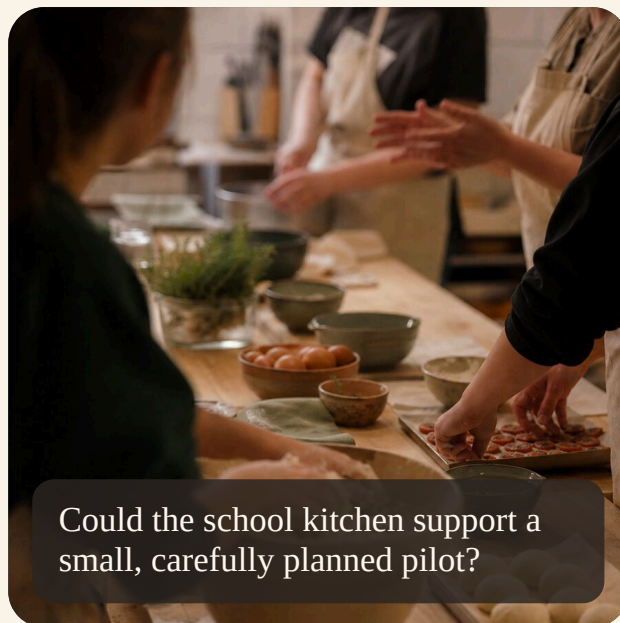


INITIAL ENQUIRY

Possible use of the Loreto school kitchen for food workshops

An initial enquiry exploring two possible workshop directions for students, families and adult community members — subject to school approval, availability and practical requirements.



Could the school kitchen support a small, carefully planned pilot?

This is an initial enquiry, not a confirmed programme.

I would first like to understand whether external kitchen use is permitted, what approval route applies and what requirements would need to be met. Only then would I develop a final programme and make formal business, insurance or delivery arrangements.

01 · POSSIBLE WORKSHOP DIRECTIONS

Two ways the kitchen could serve the wider school community

These are examples for discussion rather than a final programme. The exact audience, timing, duration, group size and practical content would be developed with the school if the arrangement proved feasible.

SCHOOL, FAMILY & CHILD WORKSHOPS

Learning, cooking and connecting together

A school-based strand for students, plus optional family sessions where children and a parent or guardian can share a practical kitchen experience.

Student food workshops

Age-appropriate sessions combining practical cooking, food literacy, teamwork and everyday kitchen confidence.

Parent & child cooking evenings

A relaxed opportunity for children and a parent or guardian to prepare a simple dish and share a positive kitchen experience.

Family food skills

Short, practical sessions around planning, ingredients, portions, safe storage and realistic lower-waste choices.

ADULT & COMMUNITY WORKSHOPS

Practical food learning beyond the school day

A possible evening or weekend strand for adults and community groups, using the kitchen for useful, welcoming and hands-on food education.

Budget & lower-waste cooking

Practical meal planning, ingredient flexibility, leftovers and food value without making convenience the enemy.

Aroma Atlas: the world of spices

A sensory and cultural session exploring flavour, food traditions and simple techniques adults can use at home.

Cooking with confidence

Adaptable everyday meals, substitutions, kitchen organisation and confidence for people who want to cook more often.

02 · HOW THE FORMATS COULD WORK

Flexible by design, with the school's requirements first

The examples below show the range of possible uses without assuming that any particular format, audience or timetable has already been approved.

POSSIBLE TIMING

During or outside the school day

School hours for student sessions, or evenings and weekends for family and adult community workshops.

SHARED PLANNING

Developed with Loreto

The final content, age group, group size and kitchen routine would be agreed with the school.

SAFE AND APPROPRIATE

Requirements first

Allergen, hygiene, safeguarding, supervision, insurance and risk-management requirements would be confirmed before delivery.

03 · INFORMATION REQUESTED

What I would first like to understand

Guidance on these questions would help me understand whether the idea is possible before taking any formal next steps.

01 Whether external kitchen use is permitted

02 Whether student, family and adult sessions could all be considered

03 Whether the Board of Management would need to approve the arrangement

04 Whether the kitchen might be available after school hours or at weekends

05 What insurance, safeguarding and food-safety documents would be required

06 Whether a teacher or designated member of staff would need to be present

07 What hire fees, deposits, cleaning and equipment conditions would apply

08 What information the school would need before considering a small pilot

04 · IF THE IDEA IS FEASIBLE

The next step would be a conversation, not a commitment.

If Loreto indicates that one or both directions could be considered, I would then develop a more detailed proposal in consultation with the school and investigate the appropriate business structure, public liability insurance, safeguarding requirements, food-safety procedures and any other conditions required before delivery.

A POSSIBLE SEQUENCE

- 1 Confirm whether external kitchen use is possible
- 2 Understand the approval route and requirements
- 3 Discuss a small pilot format with the school
- 4 Prepare formal documentation only if appropriate

Thank you for considering the possibility.

Initial enquiry · No programme or booking confirmed