



## MATHS TEACHER GIVES INDIAN COOKERY LESSON TO FELLOW STAFF

The ancient arts of traditional Indian cookery were revealed to his fellow staff by St. Ambrose teacher Manjeet Singh during an after school enrichment project not for the boys but for the staff.

A fourth generation British Indian now living in Withington, Manjeet and his family have retained the traditions of their home city Amritsar in the Punjab and treat food as a daily celebration rather than a necessary inconvenience.

“We all eat together children, parents, grandparents and share our food whether at home or at the Temple and the art of spicing is learned than early age,” said the Hale Barns Maths teacher.



Pictured form left to right are Amy Drogan, Manjeet Singh and Andy Chapman.

On the evening he showed some 20 colleagues from across the teaching staff, administration and maintenance teams how to make quick and easy samosas and pakoras, balancing the spices to produce some tasty nutritious exciting Indian dishes.

It certainly worked for his immediate boss Andy Chapman, St. Ambrose’s Head of Maths, whose signature dish is, “beans on toast,” quickly adding “I can’t wait to show my wife some of my new tricks. I’m normally not allowed in the kitchen.”

Biology teacher Amy Drogan agreed: “I love slow cooking putting on a chilli con carne in the morning and coming back from work to a lovely slow cooked meal, but Manjeet’s recipes were surprisingly easy and surprisingly quick to prepare and opened my eyes to a whole new cuisine.”

Manjeet came up with the Indian cookery lesson in partnership with St. Ambrose Cookery teacher Samantha Alford, who then floated the idea with staff enrichment organisers Mair Bull and Amy Drogan, adding to staff events which have also included a staff session on mindfulness, a cycle ride to a pub and a staff book club.

Samantha Alford said: “It brings the team together, is a lot of fun and it’s only fair that we do for ourselves what we do for the pupils.”

Manjeet added: “My favourite dish is a shish kebab with Tandoori chicken cooked in a clay oven, but that’s not really for beginners.”