**Ingredients/Equipment**

**Class 4 Spring 2024**

Please remember that High Risk ingredients (Cheese or meats etc.) should be stored in the fridge at the beginning of the school day. Container should ideally be a 3l size to be able to fit most of the items we make and have the students name on it.

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| Practical | What to Bring | Date |
| Jam Tarts  Shortcrust Pastry | No ingredients required  Container with a lid | Mon 8th Jan (B) |
| Burger in a bun | 100g mince beef  1 onion  Container with a lid | Tue 16th Jan (A) |
| Pizza or Calzone | 50g Cheese and additional favourite toppings.  Container with a lid or foil | Mon 22nd Jan (B) |
| Fajitas | Chicken breast  Onion  1 pepper  Container with a lid | Tue 30th Jan (A) |
| Savoury Turnover | Ham and/or onion  50g Cheese  Container with a lid | Mon 5th Feb (B) |
| Sausage Rolls  (Ruff Puff) | 200g Sausage meat or veg sausages.  Container with a lid | Tue 13th Feb (A) |
| HALF TERM | HALF TERM | HALF TERM |
| Cake making  (Sugar Experiment)  And Planning for Own dish | Container with a lid | Mon 26th Feb (B) |
| Mini Lemon Tarts | 2 lemons  Container with a lid | Tue 5th March (A) |
| Bread Making  (Flour experiment) | Container with a lid | Mon 11th March (B) |

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| Gluten Free bread | Container with a lid | Tue 19th March (A) |
| Individual dish | Ingredients for individual dish as planned in previous lesson  Container to transport home in | Mon 25th March (B) |
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