the stops, giving the judges (Miss Nicolson and Mrs Thomson) a tough decision to make. After much deliberation, the winners of the school heat were announced as Meena Reilly S3 and Kirill Buikevics of S1. Meena produced fresh pineapple stuffed with savoury rice and chicken, and Kirill produced cheese filled chicken breasts served with green beans.



Both pupils then took part in the 'local heat', held at Clydebank College on Wednesday 7th December. They competed against other pupils from schools in the West of Scotland. This time they both produced a two course meal for two people. Kirill served 'Cheese and Mustard stuffed Chicken wrapped in Bacon' with new potatoes and vegetables followed by an 'Apple Flapjack Trifle'. Meena served 'Smoked Salmon and Lemon Risotto' followed by a 'Chocolate Fondant Tart', strawberries and fresh cream. All pupils who took part were commended for their practical skills and creative menus. The winner of the local heat was announced as Meena Reilly. Congratulations! Meena will now take part in the Central and South Scotland Regional Final which will be held in City of Glasgow College on 2nd February 2017.

The Home Economics Department would like to thank all the pupils who took part and wish Meena the very best of luck in the next round.