**Planning a cooking session:**

**Session**: Outreach

**Number**: 4 making soup and 4 making scones

**Recipes:** Sweet potato and broccoli soup and cheese scones

**Note:**

**Always visit your venue before delivering a session to check if it is suitable and what extra items you may need to bring with you**

**Always check their risk assessment (you may want to bring your own) and that your level of insurance covers you to work on their premises.**

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| **Ingredients required**  Highlighted ingredients to be weighed and put at station  750 g SR flour (**weighed into 180g)**  **Extra in bowls for dusting**  150g butter **(weighed into 30g portions**)  5 eggs - **1 to be made into egg wash**  Milk – **(in a jug)**  **500g grated cheese (weighed into 125g)**  **Frozen onions**  8 carrots  4 sweet potato  4 broccoli heads  Ginger  4 vegetable stock cubes  Extra ingredients – in stock cupboard.  Salt, pepper, mustard, lemon juice, cayenne | **Equipment required**  4 large bowls  4 jugs  16 small bowl  1 jug for milk  1 bowl for egg wash  1 bowl for extra flour  4 Pastry brush  8 boards  4 lined trays  4 cutters  1 colander  2 large pans  4 peelers and knives  Cutlery |
| **Additional resources**  **At each station**  Aprons  Tea towels  Cloths  Scourers  Disinfectant spray  Washing up liquid  Handwash soap  Paper hand towels  Temperature probes and wipes | **Paperwork**  Recipes  Register with names and any allergies  Session plan  Risk assessment  Info regarding taking food home  First aid box  **Miscellaneous**  Lined bins  Food waste bins  Kettle with boiled water  Foil/disposable containers with lids  Paper bags for transporting food |