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 IF I COULD INVENT SOMETHING NEW

In this era of developing technologies and advancing modernization, I would like invent something people think little of it which is catering school ,it might not be something new but the innovation that I would like to put to it is new. In an era where culinary arts are evolving rapidly, catering school should adapt to new trends , technologies and societal needs .if I could invent something new for catering school, it would be a comprehensive state of art educational eco system that integrates advance technology ,sustainability practices and global culinary traditions. This innovative catering school will not only teach students how to cook but also prepare their minds to be the leader in the culinary world.

 To start with, if i want to invent an culinary school the environment will be eco friendly, that is it will be designed, maintained and operated in a way that will stop its negative impact on the natural world. It will focus on sustainability of the environmental impact of its operation for example using eco friendly materials for packaging, utensils and kitchen tools .constructing or renovating facilities with sustainable materials such as energy efficient lighting.

Furthermore, the school will be well equipped with top tier facilities like modern kitchen that multiple professionals grade kitchens with latest appliances and tools that will allow the students to practice with equipment used in top tier restaurants and also be equipped with classrooms that is fitted with interactive boards and virtual reality set up for captivating learning experiences. Also the school will have specialized labs baking and pastry arts with climate controlled environment to ensure meticulousness in learning .

Additionally, the culinary school would blend traditional culinary skills and education with contemporary advancement like classes on molecular gastronomy , fusion cuisine and plant based, food from other cities, tribes, even continental dishes , courses on classic knife skills and tradition cooking method .Also education on the nutrition aspects of food dietery restriction and the role of food in wellness and incorporating technology in cooking such as using sous vide machines, 3D food printers and AI based kitchen assistants

Also the school will emphasize sustainable pratices like zero waste kitchen methods that is teaching the students how to minimize waste and use every part of ingredient, using sustainable and biodegradable materials in all school operations and encouraging the use of locally sourced and organic materials.

Lastly the school will understand global cuisines in partening with culinary schools worldwide to offer exchange programs and internship class that will focus on the culinary tradition of different regions from French to Asia to Italian and African cuisines, and also hosting food festivals and cultural event celebrate and learn about global food traditions

In conclusion this innovative catering school would be a a beacon of culinary excellence fostering the next generation of chefs with a comprehensive forward thinking approach to culinary education, the school will prepare students to excel in the dynamic and ever evolving world of culinary arts and be the leaders of tomorrow .