Ks3 Food Timetable

Please find a list of ingredients/ equipment students will need for the next rotation of Food at Westfield School. Due to enhanced Covid-related hygiene precautions, students cook four times over eight weeks.

First, please check what group your child is in (they will have this written in their planner on their first lesson) and then check below to see what is needed for that group/lesson.

We have access to student's food allergy information on our system and we are a nut-free room, but if you wish to discuss anything in relation to this or have any other queries, please do not hesitate to contact me via Weduc or my email which is <u>m.hogan@westfield-chorustrust.org</u>.

Please note, due to year-group bubble restrictions, students MUST collect their food at the end of the day on which they cooked. Unfortunately, we currently cannot store food overnight. Any leftover food has to be discarded, however any plastic containers left behind are washed out and stored for the students to collect at another time. Food can be collected up to 4pm on the day that it is cooked.

Thanks,

Mrs M Hogan

7Y/ Te3 (Thursday)

Please note! Students are to bring their ingredients/ container to room 140 at the start of the day.

Group A 7Y/Te3	Practical	Students need to bring in:	
17.12.20	Pizza Toast	All ingredients are supplied by school	
14.1.21	Upside-down	1 x 200g canned fruit e.g. pineapple rings	
	pudding	A large container to take pudding home in (a Celebrations/ Quality Street plastic tub is ideal).	
28.1.21	Soup	1 x large potato 2 x carrots 1 x leek 1 x onion A large container to take soup home in	
11.2.21	Crown Loaf	A large container to take bread home in	

7X/ Te2 and Te3 (Fridays)

Please note! Students are to bring their ingredients/ container to room 140 at the start of the day.

Group A 7X/ Te3	Group B 7X/Te2	Practical	Students need to bring in:
18.12.20	8.1.21	Pizza Toast	All ingredients are supplied by school
15.1.21	22.1.21	Upside-	1 x 200g canned fruit e.g. pineapple rings
		down	A large container to take pudding home in (a Celebrations/ Quality Street
		Pudding	plastic tub is ideal).
29.1.21	5.2.21	Soup	1 x large potato
			2 x carrots
			1 x leek
			1 x onion
			A large container to take soup home in
12.2.21	26.2.21	Crown Loaf	A large container to take bread home in

8Y- Te3/ Te4 (Wednesdays)

Group A 8Y/ Te3	Group B 8Y/Te4	Practical	Students need to bring in:
16.12.21	6.1.21	Pizza	All ingredients are supplied by school
13.1.21	20.1.21	Quiche	100g Cheese e.g. Cheddar
			2 x vegetables of your choice e.g. 1 onion and 1 salad tomato
			Optional- 50g of cooked meat e.g. ham, chicken or small tin of tuna
			A large container to take quiche home (a Celebrations/ Quality Street plastic
			tub is ideal).
27.1.21	3.2.21	Soup	1 x large potato
			2 x carrots
			1 x leek
			1 x onion
			A large container to take soup home in
10.2.21	24.2.21	Pasta Pot	100g dried pasta shapes e.g. penne, macaroni, twists
			2 x vegetables of your choice e.g. 1 onion and 1 salad tomato or 1 pepper
			1 x 400g tin of chopped tomatoes
			Optional- 50g grated cheese
			A large container to take pasta home in

Please note! Students are to bring their ingredients/ container to room 139 at the start of the day.

8X/ Te4 (Fridays)

Please note! Students are to bring their ingredients/ container to room 139 at the start of the day.

Group A 8X/ Te4	Practical	Students need to bring in:		
18.12.21	Pizza	All ingredients are supplied by school		
8.1.21	Quiche	100g Cheese e.g. Cheddar		
		2 x vegetables of your choice e.g. 1 onion and 1 salad tomato		
		Optional- 50g of cooked meat e.g. ham, chicken or small tin of tuna		
		A large container to take quiche home in (a Celebrations/ Quality Street plastic tub is ideal).		
22.1.21	Soup	1 x large potato		
		2 x carrots		
		1 x leek		
		1 x onion		
		A large container to take soup home in		
5.2.21	Pasta Pot	100g dried pasta shapes e.g. penne, macaroni, twists		
		2 x vegetables of your choice e.g. 1 onion and 1 salad tomato or 1 pepper		
		1 x 400g tin of chopped tomatoes		
		Optional- 50g grated cheese		
		A large container to take pasta home in		

9X-Te1/Te5 (Mondays)

Group A 9X/ Te1	Group B 9X/Te5	Practical	Students need to bring in:
14.12.21	4.1.21	Chelsea	All ingredients are supplied by school
		Buns	
11.1.21	18.1.21	Bakewell	All ingredients are by school
		Tart	A large container to take the Tart home in (a Celebrations/ Quality Street plastic tub is ideal).
25.1.21	1.2.21	Swiss Roll	100g soft fruits e.g. strawberries, raspberries, blueberries (or a combination of these)
			A large container to take Swiss Roll home in
8.2.21	22.2.21	Puff-pastry	100g Hard Cheese e.g. Cheddar
		Twists	Optional- 50g cooked meat e.g. ham, bacon, chicken

Please note! Students are to bring their ingredients/ container to room 140 at the start of the day.

9Y- Te5/ Te2 (Tuesdays)

Please note! Students are to bring their ingredients/ container to room 140 at the start of the day.

Group A 9Y/ Te5	Group B 9Y/Te2	Practical	Students need to bring in:
15.12.21	5.1.21	Chelsea	All ingredients are supplied by school
		Buns	
12.1.21	19.1.21	Bakewell	All ingredients are by school
		Tart	A large container to take the Tart home in (a Celebrations/ Quality Street
			plastic tub is ideal).
26.1.21	2.2.21	Swiss Roll	100g soft fruits e.g. strawberries, raspberries, blueberries (or a combination
			of these)
			A large container to take Swiss Roll home in
9.2.21	23.2.21	Puff-pastry	100g Hard Cheese e.g. Cheddar
		Twists	Optional - 50g cooked meat e.g. ham, bacon, chicken