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| **Year group** | **Autumn term** | **Spring term** | **Summer term** |
| **Nursery** | **PLAYDOUGH** | **FRUIT SALAD** | **SARDINE DIP** |
| **Reception** | **MINI PITTA APPETISERS** | **JACKET POTATO** | **BRUSCHETTA WITH TOMATOES** |
| **1** | **ROCK BUNS** | **TZATZIKI** | **CINNAMON TOAST CRUNCH** |
| **2** | **QUICK CHEESE PIZZA** | **MASHED POTATOES** | **SEASONAL APPLE SALAD** |
| **3** | **QUICK BREAD ROLLS** | **YOGHURT AND BANANA BISCUITS** | **SCRAMBLED EGGS** |
| **4** | **LENTIL SOUP** | **FISH CAKES** | **APPLE CRUMBLE** |
| **5** | **PIZZA** | **CHEESE STRAWS** | **APPLE SPONGE PUDDING** |
| **6** | **TOMATO AND CARROT SOUP** | **CARIBBEAN FRUIT SALAD** | **BURGERS (INCLUDING VEGETARIAN)** |

**HEALTHY SCHOOLS: cooking experiences for children**

**All of the above demonstrate the key cooking skills underpinning the 2014 national curriculum:**

***recipes and ingredients; weighing and measuring; food preparation; mixing and combining; shaping and assembling; heating; serving and garnishing.***