

Year 7 Practical dates - Rotation 2

COOKING DATES	R2 7CX1	R2 7CX2	R2 7CY1	R2 7CY2
Knife skills	22/march	1/march	29/feb	7/march
Vegetable crudites and salsa	19/april	25/march	14/march	25/march
Pancakes	30/april	26/april	28/march	22/april
Bread rolls	3/may	10/may	25/april	2/may
Macaroni cheese	17/may	24/may	9/may	16/may
Jam tarts	4/june	10/june	23/may	6/june
stir fry	21/june	14/june	13/june	20/june
Fish or chicken goujons	2/july	24/june	27/june	24/june
Fruit muffins	5/july	28/june	11/july	4/july

Year 8 practical dates - Rotation 2

COOKING DATES	R2 8CX1	R2 8CX2	R2 8CY1	R2 8CY2
Burgers	18/march	29/feb	29/feb	7/march
Toad in the hole	15/april	14/march	14/march	21/march
Spaghetti bolognese	29/april	28/march	28/march	18/april
Tagliatelle pasta (bring in homemade ragu sauce)	13/may	25/april	25/april	2/may
Pizza (bring in homemade ragu sauce)	3/june	9/may	9/may	16/may
Chocolate brownies	17/june	23/may	23/may	6/june
Drop sponge sandwiches	1/july	13/june	13/june	20/june

Year 9 practical dates - Whole year - please check dates carefully as they are not always in order!

COOKING DATES	9CX1	9CX2	9CX3	9CX4	9CY1	9CY2	9CY3	9CY4
Calzone	21 sept	13 oct	12 oct	16 oct	16 oct	28 sept	3 oct	25 sept
Chicken Arrabiata and pasta	19 oct	17 nov	16 nov	6 nov	6 nov	2 nov	7 nov	30 oct
Enchiladas	7 dec	12 jan	11 jan	4 dec	4 dec	30 nov	5 dec	27 nov
Christmas practical	21 dec	15 dec	14 dec	18 dec	18 dec	14 dec	19 dec	11 dec
Potato experiments (NO ingredients needed)	1 feb	9 feb	8 feb	29 jan	29 jan	25 jan	30 jan	22 jan
Ready, steady, cook (NO ingredients needed)	22 feb	1 march	29 feb	19 feb	19 feb	8 feb	20 feb	5 feb
Curry and flatbread	7 march	15 march	14 march	18 march	4 march	29 feb	5 march	26 feb
Ravioli	18 april	10 april	25 april	29 april	15 april	25 april	16 april	22 april
Chocolate mousse	16 may	14 june	23 may	3 june	13 may	23 may	14 may	20 may
Key lime pie	6 june	28 june	13 june	17 june	3 june	13 june	4 june	10 june
Swiss roll	20 june	12 july	27 june	1 july	17 june	27 june	18 june	24 june