

# 10C Hospitality and Catering Practical Schedule

## Spring Term 2024

You must remember to bring:

- Your chef jacket (clean)
- Your apron (clean)
- A hair tie if you have long hair
- A container to take your food home in

And remember:

- You must not wear nail varnish or false nails
- Your shoes must be non-slip and preferably not canvas
- If you have an upset tummy or suspect food poisoning or have been sick recently you should not cook- but do let your teacher know in advance.

Afterwards:

- Remember to collect your food from your food room at the end of p6. If you have an after-school club, you can collect it after it finishes.
- Take your jacket and apron home and wash them ready for next week.
- Store your food in the fridge at home (unless your teacher tells you otherwise) and eat within 24 hours.
- When re-heating food, make sure it is piping hot (steaming). Only ever reheat food once.

Date	Recipe name	What is it?	Skills	Completed (sign & date)
10 <sup>th</sup> Jan	Savoury gougere	A savoury choux pastry dish	Piping Grating Making choux Baking	
17 Jan	Choux buns	Sweet choux buns filled with cream and drizzled with chocolate sauce	Piping Making choux Water bath Drizzling Plating Portion control Baking	
24 Jan	<b>Core RPE DAY</b>			
31 Jan	Meringue nests with berry coulis	Sweet crisp meringue nests filled with cream and decorated with berries	Separating eggs Whisking Piping Boiling Baking Knife skills Presentation skills	
7 Feb	<b>DESSERT CHALLENGE</b>			

14 Feb	Portioning chicken and basic butchery workshop	Taking a whole chicken, you will portion it into component parts, as well as learning how to tie a butchers knot	Butchery knots Use of boning knife Hygiene Portioning a chicken	
<b>HALF TERM</b>				
28 Feb	Pate, onion jam and melba toasts	Chicken liver parfait, with an onion accompaniment and crispy curled toasts	Sauteing Grilling Quenelling Reducing	
6 Mar	<b>YEAR 11 PRACTICAL EXAMS MON-WED</b>			
13 Mar	Chicken roulade	A chicken breast batted out, filled, rolled , then steamed. Served with a velouté and vegetable accompaniments	Batting out Filling Shaping Steaming Reverse searing Blanching Refreshing	
20 Mar	Chicken thighs with flavours of French onion soup	Pan fried chicken thigh served on a cheese crouton and topped with deeply caramelized onions in a sauce	Caramelising Reducing Pan frying Deboning Toasting	
27 Mar	Marinated chicken wings/ southern fried drumsticks with slaw	Two starter dishes: 1. Chinese style sticky wings with chilli, sesame and coriander 2. Chicken drumsticks pannéd in a seasoned flour coating and deep fried, served with a simple slaw	Marinading Deep frying Oven baking	
<b>EASTER BREAK</b>				