

Year 87 Practical Cookery – Ingredients Summary

Step By Step power points for each practical dish can be found in your son/daughter’s Design and Technology Google Classroom – part of the homework set each week is for students to go through the necessary power point to prepare for the practical.

Please encourage your son/daughter to SPLIT ingredients with a friend e.g. one brings in a pepper to share and the other student the mushrooms for the pizza toast.

Tomato Sauce (GRADED PRACTICAL)	Pizza Toast (GRADED PRACTICAL)	Scones (GRADED PRACTICAL)	Banana and Chocolate Muffins (GRADED PRACTICAL)	Shortbread (GRADED PRACTICAL)
Student to bring in: <ul style="list-style-type: none"> • 400g tin of tomatoes • 1 onion • 1 or 2 garlic cloves (optional) • CONTAINER 	Student to bring in: <ul style="list-style-type: none"> • Half a yellow pepper • 1 spring onion • 1 mushroom • 30g+ of cheese (e.g. Cheddar) • 2 slices of bread (or a bagel, piece of French Stick) • CONTAINER 	Student to bring in: <ul style="list-style-type: none"> • 115g self-raising flour • 75ml milk • 25g unsalted butter OR margarine • CONTAINER 	Student to bring in: <ul style="list-style-type: none"> • 115g self-raising flour • 50g caster sugar • 70g butter OR margarine • 2 RIPE bananas • 1 bag chocolate buttons • 5 muffin cases • CONTAINER 	Student to bring in: <ul style="list-style-type: none"> • 150g plain flour • 100g unsalted butter • 50g caster sugar • CONTAINER

<p>School to provide:</p> <ul style="list-style-type: none"> • 2 tbsp tomato puree (school) • 1 tbsp of oil (school) • 1 tsp mixed herbs (school) • Salt and pepper (school) 	<p>School to provide:</p> <ul style="list-style-type: none"> • 2 tbsp of tomato puree • 0.5tsp mixed herbs 	<p>School to provide:</p> <ul style="list-style-type: none"> • 0.5tsp baking powder • Pinch of salt • 25g sultanas • 15g caster sugar 	<p>School to provide:</p> <ul style="list-style-type: none"> • 	<p>School to provide:</p> <ul style="list-style-type: none"> • Pinch of sugar for the top