

Education



PARTICIPANTS and facilitators at the Performance Under Pressure workshop on Wednesday. (Pictures by Reco Moore.)

Access to resources a setback for chefs

BARBADIANS have a taste for extravagant dining, but due to a lack of resources, chefs are unable to serve up some of the delicacies.

Manager of the Barbados culinary team, Henderson Butcher, said consumers often asked chefs why they couldn't cook certain dishes they saw on social media or on television.

"When you want to get into molecular gastronomy and all of those things that make the food look like something that we should not be eating but should be in a museum, it is expensive to do that kind of stuff. And that is one of the things that people who come into restaurants don't understand," he said.

He was speaking on Wednesday at the TVET Council, Balmoral Gap, Hastings, where the country's

culinary team addressed a **World Skills** workshop entitled **Performance Under Pressure**.

The chef said the import costs for special equipment and chemicals that turn sauces to powders, for example, were very expensive.

"I could buy something for \$100 or less but by the time it gets here it's \$600 and that's only one piece of equipment. But if we don't have the stuff to do things like that because it's too expensive to get, then you [the consumer] can't get it because who is going to pay for that?" Butcher asked.

"There are so many things we wish we had easy access to, but we really don't. We have the resources at some points but we need to have them all the time. So it would mean that there are certain things the

powers that he would need to look at and making sure it's easy for the chefs to access. If everything is pretty much at arm's length where we can get it, that would make it a lot better," he added.

At the workshop, Butcher, along with senior chefs Willis Griffith, Javon Cummins and junior chef Nicholas Ifill shared their experience of representing Barbados internationally. They all stressed the importance of having a great attitude to complement their talents.

The participants in **Performance Under Pressure** workshop are preparing for the upcoming **World Skills** competition in Abu Dhabi. The country will be represented in the culinary arts, automotive technology, garment making and hairdressing. (TG)



FROM LEFT, senior chefs Willis Griffith; Javon Cummins; junior chef Nicholas Ifill; and manager of the Barbados culinary team, Henderson Butcher, shared how they represented the country at the Performance Under Pressure workshop.

FINANCE OFFICER at the museum, Errol Clarke, said they were hoping to reach out to more young people. (Picture by Ricardo Leacock.)



Museum wants young blood

The Barbados Museum & Historical Society will not be left in the past as it seeks to attract more young people.

It will seek to do so by hosting a number of upcoming social activities.

Finance officer Errol Clarke said they had not been attracting enough young people but he said that going forward in order for there to be sustainability, young blood was needed.

"The museum is a membership organisation and it's primarily made up of older people . . . And if you have an ageing membership it dies out, so you need to be able to replenish it," he said.

His comments came Friday after Minister of Culture Stephen Lashley toured a **CARIFESTA** exhibit at the museum.

Clarke noted they were able to bring in young children via summer camps and school tours, and highlighted the importance of their volunteer activities.

"A lot of our outreach is based on volunteerism but the volunteer programme is still not attracting as many young people as we would like. So a more youthful membership to work with the genealogy programme, for example, would be great," he said.

The museum will effectively utilise the recently opened **Walled Garden Theatre** to continue to stage their torchlight tours and even host the popular **Q In The Community**. Each of the events has an element of education.

"We are trying to create activities that will highlight heritage in a more informative and educational way while being entertaining at the same time.

"So we felt that it would be necessary to put a spin to it that brings in the heritage element so we will be meeting with our full team of curators to see how they can put on a display of things in line with our heritage," he said.

(TG)

Mount Gay helps BCC agri students

Mount Gay Distilleries has granted partial use of its plantation lands in St Lucy to the Barbados Community College (BCC).

Managing director Raphael Grisoni stated that Mount Gay, the oldest active rum distiller, is part of the agricultural world because sugar cane is the raw ingredient for molasses. Therefore, it needed to ensure that cane continued to grow to sustain rum production and maintain the heritage and craftsmanship.

"We are providing access to the land to allow the students to practise



what they are studying in agriculture with an emphasis on permaculture and organic farming. This gesture demonstrates the emphasis Mount Gay places on the agriculture sector and is part of our efforts to educate students and the wider community of the importance of its sustainability for future generations," he said.

Grisoni added that the business,

which also provided summer job attachments for BCC, was proud to "give forward" to the roots which have nurtured the success of the brand for over 300 years.

Head of the Science Division, Francis Sutherland, thanked Mount Gay, pointing out that agriculture students were constrained by limited land.

(PR)

Mount Gay officials, BCC Science Division officials and students of the Agricultural Department at the grounds of the company's plantation. (PR)