| Year 8 Recipes 8DT | | | |
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| **Date: 05/11/2026 Violet**<br>**10/11/2026 Yellow**<br><br>**8. Quiche (pastry)**<br><br>**200g plain flour**<br>**100g butter**<br><br>**Named container** | **Date: 11/11/2026 Violet**<br>**12/11/2026 Yellow**<br><br>**9. Quiche (filling)**<br><br>**2x eggs**<br>**100g cheddar cheese**<br>**1 x onion**<br>**Optional extras:**<br>**Ham, cooked bacon etc**<br><br>**Named container** | **Date: Group 1- 19/11/2026 &**<br>**Group 2 - 25/11/2026 Violet**<br><br>**Group 1- 24/11/2026 &**<br>**Group 2 - 26/11/2026 Yellow**<br><br>**10. Independent project**<br><br>Students will decide upon their own recipe to cook, following the project criteria and guidelines. They will inform you of their recipe choice and the date they will cook.<br><br>**Named container** | **Date: 03/12/2026 Violet**<br>**08/12/2026 Yellow**<br><br>**11. Swiss roll sponge**<br><br>**85g Caster sugar**<br>**3 x eggs**<br>**60g Self raising flour**<br>**25g cocoa powder**<br><br>Swiss roll will be frozen in school and then students will be able to decorate them the next lesson. |
| **Date: 09/12/2026 &**<br>**10/12/2026 Violet**<br>**10/12/2026 Yellow**<br><br>**12. Swiss roll filling & decoration**<br><br>**300g Icing sugar**<br>**150g soft butter**<br><br>**100g Plain chocolate to melt and make shapes**<br><br>**Coloured fondant icing**<br><br>Named container | | ***Welcome to Food Preparation and Nutrition at Lockyer's school. Please bring your ingredients in a named bag and put them in the food storage cupboards in your classroom OR in a named container in the fridge.*** | ***If providing ingredients is a problem at any time, please see your teacher ASAP. The more notice we have the more we will be able to help. It may be necessary to rearrange a practical lesson due to unforeseen circumstances; you will be notified of any changes as soon as possible.***<br><br>***Many thanks, Mrs Siallagan*** |