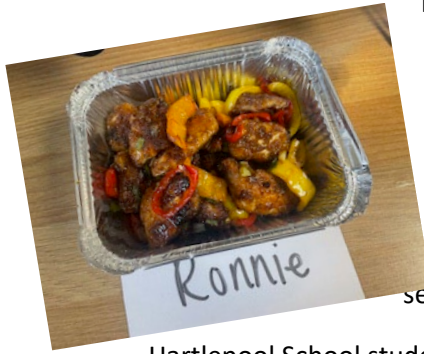


World Food Day



This year's World Food Day on the 16th October with the theme of: "Hand in Hand for Better Foods and a Better Future." With this comes a call from the FAO for global collaboration "in creating a peaceful, sustainable, prosperous, and food-secure future."



Hartlepool School students joined in to celebrate World Food Day in Food Technology to learn more about the state of world hunger in 2025, as well as doing research with many cheap and nutritious dishes that has been created all around the world. While

researching unfamiliar foods students understood valuable lessons of respect and equality by celebrating different cultural gastronomies. By learning about the stories behind various dishes, students developed a deeper appreciation for the people and traditions associated with them.



Hartlepool School's students also developed practical skills working with international recipes and chose to produce Chinese Cuisine Salt and pepper chicken that originated in Guangdong Province, Southern China, before



evolving when Chinese immigrants brought the dish to various parts of the world, where it evolved and became popular, particularly in the United States and the UK in 1970s, as a portable affordable and easy-to-eat street food.

The 2nd recipe students produced was a Scottish Shortbread that originated in the 12th Century that began with "biscuit bread," a hard, twice-baked, and not very sweet rusk made from leftover bread dough to preserve it for allows students to practice and develop new cooking

skills, often using practical, budget-friendly ingredients.

