



mod = 7  
Boundary Essay

Candidates must complete this page and then give this cover and their final version of the extended essay to their supervisor.

Candidate session number

Candidate name

School number

School name

Examination session (May or November)

May

Year

2012

Diploma Programme subject in which this extended essay is registered: English B

(For an extended essay in the area of languages, state the language and whether it is group 1 or group 2.)

Title of the extended essay: Why are Jamie Oliver and Gordon Ramsay star cooks and what is their influence on British food? An analysis of the language and communication that have made this possible.

**Candidate's declaration**

*This declaration must be signed by the candidate; otherwise a grade may not be issued.*

The extended essay I am submitting is my own work (apart from guidance allowed by the International Baccalaureate).

I have acknowledged each use of the words, graphics or ideas of another person, whether written, oral or visual.

I am aware that the word limit for all extended essays is 4000 words and that examiners are not required to read beyond this limit.

This is the final version of my extended essay.

Candidate's signature: \_\_\_\_\_

Date: 13.03.2012

## Supervisor's report and declaration

*The supervisor must complete this report, sign the declaration and then give the final version of the extended essay, with this cover attached, to the Diploma Programme coordinator.*

Name of supervisor (CAPITAL letters) \_\_\_\_\_

*Please comment, as appropriate, on the candidate's performance, the context in which the candidate undertook the research for the extended essay, any difficulties encountered and how these were overcome (see page 13 of the extended essay guide). The concluding interview (viva voce) may provide useful information. These comments can help the examiner award a level for criterion K (holistic judgment). Do not comment on any adverse personal circumstances that may have affected the candidate. If the amount of time spent with the candidate was zero, you must explain this, in particular how it was then possible to authenticate the essay as the candidate's own work. You may attach an additional sheet if there is insufficient space here.*

\_\_\_\_\_ expressed great enthusiasm towards his topic, and was in good spirits throughout the process. The academic challenge weighed heavily on him, and his final version still shows clear traces of his continuous tendency to drift off and forget what he was writing about and why he was writing it.

The perspective, the way star cooks communicate to become star cooks, and their influence on British food culture, is not always held in focus, but he was made a worthy attempt to deal with this cultural phenomenon and how communication and language have played their roles.

10k

*This declaration must be signed by the supervisor; otherwise a grade may not be issued.*

I have read the final version of the extended essay that will be submitted to the examiner.

To the best of my knowledge, the extended essay is the authentic work of the candidate.

I spent  hours with the candidate discussing the progress of the extended essay.

Supervisor's signature: \_\_\_\_\_

Date: 13-03-2012



**Assessment form (for examiner use only)**

Candidate session number

**Achievement level**

Criteria	Examiner 1	maximum	Examiner 2	maximum	Examiner 3
A research question	1/	2		2	
B introduction	1/	2		2	
C investigation	10/	4		4	
D knowledge and understanding	0/	4		4	
E reasoned argument	0/	4		4	
F analysis and evaluation	0/	4		4	
G use of subject language	1/	4		4	
H conclusion	0/	2		2	
I formal presentation	1/	4		4	
J abstract	1/	2		2	
K holistic judgment	1/	4		4	
Total out of 36	7				

Name of examiner 1: \_\_\_\_\_  
(CAPITAL letters)

Examiner number: \_\_\_\_\_

Name of examiner 2: \_\_\_\_\_  
(CAPITAL letters)

Examiner number: \_\_\_\_\_

Name of examiner 3: \_\_\_\_\_  
(CAPITAL letters)

Examiner number: \_\_\_\_\_

IB Cardiff use only: B: \_\_\_\_\_

IB Cardiff use only: A: 105/50

Date: 15/5

**Extended Essay.**

**Research question: Why are Jamie Oliver and Gordon Ramsay star cooks and what is their influence on British food? An analysis of the language and communication, that have made this possible.**

**Subject: English B**

**Candidate number:**

**Word Count: 3997**

*What category is this?*

### Abstract.

My research question is – why are Jamie Oliver and Gordon Ramsay star cooks and what is their influence on British food. *ER*

The purpose of my investigation is to find out what is their influence on British food, and what did they do to become a star cook.

To be able to do that, I have read their books and watched TV shows, which are called “The Naked chef” and “Hell's Kitchen”.

First of all I did analyse and comparison on their TV shows and then I did the same with the books.

After that I compared the differences between the two chefs.

Finally did conclusion on how did they change British food and what was their influence on British culture food. *7coml?*

*Cost. 2?*  
*1*

## Contents.

<b>Introduction</b>	p. 1
<b>Biography</b>	p. 2 - 3
<b>Comparison TV shows</b>	p. 4 - 5
<b>Comparison of books</b>	p. 6 - 7
<b>Influence on British food culture</b>	p. 8
<b>Conclusion</b>	p. 9
<b>Bibliography</b>	p. 10

*minimal*

## Introduction.

Food has become very important in British culture. People were eating unhealthy and fast food, until Jamie Oliver and Gordon Ramsay changed it. That what I am going to write about.

I have chosen this topic about famous chefs because I'm interested in different kinds of food. I want to get more information about star cooks in Britain.

In this essay I would like to compare the language and communication used by two British star cooks: James Oliver and Gordon Ramsay. I will find out how they influenced British food and what they did to change the national dishes, by reading their books, watching their shows and interviews.

In the first part, after having introduced the two chefs, I will watch their TV shows: "Hell's Kitchen" and "The Naked Chef" and afterwards will compare those two shows. The following questions will be addressed:

- how they communicate with the audience?
- are the TV shows spontaneous or not?
- Also language - what words do they use? (slang language, difficult to understand etc)
- What do they actually say?

Then I will look at their communication personalities.

From both star cooks interview I will include what their ideas are for British and American food culture.

I do the same in the second section, but there I will analyse their cookery books, which are - "Jamie at Home" and "World Kitchen".

Here I will answer questions like:

- What is the style of their books?
- How does they present their books? ( Is it more for kids or there is just a strict recipes without any colour pictures?)
- The language in the books? ( how do they describe their recipes )
- 

So after that I can easily find out what is their influence on British food and why are they star cooks.

*many questions  
but the focus is  
most verifiably clear*

*The style is not  
very academic  
some context*

*is this a linguistic focus?*

*!*

*or maybe*

*?*



## Biography:

British chef, restaurateur, known in the media "The Naked Chef", the author of numerous best-selling cookery, a fighter for the nation's health.

**Jamie Oliver** was born May 27, 1975 in England, where his parents opened a bar called «The Cricketers» and practicing culinary arts. At sixteen, Oliver went to the college, Westminster Catering. His first steps into the restaurant business were held in an institution Karluchio Antonio Neal Yard, where James worked as a pastry chef and had the opportunity to learn all the nuances of Italian cooking.

He then became head chef at The River Café, where he was discovered by the BBC in 1999 and presented him to the world as the "Naked Chef". Books with colourful recipes from Jamie Oliver were a bestseller in Britain. In the same year Oliver had the privilege to cook dinner to British Prime Minister Tony Blair.

June 24, Jamie Oliver married on model Juliette "Jools" Norton. The couple are growing three daughters: Poppy Hanni Rosie, Daisy Boo Pamela and Petal Blossom Rainbow. In September 2010 in a blog post in Twitter, Jamie Oliver has made an official statement that him and his wife are waiting for the birth of their fourth child.

In 2000 Jamie Oliver has become the face of British supermarket Sainsbury. Two years later he rendered his own apartment, to establish a charitable foundation "Fifteen" - Fifteen young people with a dark past, criminal or drug past get free education to work in the restaurant business each year.

In 2005, Britain launched Jamie's and Oliver's project «Feed me Better», aimed at improving the food in British school for children. After the government became interested in the topic, Oliver was named the best politician by channel 4 News.

Jamie gladly began to show his recipes of healthy and delicious food in the TV show «Jamie's Ministry of Food» he traveled in Rotterdam, and in 2009 he went to the United States, West Virginia to help to stop eating their favourite fast food. And suffer from a lot of weight.

In 2009 was the premiere of the show «Jamie Oliver's Food Revolution» on the channel ABC in the the States. Leader was horrified that children from West Virginia can not distinguish the taste between potato and tomato. Jamie Oliver said that the main thing in any job is - the stimulus. If you have the stimulus to work, you will be ready to take any challenge. When he was working in the pub of his parents, cutting vegetables, he was dreaming about new shoes. Nowadays, the famous chef has a lot of his own programs, he is the author of nine bestsellers and got a big name in international society.

TV shows about Jamie are in more than in forty countries, including the American channel Food Network. His first show was "The Naked Chef" in 1999. The name arose from the simple recipes of chef. Later, Oliver said many times that he doesn't like his TV show name, which came up by his producer Patricia Lyuvellin (Patricia Llewellyn). But anyway James Oliver had a huge success, everyone enjoyed his shows and his book «Return of the Naked Chef» and «Happy Days with the Naked Chef» which were read by millions of people.

Then Oliver introduced to the world his program «PUKKA Tukka» (2000), «Oliver's Twist» (2002), «Jamie's Kitchen» (2002), «Jamie's School Dinners» (2005), «Jamie's Chef» (2007), «Jamie's Fowl Dinners »(2008),« Jamie's Ministry of Food »(2008),« Jamie's American Road Trip »(2009) and others.

People helped the modern culinary genius to take the top spot in the list of richest British people up to thirty years, according to the magazine The Sunday Times.

In addition, he holds thirty Italian restaurants in Asia.

In June 2003 Jamie Oliver received the medal from the British Queen Elizabeth II, and in December 2009 he was awarded with TED.

I know for sure that, if people will think a little bit, then they can eat much better for less money. People can make a culinary masterpieces out of nothing. Cooking is an art.

*no source for this information*



**Gordon Ramsay** was born in Scotland, afterwards grew up in England. In the town Stratford, where he was living with his family. His chef's career he decided to set aside, because of football matches, where he played for the youth team "Oxford". When he turned 15, he became a player at Scottish Champions. But three years later he left professional football and came back to college to get a hotel management diploma.

When he moved to London, Ramsay was working at Marko Pierre at Harvey's restaurant in Wandsworth. And after a couple years Ramsay went to the restaurant which is called – Le Gavroche . In which Albert Roux was as a chef. Then he was working in France, where he was an expert in classical French food.

In October 1993, he became a chef in a restaurant, called "Aubergine". His work has received numerous positive reviews, and 3 years after opening, the restaurant was awarded with two Michelin stars.

Ramsay's first book was, "Love to taste", which was published by Conran Octopus, in October of 1996. The second was, "The love of seafood," published in May 1999.

His first restaurant, Gordon Ramsay, opened in 1998 at the age of 31 years, at the place where before was restaurant La Tante Claire in Chelsea.

In October 2001, Ramsay opened a second restaurant, which is "Gordon Ramsay" at Claridge's, where he was a head chef. That restaurant won a Michelin star in 2003.

Another of his restaurant, Petrus, where Gordon Marcus Vering was a chef, was awarded with a Michelin star, 7 months after the opening.

In June 2000, Gordon Ramsay was promoted to chef and in 2001 the restaurant "Gordon Ramsay" was named the best restaurant in the UK.

19 of January 2001 Gordon Ramsay has received a third star in the review of Michelin Red Guide.

In May 2004, Gordon Ramsay starred in the television series "Kitchen Nightmare Ramsay". TV show published at the same time with a new book, "Kitchen Heaven Gordon Ramsay", published by Penguin Group. Thereafter, Gordon had two weeks to learn a few celebrities to cook at a Michelin-level for a programs "Hell's kitchen" on channel ITV.

In May 2005, came a new book, «Makes it Easy». The book was with a CD, where star cook demonstrates some recipes. At the same time at Grosvenor Square in London, Ramsay opened another restaurant, Maze, a chef of that place was Jason Atherton. A restaurant has a French mixed with Asian kitchen. It became very popular with its relaxed atmosphere. That restaurant immediately received positive reviews and several awards.

Later, in July 2005, Gordon opened his first restaurant in Japan: it is in a new luxury hotel Conrad Tokyo.

A short time ago Gordon Ramsay has finished work on his autobiography.

*From former  
all biography*

## TV shows:

I am really delighted to watch TV shows where a star cooks are cooking a meal. All that food that they are making looks like a work of art.

Jamie Oliver has a lot of advantages: he has good taste, because he knows what to mix in a new dish and like to experiment with the other ingredients. He is preparing really fast and makes it with a jokes. He is artistic and emotional, which is very important. Things for example like wiping his hands on his pants, makes just that show more realistic. The place, where the chef cooks, all the time is changing, but not only with a new kitchen, but also with countries, continents, and a food. At the end of the fantastic TV show, we can see the reaction of the people who trying his fantastic food. Jamie Oliver is presented as a nice guy.

Gordon Ramsay despite of that he is making also beautiful dishes, is another kind of man. In TV shows he is like a devil, who hates everything what people, who he is teaching how to cook, are cooking. Gordon Ramsay is presented as a devil. He can be nice to talk to you, but if you do what he doesn't like, then he doesn't care, he will swear and he will say – “get out of that kitchen”. Gordon Ramsay is doing everything really fast, sometimes you need to see every single step, otherwise he will be already done with his dish.

In TV shows, Gordon Ramsay is shown as an up tight boss. 7

Both of their TV shows are spontaneous, because nobody is directing them and they are speaking freely. They are improvising the food during the TV show.

Jamie Oliver says what he wants to say, he is speaking like he is talking to a friend. Jamie Oliver is presented as a kid, he doesn't shout, he doesn't get angry and he is happy all the time.

He is acting as a professional cook, because he will look at you and will talk to you on camera, but his hand will be cutting potatoes, and making a new dish. And Gordon Ramsay is talking to his guys like they are his workers, and he doesn't care about what he says on camera and what other people think about it.

They both are very spontaneous in what they are doing, especially Gordon Ramsay, when he starts to swear.

They are both speaking slang, but if we have to choose one of them who speaks formal, then it would be of course Oliver, because he never swears and he respects other people, by talking to them nicely. Gordon Ramsay's favourite words in his TV show is - “fuck”, he says that to his workers, when they are doing something wrong. But then they are stressed and can't do anything, they are just embarrassed. In that video ( <http://www.youtube.com/watch?v=pYagyKZ5Mg> ) we can see how Gordon Ramsay is nervous. He is just an evil, and doesn't like anything happening around him.

This is the way that Ramsay shows that he is professional and his workers are amateurs.

*audience  
laughing*

*what are  
these opinions?  
kawaii on?*



Basically Jamie and Ramsay are totally different from each other, they behave differently, they react differently, they respecting the companion differently, but in the end they are both professional cooks.

I prefer from the both more TV shows, then books. The main process of making food conveys their energy, that makes you to start cooking right now. You are not just watching their TV shows, but also are getting a positive emotions during the whole day.

From the TV shows, I would also say that Ramsay is not a competitor to Oliver, because they does not disturb each other. Oliver is in schools and at home, Ramsay in restaurants and in a local pubs.

I really like to watch how James Oliver is cooking during the TV show. I think that this is the best TV show, with the best star cook. You will never be fed up watching him. Every new show he is doing something new, every new show you are looking with much more attention.

That guy is just full of talent, and his communicative talent is not the least important.

Their communication with the audience is shown very well too.

Both of them are giving a lot of useful tips, for example in TV show "Hell's kitchen", where Ramsay is saying – "move your fingers, and you will do it." It's easy to cut that salad, just remember that rule.

In one TV show, Jamie Oliver said - "The darker the lamb meat, the better the quality", he was cooking a lamb meat.

Or for example in "Hell's Kitchen", where Gordon Ramsay was saying a good tip - "The secret of making a good tea is knowing when to take the bags out. Max of two minutes or it stews." I think that it is very cognitive, because if not them, then who else would tell you that.

By watching their TV shows, you will learn very useful tips. Not only new tasty recipes, but also recommendations, which will save you time in everyday cooking.

*Which show?  
When?  
Ref?*

*some language  
+ structures  
challenges  
this can help*



### Jamie Oliver book.

In this chapter I will analyse Jamie's and Gordon's books. Not just describing a book, but also:

- how is the book organised?
- What kind of food is it in the books?
- What is new? (compare to regular cookery book)

? point?

"You need impetus to start cooking? So here it is!

Kitchen Jamie – an irreplaceable guide for people who love to eat and are enjoying the cooking process.

His book is full of simple and good advices that can inspire anyone".

Source of quote?

This nice quote is written in Jamie's book, and I would say that it really give me impetus to cook, when I open his book.

Jamie has a lot of books, but I decided to read "Jamie at Home" - this is one of the first books of this wonderful English cook.

This book is convenient in that, that it is divided into 4 seasons, which makes that recipes very comfortable to read and also not expensive to make.

So spring is - eggs, rhubarb, summer – barbecues, summer salads, fall – mushrooms, preservation, winter - leeks, pumpkin.

If it is a winter salad, then it includes ingredients that can be easily found in the winter time or in the shop. Any unusual herbs that are in the recipes can be grown well in a garden, so you will always have fresh salad, rosemary, mint and basil. But if not, then it is possible, especially for warm food, buy that herbs from the supermarket.

What I especially like about this book that it has a lot of recipes for pizzas, I have tried almost all of them.

In general no more than one of the recipes that chef wrote in that book, did not disappointed me! The book is printed on a fine paper, all the recipes has an excellent picture of the homemade dish.

Despite its simplicity, the food prepared by recipes from this book are just incredible tasty.

Another important advantage of this book is that it does not look like an ordinary cookery book. It is written very interesting and readable. After reading this book, you can not only be enriched with new culinary knowledge, but also you will enjoy from reading it. Very few people can make a book with recipes into a bestseller. It is not many, but not only Jamie Oliver who could do it. And showed that genius is a genius.

Relevance?

The main and perhaps the most surprising thing of this book is that unlike similar books, it is realistic. You will not find in it a recipe of an exotic dish, that is difficult to prepare or the ingredients to make it is difficult and expensive to buy. It's simple and universal. All the ingredients of dishes are simple and can grow in the garden or can be found in a supermarket.

"Gordon Ramsay's World Kitchen" : Recipes from The F-Word. (2009)

are these footnotes?

"Jamie at Home" : Cook Your Way to the Good Life. (2007)

### Gordon Ramsay book.

On vacation I was in Spain, where I bought a book of Gordon Ramsay, that is called "World Kitchen". After reading that book in a hotel I was hurrying to come back to Denmark, just because of his recipe, which is called "Lamb Tajine". That simplicity of making it, that smell is just making you hungry all the time.

About Gordon Ramsay I would say that his food has to be perfect, but the reason for that is that he runs restaurants and he helps out in other peoples restaurants, so he has to be superior to them, so that he can teach them how to run a restaurant.

He makes British cultural food, but also other recipes, as for example "sticky lemon chicken".

Which is chicken with a honey that makes that lemon flavour more delighted to eat the meal.

Gordon Ramsay is not using specific healthy ingredients. He is using everything, just to make good meals.

Oliver would never do fast food, despite on Ramsay, who has also a special book, which is called "Fast Food".

And I would say that they both are not making specific vegetarian food, they are making many kind of dishes, but they also have a recipes for vegetarians.

So they have different food style.

Jamie Oliver is all about the healthiness, he use fresh vegetables in his food, everything is organic and the purpose of his food style is to make a health of a person good.

Everyone can make his food recipe, they are like homemade recipe. And this is in a price ranger for everybody.

I really like the way how is Jamie cooking, but when I saw his TV programme, I was shocked by the amount of cheese, oil he is using. That oil, that cheese is just harmful for the health. I adore healthy food, as a good meat with a red wine and a healthy salad, but I couldn't believe when I saw how much of that cheese he is putting on potatoes and a salad fills with a lot of oil.

Then he took a huge piece of butter, I wouldn't use that amount of butter in a week, and added that into sauce. ( that dish he was doing for four people ) Probably that was only one recipe, that I didn't really like, probably because of unhealthy ingredients.

Gordon is the kitchen God. He makes everything, same as Oliver, look beautiful and easy making.

It looks like he is very proud of himself. I think that's why he have competitions with celebs, to make the best dishes, but if he starts to teach someone, as we know from TV show "hell's kitchen", he loses himself.

They each can make a perfect desert, breakfast or dinner, but Ramsay is making more warm food.

When I saw their books, I would like to say that in Oliver's book I was more interested. Maybe because of his recipes, maybe because of the colourful pictures, which we can see on each page, or because of he is more intelligent in writing recipes.

"Gordon Ramsay's World Kitchen" : Recipes from The F-Word. (2009)

*what does any of  
this have to do  
w/ British culture?*



### Influence on British food culture.

*Ah*

For example we will take a British school, where Jamie Oliver showed, that school food, not can be, but has to be healthy, but still not less tasty.

I wrote about Oliver a lot, I really respect him, as he changed everything in school lunches, and banned that on Ministry level, and removed from school canteen things, as fizzy drinks. He has intrigued even the Ministry and all the country in the right meal.

-“Do you still eat potato chips? Then we are going to you.” That is one of the Jamie's quote, which he posted in a newspaper.

*where?*

Jamie understand that “all the best – to children.” He went straight to a British school, where he starts to record his new TV show – “Jamie's school dinners”, in which he is trying to turn school food into healthier. In his interview Oliver is very restless about the quality of the food, which kids are getting. That is pizza, pies, crisps, fizzy drinks etc.

Chef devotes the whole year 2004 to change that situation, by saying that school dinner is the most important, so it has to be and healthy and tasty.

Within weeks, on his web page more then a quarter million people, positive voted, to change the quality of school meal. And the most interesting was that the government was paying attention to people's opinion. Government gave a half billion dollars on the reform of school meal. To buy more qualitative ingredients, to improve the school canteens with a new equipment and for a program to teach a school cooks.

So Jamie Oliver, alone, only with his few TV shows, made hundred thousand people more healthy.

His words to the whole nation was - “ It's time to do something for our children, to stop eating from a garbage.” Communication is very important, because by communicating they will get different ideas from different cultures and different style of food, that is how they got influenced . Also communicating is important because if you want to get influenced with different kind of people, you need to understand different kind of people.

*show how*

Oliver improves more home cooking and school meal, while Ramsay improves quality of restaurants.

And both of them are British awareness of the importance of good quality food.

Gordon Ramsay and Jamie Oliver they are saving people's lives. They are here to help others to eat better, to live a productive and healthier life!



### Conclusion:

In my conclusion I want to say that James Oliver and Gordon Ramsay are totally different people.

James Oliver – a nice guy, ideal son in law. Gordon Ramsay – devil.

They changed a lot of things in British food culture. James Oliver had an influence on British food and in schools. He changed favourite British fast food on a healthy lunches. He spent one year to make people believe him. But finally he did what he wanted.

How did they become a star cook?

Because they have written many books in which where Oliver convinced schools to change unhealthy food to healthy food and still make it tasty. And Gordon Ramsay, he is so good at running restaurants, that he made his own shows. Oliver has shows too, but he is more depended on the books he wrote.

All schools have chosen Oliver's idea of healthy food, and Ramsay is the biggest chef in the restaurant business.

Both of them are superior in the own areas and people respect both of them.

*This is a very poor example of an IB EE. The candidate obviously has no idea about how to investigate and present an academic paper. The RQ might have potential but the approach is far too informal with no sign of a real argument. Surely better guidance could be given.*

## Bibliography

### Primary literature:

Jamie Oliver - Jamie's Italy. (recipes ) (2005)

Feed me better. (2005)

"Jamie at Home" : Cook Your Way to the Good Life. (2007)

"Gordon Ramsay's World Kitchen" : Recipes from The F-Word. (2009)

### TV shows:

"The Naked Chef" (BBC2 1999)

"Hell's Kitchen" (BBC 2005)

### Other sources:

<http://www.english-4life.com/biografiea/povara/Gordon%20Ramsay.php>

<http://www.youtube.com/watch?v=5RC8xkItGjc>

<http://www.youtube.com/watch?v=JFcUJj29Gws&feature=related>

<http://www.youtube.com/watch?v=YsJICWX3nPU>

<http://www.channel4.com/4food/>

wikipedia.com

<http://americandreamfinder.blogspot.com/2011/04/jamie-olivers-food-revolution-do.html> (food revolution)

PU-mødet d. 14/11 2011

*What is this?*

Det blev besluttet, at referentrollen skal gå på skift jvf alfabetisk orden på initialet:

- EB, FN, HD, MKR, MM, RI, RS, TO, UN.
- RI starter rækkefølgen d. 22/12

Efterbehandling af den halve pædagogiske eftermiddag, okt. 2011.

- Et generelt indtryk var, at det var meget forskelligartede oplæg.
- Henrik Jensen var meget konkret og der var god formidling. Nemt at omsætte fx til oprydningen på skolen.
- Underholdende skuespiller og passende placering i programmet. Gode øvelser. Ikke kittet på dagen
- E. Bagger var meget refererende. Lille udbytte.
- Paneldebatten manglede styring og bredde. Vi havde forberedt spm, men brugte dem ikke. Det kunne godt have gjort debatten mere mangfoldig. Der var emner, der ikke blev debateret, fx hvordan ideerne kan omsættes til virkelighed.
- Kommentarer:
  - Delte meninger, men flere har hørt kollegaer efterlyse pligt og konsekvens i hele organisationen.
  - Der er enkelte, der har hørt om negative meninger, men ikke noget konkret.
  - Nye sanktioner mht. afleveringerne har haft stor virkning.
  - Måske kræver det stramninger i forhold til fx lektielæsning
  - Eleverne bekræfter, at manglende lektielæsning er et problem for undervisningen.
    - Citat "Det ville være rart, hvis man følte, at man var bedre stillet ved at få dem læst". Lektiemængden kan være for stor - måske skal der justeres
- I elevmanualen skal der opstilles krav
  - Hvad vi forventer de yder i løbet af dagen, ugen og året.
  - Gode råd til lektielæsning.
- Inddragelse af lærerkollegiet
  - Evt. små udvalg, som ser på områder, der skal afdækkes jvf ovenstående, skema mm. Der skal udarbejdes forslag til ændringer.
  - Hvordan kan man fokusere på det positive, fx en god klasserumskultur. Inddragelse af "de gode elever".
  - VIGTIGT at det bliver kommunikeret positivt - det bliver sjovt, når alle er forberedt.
  - Det sociale miljø er også vigtigt og måske afgørende for succes.

Tiden er desværre knap og debatten udskydes til næste PR-møde inde jul.



## **PU-medlemmerne skal tænke over, på hvilke områder lærerkollegiet kan arbejde videre.**

### Online-lektiehjælp

- Er PR-medlemmerne positivt stemt for forsøg med online-lektiehjælp. Det må ikke blive sådan, at elever ikke kan lave lektier, fordi de ikke kan få hjælp, ellers er der positive tilbagemeldinger på at igangsætte forsøget. Det skal være frivilligt at deltage.

### Igangsætte kommissorieskrivning for PU og hf-udvalg

- HF: TO, EB, MKR
- PU: FN, TS, HD, UN

### Indsendt forslag: Flere pr-møder

- Der skal afholdes 2 og derudover har skolen valgt at afholde 2
- Økonomisk belastning.
- Torsdagsavisen er med til at informere, med ikke diskutere.
- Måske skal man lave temadage?

Punktet udskydes til et andet PU-mødet.

Printerbudget - udskydes ligeledes til næste gang.