

Ready. Steady. Cook!



Classes in Key Stage 3 and at GCSE have been very busy in the food technology room recently. Upper 5 have completed their 3-hour practical Non-Exam Assessment. Lower 5 have been learning about the science behind a recipe when making a roasted vegetable flan, where they learnt about shortening, caramelisation and coagulation amongst other scientific principles. Upper 4 have enjoyed using piping bags to top their lemon meringue pies and made stuffed peppers as a good example of a recipe full of protein for vegetarians. Upper 3 have made three different pasta dishes and learnt about the gelatinisation of starch when making macaroni cheese.

Mrs Sara Holmes