

Year 9 Schedule- Hospitality and Catering Taster sessions 2023/ 24. Rotation 1

You must remember:

- Your apron (clean)
- A hair tie if you have long hair
- 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.
- You must remember to bring labelled ingredients to your food room first thing in the morning, and store in the correct cupboards/ fridges

Afterwards:

- 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 apron and tea towel 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.

Options Rotation 1: wc 4 th Sep								
	9Q4. DJ in T6	9Q5. EG in T7		9S3. DJ in T6	9S4. EG in T7		9P3. EG in T7	9P4. DJ in T6
Fri 8 th Sep	Jamie's sweet potato muffins	Jamie's sweet potato muffins	Fri 8 th Sep	THEORY	THEORY	Wed 6 th Sep	Jamie's sweet potato muffins	Jamie's sweet potato muffins
Thu 14 th Sep	THEORY	THEORY	Wed 13 th Sep	Jamie's sweet potato muffins	Jamie's sweet potato muffins	Fri 15 th Sep	THEORY	THEORY
Fri 22 nd Sep	Mini spanakopita	Mini spanakopita	Fri 22 nd Sep	ANAPHYLAXIS TRAINING	THEORY	Wed 20 th Sep	WALK FOR THE WORLD	
Thu 28 th Sep	ANAPHYLAXIS TRAINING	THEORY	Wed 27 th Sep	Mini spanakopita	Mini spanakopita	Fri 29 th Sep	ANAPHYLAXIS TRAINING	THEORY
Fri 6 th Oct	Cardamon buns	Cardamon buns	Fri 6 th Oct	THEORY	ANAPHYLAXIS TRAINING	Wed 4 th Oct	Mini spanakopita	Mini spanakopita
Thu 12 th Oct	THEORY	ANAPHYLAXIS TRAINING	Wed 11 th Oct	Cardamon buns	Cardamon buns	Fri 13 th Oct	THEORY	ANAPHYLAXIS TRAINING
Fri 20 th Oct	Red Thai curry meatballs	Red Thai curry meatballs	Fri 20 th Oct	THEORY	THEORY	Wed 20 th Oct	Cardamon buns	Cardamon buns

Year 9 Schedule- Hospitality and Catering Taster sessions 2023/ 24. Rotation 2

You must remember:

- Your apron (clean)
- A hair tie if you have long hair
- 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.
- You must remember to bring labelled ingredients to your food room first thing in the morning, and store in the correct cupboards/ fridges

Afterwards:

- 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 apron and tea towel 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.

Options Rotation 2: wc 30th Oct						
	9Q1. EG in T7	9Q3. DJ in T6		9S2. DJ in T6		9P2. DJ in T6
Thu 2 nd Nov	THEORY	THEORY	Wed 1 st Nov	Jamie's sweet potato muffins	Fri 3 rd Nov	THEORY
Fri 10 th Nov	Jamie's sweet potato muffins	Jamie's sweet potato muffins	Fri 10 th Nov	THEORY	Wed 8 th Nov	Jamie's sweet potato muffins
Thu 16 th Nov	ANAPHYLAXIS TRAINING	THEORY	Wed 15 th Nov	Mini spanakopita	Fri 17 th Nov	ANAPHYLAXIS TRAINING
Fri 24 th Nov	Cardamon buns	Cardamon buns	Fri 24 th Nov	ANAPHYLAXIS TRAINING	Wed 22 nd Nov	Mini spanakopita
Thu 30 th Nov	THEORY	ANAPHYLAXIS TRAINING	Wed 29 th Nov	Cardamon buns	Fri 1 st Dec	THEORY
Fri 8 th Dec	OCCASIONAL DAY		Fri 8 th Dec	OCCASIONAL DAY	Wed 6 th Dec	Cardamon buns
Thu 14 th Dec	THEORY	THEORY	Wed 13 th Dec	Red Thai curry meatballs	Fri 15 th Dec	THEORY

Year 9 Schedule- Hospitality and Catering Taster sessions 2023/ 24. Rotation 3

You must remember:

- Your apron (clean)
- A hair tie if you have long hair
- 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.
- You must remember to bring labelled ingredients to your food room first thing in the morning, and store in the correct cupboards/ fridges

Afterwards:

- 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 apron and tea towel 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.

Options Rotation 3: wc 1st Jan					
	9Q2. DJ in T6		9S1. DJ in T6		9P1. EG in T7
Fri 5 th Jan	Jamie's sweet potato muffins	Fri 5 th Jan	THEORY	Wed 3 rd Jan	TRAINING DAY
Thu 11 th Jan	THEORY	Wed 10 th Jan	Jamie's sweet potato muffins	Fri 12 th Jan	THEORY
Fri 19 th Jan	Mini spanakopita	Fri 19 th Jan	ANAPHYLAXIS TRAINING	Wed 17 th Jan	Jamie's sweet potato muffins
Thu 25 th Jan	ANAPHYLAXIS TRAINING	Wed 24 th Jan	Mini spanakopita	Fri 26 th Jan	ANAPHYLAXIS TRAINING
Fri 2 nd Feb	Cardamon buns	Fri 2 nd Feb	THEORY	Wed 31 st Jan	Mini spanakopita
Thu 8 th Feb	OPTIONS PRESENTATION	Wed 7 th Feb	Cardamon buns	Fri 9 th Feb	OPTIONS PRESENTATION

Fri 16 th Feb	Thai turkey meatballs	Fri 16 th Jan	OPTIONS PRESENTATION	Fri 14 th Feb	Cardamon buns
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