Making Ice Cream at Home
Home-made ice cream contains cream, sugar and fruit. The cream can be infused with vanilla flavouring. Fruit, such as raspberries or blackcurrants, are puréed before being mixed in. The result is then churned and frozen.

Origin of the Sandwich
The sandwich is named after the 4th Earl of Sandwich, an 18th century aristocrat, who ordered his servant to bring him meat tucked between two pieces of bread, so that he could eat and play cards at the same time.

Storing Food Safely
Using your fridge properly helps to prevent food poisoning. Raw meat and fish should be covered and stored on the bottom shelf of the fridge. Any leftover food should first be placed in a sealed container. Salad and vegetables should be stored in the drawers which are usually at the bottom of the fridge.

Preparing Food Hygienically
Hands have the potential for spreading germs. Always wash hands thoroughly with warm, soapy water. Rinse and dry properly before starting to prepare food as well as after you’ve finished. It is especially important to wash your hands after handling raw meat and before touching ready-to-eat food.

Disgusting Cake Competition
The Summer Challenge this year at school was better than ever. Thirteen contestants from Year 6 plus our brave Deputy Head stepped up to the mark in our Worst Cake Baker Contest. There were two rules: cakes must contain no poisonous ingredients or anything still living. Needless to say, Maxine in class 6B won with her Oozing Gastropod Delight. The other contestants will now have to have a plateful each.

Join our Cookery Course
Cooking is a great way to sharpen life-skills (as well as your set of kitchen knives!) From how to make meringues to how to eat them politely without infuriating the rest of the family with your hideous eating habits, preparing and serving food is part of learning all about life. Acceptance on one of our cookery courses will open the kitchen door to fresh opportunities. So ditch that old, stale life now and join us.