**Food and Catering**

Task

When we get back to school you will hopefully have our practical assessment.

1. Choose a main and a pudding from the mind map / list of dishes we made in class
2. To prepare for assessment you need to complete the following time plan and preparation sheets for the dishes you want to make in the assessment.

A time plan is a list of what you need to do in the final practical. I have put an example of a section of a time plan with this work. Make a start and see how you go – it is best to do it on the computer.

1. Cook as much as you can even if it is not something you would do for the assessment,

Here are some web links to help you find recipes and ideas

<https://www.bbcgoodfood.com/recipes>

<https://realfood.tesco.com/recipes.html>

<https://recipes.sainsburys.co.uk/>

If you do any cooking, take photographs, annotate them and bring the work back to school to show me.