GCSE FOOD PREPARATION AND NUTRITION

Group 10x Summer 2025

The next practical lessons will be focusing on the practical skills and techniques needed for the GCSE.

The exact dates are in the table below. I have included what ingredients are needed; please note that anything with a line through it will be available in school for students to use although they can bring their own if preferred.

They should make sure they weigh and measure at home where possible and bring ingredients in a named container I have no problems with ingredients being swapped to suit families and individuals, suitable modifications will be discussed in class. Ingredients can be tweaked for different dietary needs e.g. allergies. If you need any help or wish to discuss please contact me at the address below.

Please email me if you have any problems or queries esm@hartismere.com

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Date	Dish	Ingredients needed	
13/5/25	Lemon curd	170g soft baking spread or butter	
	and	170g caster sugar	
	elderflower	200g self raising flour	
	cake	1 tsp baking powder	
		4 small eggs or 3 large eggs	
		2 lemons	
		To decorate:	
		2 dessert spoons elderflower cordial	
		2 dessert spoons lemon curd	
		50g icing sugar	
3/6/25	Chicken	2 whole chicken legs	
	ballotine	50g mushrooms	
		3 good quality chipolatas	
		100g pancetta or 10 rashers of streaky bacon	
		4 fresh sage leaves	
		50g butter	
17/6/25	Chilli ginger	*200g stir fry beef strips/rump steak/chicken	
	beef*	breast/pork loin . Must be quick cook meat stewing	
		beef not suitable	
		2 spring onions	
		1 clove garlic	
		½ red chilli	
		2.5cm piece of ginger	
		1 whole lime	
		400g uncut vegetables(eg bean sprouts, peppers,	
		sweetcorn, mushrooms, broccoli, green	
		cabbage,carrots, pak choi)	
		150g of dried or "ready to wok" noodles	
		2 teaspoons soy sauce	
1/7/25	Rainbow meringues	2 large eggs whites	https://www.bbcgoodfood.com/recipes/rai
		110g white caster sugar	nbow-rippled-meringues
		Plus two of the following flavours:	
		Lemon meringues	
		very finely grated zest 1 lemon	
		yellow food colouring paste*	
		Orange meringues	
		very finely grated zest 1 orange	
		orange food colouring paste*	
		green food colouring paste*	

If this schedule changes I will speak to students in class and notify them through Google classroom.

Thank You

Mrs Smith