**Ingredients/Equipment**

**Class 5 Spring 2024**

Please remember that High Risk ingredients (Cheese or meats etc.) should be stored in the fridge in the food room 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 |
| Iced Buns | Container with a lid | Wed 10th Jan B |
| Homemade soup and breadsticks or croutons | Vegetables of choice  Container with lid or flask | Wed 17th Jan A |
| Red Fruit Filo pastry baskets | Container with a lid | Wed 24th Jan B |
| Creamy Cardamon Chicken with Chilli flatbreads | Chicken breasts  1 onion  Small pot of double cream  Container with a lid | Wed 31st Jan A |
| Apple strudel | 2/3 Eating apples  Container with a lid | Wed 7th Feb B |
| Manchester Tarts | Container with a lid | Wed 14th Feb A |
| Half Term |  |  |
| Key Lime Pie | 225g digestive biscuits  Tin of condensed milk  3 limes  Container with a lid | Wed 1st March B |

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| Gingerbread | Container with a lid | Wed 8th March A |
| Mayonnaise and other ways of cooking eggs | No ingredients needed. | Wed 15th March B |
| Own Dish to showcase skills | Ingredients as needed as per plan from previous lesson.  Container with a lid | Wed 22nd March A |
| Hot X Buns | Container with a lid | Wed 29th March B |

The summer term will be spent completing research and practice coursework. Any ingredients needed if any will be notified on a weekly basis.