



Eloquent and Grateful



Research 'bakers maths' and try to scale down <https://www.bbcgoodfood.com/recipes/butterfly-cupcakes> . The recipe makes 24, scale it down so that the batch would make 12.



Watch a cooking program of your choice. What recipes/dishes were they making? What Ingredients were used? What skills did the chef/presenter demonstrate?

Attentive and Compassionate



Listen to the 'Food is wasted' podcast and the interview with 'Bubble and Squeak'. <https://podcasters.spotify.com/pod/show/foodiswasted/episodes/Bubble-and-Squeak---A-social-enterprise-run-by-school-children-e4unpj/a-akqbpe>
What were the key points you have taken from listening.



Choose a recipe that you have made in school and have another go at making it at home to improve your skills. You could try altering the recipe slightly, for example, you have learned how to make shortcrust pastry, then a quiche. What other recipes use shortcrust pastry?

Wise & Curious and Faith-filled & Prophetic



We waste about a third of all food produced for human consumption. Take a look at the website <https://friendsoftheearth.uk/food-waste> and produce a leaflet that could help raise awareness and educate consumers on how to reduce food waste.



Have you visited a restaurant recently? Were dietary requirements catered for? What kinds of foods were on the menu?
Make some notes about your experience and the foods available for vegetarians, vegans and those following a healthier diet.

Key

	Read		Student Led
	Watch		Creative/Research
	Listen		Visit