

Cookery Overview September 2016 to July 2017

Each year group will have the opportunity to experience cooking outdoors as well as indoors during these sessions.

*KS2 Baking will concentrate on mainly savoury dishes, striving to use in-season ingredients and teaching the fundamentals of a healthy balanced diet.

* KS1 Baking will concentrate on building basic skills and encouraging healthy choices.

The children will be given the opportunity to work in pairs, encouraging team work, co-operation, good communication and handling skills, safe use of tools and equipment, whilst producing their own end product to sample and/or take home. Whenever possible, the children will use produce harvested from our school grow zone.

	Autumn 1 Year 6	Autumn 2 Year 4	Spring 1 Year 5	Spring 2 Year 3	Summer 1 Year 2	Summer 2 Year 1
Indoor Cooking	Introducing how to make/use shortcrust pastry and puff pastry. Using local and in-season fruit and veg we will make " Herby Sausage & Apple Spirals " and French style " Quiche Lorraine "	Using healthy and nutritious oats we will make Savoury Oat Cakes and an "in-season" Oaty fruit Crumble	Making our own bread dough base, we will make Pizza with homemade tomato sauce and a topping. And on a sweeter side making Spring Butterfly Cakes .	Using local potatoes Year 3 will make Herby Potato Cakes and then decorated Easter Biscuits in preparation for the Easter holidays. One biscuit will be frozen for the final week.	Using "in season" fruit and vegetables we will make our own Fruit & Veg Kebabs and make tasty healthy dips to try with them. Year 2 will then make Summer Raspberry Buns using a biscuit dough recipe.	Using a quick dough recipe we will make our own bread rolls , one of which will be frozen for the final weeks woodland picnic. We will decorate biscuits and make Wholemeal Pitta Pizza's .
Outdoor Cooking	Final Week: Part Bake Jacket Potatoes in school. These will then be finished off on an outdoor campfire/oven and eaten around the campfire.	Final Week: Melting marshmallows and chocolate over a campfire to make S'mores and enjoy with a hot seasonal fireside drink.	Final Week: Campfire hot chocolate made with milk and Campfire Bread Twists (weather permitting)	Final Week: Forest Campfire drinks will be prepared along with enjoying the Easter biscuit made earlier.	Campfire snacks and drinks will be made/provided depending on "in season" ingredients.	Woodland Picnic using our own bread rolls we will grow cress and use this in a sandwich filling.