

Year 7 Practical dates - Rotation 2

COOKING DATES	R2 7X/Fd1	R2 7Y/Fd1
Knife skills	26th November	23rd November
Vegetable crudites and salsa	2nd December	30th November
Pancakes	10th December	7th December
Bread rolls	16th December	14th December
Macaroni cheese	7th January	7th January
Jam tarts	13th January	11th January
stir fry	21st January	18th January
Fish or chicken goujons	27th January	25th January
Fruit muffins	4th February	4th February

Year 8 practical dates - Rotation 2

COOKING DATES	R2 8X/Fd1	R2 8Y/Fd1
Burgers	30th November	29th November
Toad in the hole	6th December	7th December
Spaghetti bolognese	14th December	13th December
Cakes experiment (school provides ingredients)		
Tagliatelle pasta (bring in homemade ragu sauce)	11th January	10th January
Pizza (bring in homemade ragu sauce)	17th January	18th January
Chocolate brownies	25th January	24th January
Pineapple upside down cakes	31st January	

Year 9 practical dates - Whole year

COOKING DATES	9A1	9A2	9A3	9A4	9B1	9B2	9B3	9B4
Calzone	27/SEPT	5/OCT	28/SEPT	30/SEPT	5/OCT	30/SEPT	28/SEPT	27/SEPT
Nandos's spicy rice	1/NOV	9/NOV	2/NOV	4/NOV	9/NOV	4/NOV	2/NOV	1/NOV
Enchiladas	29/NOV	7/DEC	30/NOV	2/DEC	7/DEC	2/DEC	30/NOV	29/NOV
Potato experiments (School provides ingredients)	10/JAN	18/JAN	11/JAN	13/JAN	18/JAN	13/JAN	11/JAN	10/JAN
Ready, steady, cook (School provides ingredients)	24/JAN	1/FEB	25/JAN	27/JAN	PSHE day	27/JAN	25/JAN	24/JAN
Curry	7/FEB	15/FEB	8/FEB	10/FEB	15/FEB	10/FEB	8/FEB	7/FEB
Ravioli	11/JULY	22/MAR	15/MAR	17/MAR	22/MAR	17/MAR	15/MAR	11/JULY
Lasagne	25/APR	3/MAY	26/APR	28/APR	3/MAY	28/APR	26/APR	25/APR
Key lime pie	23/MAY	7/JUNE	24/MAY	26/MAY	7/JUNE	26/MAY	24/MAY	23/MAY
Food styling practice (School provides ingredients)	13/JUNE	21/JUNE	14/JUNE	16/JUNE	21/JUNE	16/JUNE	14/JUNE	13/JUNE
Swiss roll 'show stopper'	27/JUNE	5/JULY	28/JUNE	30/JUNE	5/JULY	30/JUNE	28/JUNE	27/JUNE