

	w/b 5/9/22	w/b 12/9/22	w/b 19/9/22	w/b 26/9/22	w/b 3/10/22	w/b 10/10/22	w/b 17/10/22
Year 5	Introduction Weighing and Measuring	Fruit Fusion	Theory	Cous Cous Salad	Theory	Pitta/Tortilla Pizza	Party Palmiers
Year 6	Introduction Peer Assess Key Skills	Cheese Straws	Theory Healthy Eating	Scone Swirls	Theory Carbohydrates	Breakfast Muffins	'Not a Sausage Roll'
Year 7	Introduction Sharp Knife Skills	Bolognese	Theory Medical Needs	Bread Rolls	Pizza Dough	Theory Religious and Cultural	Pasta Bake/ Macaroni Cheese
Year 8	Tutor time	Introduction Sharp Knife Skills Salsa	Queens Funeral	Puff Pastry	Danish Pastries	Ethical v Factory Farming	Squidgy Chocolate Pear Pudding

Half Term

	w/b 31/10/22	w/b 7/11/22	w/b 14/11/22	w/b 21/11/22	w/b 28/11/22	w/b 5/12/22	w/b 12/12/22
Year 5	Theory	Muffins	Theory	Italian Frittatas	One Big Cheese Scone	Christmas Short Breads	Evaluations The Great Big British Baked Bean Off
Year 6	Theory Food Choices <small>*not Tuesday's group</small>	Pasta Salad	Ragu Sauce	Theory Fruit and Veg	Fruit Cake	Decorating Cake	Evaluations Inside the Factory Competition
Year 7	Chocolate Bread and Butter Pudding	Theory Social Choices	Chicken Noodle Stir Fry	Taste Testing	Apple Turnover	Jam Tarts – Short Crust	Evaluations Ready Steady
Year 8	INSET	Sweet n Sour/ Thai Curry	Theory Fair Trade	Chicken Pot Pie	Chicken Katsu Curry	Mince Pies with decoration	Evaluations Ready Steady