

Cooking with Children



Thank you very much for helping the children with their cooking sessions this year. Below is a list of reminders /aide memoires to ensure the sessions run smoothly, safely and are enjoyable for the children.

Cooking Checklist

1. There is an overview of cooking for the year and each recipe has laminated card in the Index folder.
2. Please check all the ingredients are there and set up the working stations for the children on the middle bench.
3. Please check the allergy list on the cupboard door and ask the Office if you are unsure.
4. Read though the recipe. Check the quantities of each recipe you'll be making as they are not the same for each cooking unit e.g
 - a) Every child will make 1 batch of the recipe **OR**
 - b) Each recipe will be split between 2 children e.g. Carrot cakes **OR**
 - c) One recipe will be made for the whole group e.g. Vegetable soup
5. Set up the ingredients / equipment before the children come in. However, ensure they do as much as they can on their own; including the washing and drying up!
6. Children must their wash hands, tie hair back (if applicable) and put on aprons.
7. **DO NOT** touch the hotplate / hob and make sure that the children stay away from here as it retains heat. **Children must not use the ovens.**
8. Please see below for information about how the children take their cooking home. Please make sure that the children name their own batch!
9. Please fill in a 'Running out of 'slip if ingredients/containers/washing up items etc are running low and hand into office.
10. Please ensure all washing up is done and surfaces cleaned thoroughly with anti-bacteria spray.

VEGETABLE SOUP & COUS COUS IN PLASTIC CONTAINER.

APPLE CRUMBLE IN FOIL TIN.

**COOKIES, FLAPJACKS, PIZZA, CHEESE STRAWS, MUFFINS, SCONES, ROCKDROPS
AND BISCUITS IN PAPER BAGS.**