

Outcomes:

Learning different skills.

Development of confidence and Independence.

Learning where flour comes from and the process it goes through.

Farm to plate.



This term we are learning about Farm to plate. We have made bread rolls and fruit scones, we have looked at where flour comes from and the process of cutting the wheat and how it is made into flour and two different ways of making bread by a family run business and the industrial way.

This week we have made mini quiches by using tortilla wraps where previously the students have made their own pastry for the cases. They have added some extra ingredients of their choice to give it more flavour. This recipe has had quite a few different skills, using the knife, grater, cracking and beating eggs and placing the food in the oven

They have watched a video on how cows are milked and where the milk goes from the farm then watched another video on how cheese is made. Also, we have been learning about the Red Tractor Standards.

Since December the students have been using different equipment in their lessons and have had a risk assessment in their folder to pass each task 3 times. I am very pleased to say that 5 students have passed this and have been awarded a certificate.

Quotes:

"Can we add tomato" DC

"My cases were perfect" CH

Thank you Kerry for letting me cook" BS2

