**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 station750 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 cubesExtra ingredients – in stock cupboard.Salt, pepper, mustard, lemon juice, cayenne  | **Equipment required** 4 large bowls4 jugs16 small bowl 1 jug for milk1 bowl for egg wash1 bowl for extra flour4 Pastry brush8 boards4 lined trays4 cutters 1 colander 2 large pans4 peelers and knives Cutlery  |
| **Additional resources** **At each station** Aprons Tea towelsCloths Scourers Disinfectant spray Washing up liquid Handwash soapPaper hand towels Temperature probes and wipes  | **Paperwork** Recipes Register with names and any allergiesSession planRisk assessmentInfo regarding taking food home First aid box**Miscellaneous** Lined bins Food waste bins Kettle with boiled waterFoil/disposable containers with lids Paper bags for transporting food |