

Catering

In catering you have a mixture of theory and practical lessons. For the practical lessons you will need to provide a clean apron, perhaps you could make one during the summer holidays? The practical lessons will allow you to make a variety of healthy, mainly savoury, snacks for you and your family. Throughout the year you will move on to make meals, again healthy and mainly savoury.

It is important that you know the hazards of working in a kitchen, and the following task will help you find out more. Look at the picture below and circle all of the dangerous things.



Pick 5 of the risks. Write them below and explain for each one how you would prevent an accident from happening:

Risk 1: _____

Risk 2: _____

Risk 3: _____

Risk 4: _____

Risk 5: _____

Over the summer perhaps you would like to try some of the recipes that are in our cookery book, which you can find on our school website www.ormistonden.co.uk. Send in photographs of any dishes you make to our Facebook page, we would love to see them.