

Year 10 Hospitality and Catering Schedule- Spring Term 2025

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 (date)
Wk. 13 th January	Sauces: velouté, tomato reduction.	Two very different sauces made using the same starting point of a mirepoix. (two containers will be needed to take food home)	Knife skills Making a roux Reducing Bouquet garni	
Wk. 20 th January	Choux buns	Sweet choux buns filled with cream and drizzled with chocolate sauce	Piping Making choux Water bath Drizzling Plating Portion control Baking	
Wk. 27 th January	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	
Wk. 3 rd February	Dessert presentation challenge	An opportunity to develop and refine presentation skills in the plating of a dessert made of several components	A combination of skills from previous practicals	

Wk. 10 th February	Portioning chicken and Chinese chicken wings	Taking a whole chicken, you will portion it into component parts. The wings will then be marinated which when cooked makes sticky wings served with spring onion, chilli and sesame seeds.	Butchery knots Use of boning knife Hygiene Portioning a chicken Marinating	
HALF TERM				
Wk. 24 th February	Introduction to bread making. Pate, onion jam and melba toasts	A demonstration of a well hydrated no knead bread recipe that can be adapted to make baguette, rolls or focaccia. Then a smooth chicken liver parfait, with a sticky onion accompaniment and crispy curled toasts.	Removing sinew, Frying Slicing Caramelising Blending Grilling Slicing	
Wk. 3 rd March	Chicken roulade	A chicken breast batted out, filled, rolled, then steamed. Served with a velouté and vegetable accompaniments	Batting out Filling Shaping Making a roux Steaming Presentation	
Wk. 10 th March	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	Deboning Pan frying Caramelising Slicing Grilling Garnishing	
Wk. 17 th March	Southern fried drumsticks with slaw	Chicken drumsticks panned in a seasoned flour coating and deep fried, served with a simple slaw and seasoned fries	Deep fat frying Slicing Emulsions Tossing Baking Seasoning	
Wk. 24 th March	Chicken pot pie	Shredded chicken and vegetables in a roux sauce, topped with flaky pastry and oven baked.	Pastry making (laminating) Making a roux Dicing Glazing Crimping	
EASTER BREAK				