

# Year 8 Food Technology Practical Ingredients

## Half Term 3

All ingredients should be weighed and measured at home before the lesson

### Dough

**Date:** Week commencing 24/01/22 or 31/01/22

For the specific date required please ask your child to check their Food Technology group on Microsoft Teams

#### Ingredients:

- 250g Strong White Flour
- 1tsp Fast Action Yeast
- $\frac{1}{4}$  tsp salt

The dough will be stored in the freezers at school ahead of the focaccia art practical lesson.

### Focaccia Art

**Date:** Week commencing 07/02/22 or 14/02/22

For the specific date required please ask your child to check their Food Technology group on Microsoft Teams

#### Ingredients:

- Prepared toppings based from your child's design. Please ensure they are prepared at home.
- 5tbsp oil
- Large container to bring home

