

Autumn Term 2024

	w/b 8.9.25	w/b 15.9.25	w/b 22.9.25	w/b 29.9.25	w/b 6.10.25	w/b 13.10.25	w/b 20.10.25
5	Tues only	Intro - Weighing and Measuring	Fruit Fusion	Theory	CousCous Salad	Theory	Pitta/ Tortilla Pizza
6	Intro -Peer Assessment	Cheese Straws	Skills Builder Wed Veg Chop Thurs	Scone Swirls	Theory Eat Well Guide & Carbohydrates	Breakfast Muffins	Apple Crumble
7	Intro-Sharp Knife Skills	Ragu Sauce	Bolognese	Theory Medical Needs & Yeast Experiment	Bread Rolls plain	Flavoured Bread	Pizza
8	Intro - theory	Salsa test	Puff Pastry	Danish Pastries	Theory Ethical V Factory	Squidgy Chocolate & Pear Pudding	Mini Shortcrust Savoury Tarts

Half-Term

	w/b 3.11.25	w/b 10.11.25	w/b 17.11.25	w/b 24.11.25	w/b 1.12.25	w/b 8.12.25	w/b 15.12.25
5	Theory Tues only	Party Palmiers	Muffins	Theory	Italian Frittatas	Christmas Shortbreads	The Great British Baked Bean Off
6	Theory Dairy	Not A Sausage Roll	Pasta Salad	Theory Protein & Onion chop	Ragu Sauce	Marble Cake	The Great British Ketchup Off
7	Theory Social Choices	Lentil Curry	Pasta Bake/Mac & Cheese	Theory Religious & Cultural	Noodle Stir Fry	Lemon & Cranberry Drizzle Cake	Evaluations Ready Steady Cook
8	Invention Test (Tues only)	Chile Con Carne	Theory Fair Trade	Chicken Pot Pie	Chicken Nuggets and Dip	<i>Opportunity to remake a recipe</i>	Evaluations Ready Steady Cook

	Mon	Tues	Wed	Thurs
AM reg	5	8	6	7
Break	8	5	7	6