

Year 9 - Ingredients for L1/2 Hospitality and catering

The ingredients detailed below are required in order for your child to take part in the L1/2 Hospitality and Catering practical lessons over the next half term. The items in **bold** should be provided wherever possible.

The items in *paler text* can be provided by yourself as well if you prefer, but will be available in school for a small charge (no more than 50p). This should lessen the burden on you if you do not normally have such items in your cupboards.

Please make sure containers are labelled with your child's name, and are taken at the end of the lesson or collected at the end of the day. There can be up to 125 pupils cooking in any one day.

To prevent unnecessary waste, please only send pupils with the quantities requested.

Food not collected at the end of the day will be disposed of. We do not have sufficient storage to keep items indefinitely

<u>Date</u>	<u>Ingredients needed -</u>
6/6/18	<u>Pizza</u> 150g Strong flour 1tsp yeast Toppings of your choice
13/6/18	<u>Croissants</u> 125g strong flour 75g unsalted butter 60mls milk 25g sugar 1 egg
20/6/18	<u>Chocolate fudge cake</u> 175g self-raising flour 2 tablespoons cocoa powder 1 teaspoon bicarbonate of soda 150g caster sugar 2 tablespoons golden syrup 2 eggs 150mls sunflower oil 200mls milk Icing - 100g unsalted butter 225g icing sugar 40g cocoa powder
27/6/18	<u>Banana loaf</u> 140g butter 140g caster sugar 2 eggs 140g self raising flour 1 tsp baking powder 2 very ripe bananas 50g icing sugar
4/7/18	<u>Pretzels</u> 250g Strong flour 1 tbs dark muscavado sugar 25g unsalted butter 1 ½ tablespoons bicarbonate of soda 1 egg
11/7/18	<u>Truffles</u> 150g dark chocolate 150g double cream 25g unsalted butter

18/7/18	<p><u>Rocky Road</u> 100g dark chocolate 1 tbs golden syrup 75g butter 50g marshmallows 100g digestive biscuits 50g Maltesers Optional ingredients: 50g Raisins/Sultana/Nuts</p>
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