MASTER CHEF

Cooking, Baking & Functional Learning at Bellissimo Training CIC

Three dedicated MasterChef stations • Maximum group size: 4 learners • High levels of individual support

Our MasterChef Setting

Our provision includes **three dedicated MasterChef cooking stations**, creating an engaging, practical space for learners who enjoy cooking and baking. Sessions are designed for very small groups, with a **maximum of four learners**. This keeps the environment calm, supportive and purposeful, while allowing staff to provide a high level of guidance and adapt activities around each learner's individual needs, interests, confidence and starting point.

Accredited Learning & Progression

Our cooking and baking programmes include **CPD-accredited learning**, with opportunities to build skills and evidence that can support progression towards **NCFE food and cookery qualifications**. Learning is broken into manageable, practical steps so that learners can experience achievement while developing transferable skills. NCFE's current Food and Cookery qualifications include practical areas such as preparing to cook, understanding food, balanced diets, food preparation and cooking techniques, recipe development, and planning dishes.

English & Maths Through Real-Life Cooking

English and maths are embedded naturally rather than taught in isolation. Learners practise **weighing, measuring, counting, timing, temperatures, portions, money and budgeting**. They read recipes, follow written and numerical instructions, sequence tasks, discuss choices and evaluate their finished dishes. This gives functional English and maths a clear real-life purpose.

Budgeting, Independence & Thinking Outside the Box

We use accessible **tabletop cooking equipment** and practical challenges to encourage independence, problem-solving and creativity. Learners may plan a meal to a budget, compare ingredient costs, adapt a recipe, work with what is available, or create their own version of a dish. These activities develop decision-making, organisation, resilience and everyday life skills alongside cooking techniques.

TikTok Recipes & Social Media Awareness

To make learning current and relatable, we sometimes explore popular **TikTok and social-media recipe trends**. Learners can follow, recreate and adapt recipes while discussing whether online content is realistic, safe and reliable. This creates opportunities to talk about social-media expectations, presentation versus reality, responsible online choices and how digital trends can influence food choices.

A Small, Supportive Provision

All MasterChef sessions take place within our provision. We intentionally keep numbers extremely small: **we would not accommodate more than four learners in a group**. This allows us to offer close supervision, individual encouragement and appropriate adaptations, while giving learners enough space to build confidence, work alongside others and enjoy a positive shared experience.

Learning through MasterChef	Examples
Functional Maths	Weighing, measuring, fractions, portions, timings, temperatures, costings and budgeting.
Functional English	Reading recipes, following instructions, sequencing, vocabulary, discussion and evaluation.
Life & Employability Skills	Food hygiene, organisation, teamwork, independence, problem-solving and responsibility.
Personal Development	Confidence, creativity, resilience, trying new foods and celebrating achievement.