



Resources List

Autumn Term—Year 1

General Resources

Resources possibly available from parents indicated in orange

Work books – For each child

Oven/hob and sinks –
Utilised in cook units

Table cloths and cloths for wiping tables –
Particularly utilised in Cook units

Aprons – Particularly utilised
in Cook units

Year 1—Dips and Vegetables

Equipment

For 30 children:

Each child to take home dips and vegetables in a
small sealable plastic tub.
30 aprons

15 medium mixing bowls
15 teaspoons
15 tablespoons
15 forks
15 wooden spoons
15 small knives for cutting vegetables (safe knives
for children, with plastic blades, are available. For
example see [children's knives](#))
8 lemon squeezers
15 small chopping boards
15 small pairs of scissors

Year 1—Dips and Vegetables

Ingredients

For 30 children:

Bean Dip/Tzatziki/Vegetable Sticks

8 400g tins of Cannellini beans (1/2 tin per pair)
1/2 litre bottle of olive oil
15 lemons
A bunch of chives
3kg plain yoghurt
15 cucumbers
3 heads of celery
Small pot of dried dill
Small pot of salt
Pepper in a pepper grinder

Allergies/Dietary Needs

Yoghurt: is a dairy product. There are vegan
alternatives made from ingredients such as soy
and oats.

Please note that suggested alternatives ingredi-
ents to meet allergy/dietary needs are *sugges-
tions only* and teachers are responsible for
checking whether the pupils in their class can
handle/consume these products.

Risk Assessment

Possible risk assessment alerts

Allergies: see above

Sharp edges: knives

Please note that schools are responsible for
completing all appropriate risk assessments. See
[CLEAPSS](#) for risk assessment advice and profor-
mas.

Year 1—Jam Tarts/Mince Pies

Equipment

For 30 children:

Each child to take home jam tarts/mince pies
which are not sold in festive winter bake sale in a
small sealable plastic tub.
30 aprons

Jam Tarts/Mince Pies

15 medium mixing bowls
15 knives for cutting butter
15 small chopping boards for cutting butter on
8 tart case trays containing 12 per tray
15 small rolling pins
15 large pastry cutters for base of the tarts/pies
15 small pastry cutters for tops of the tarts/pies
15 teaspoons
15 tablespoons
15 wooden spoons
15 forks
15 cups for water
Rolls of cling film
4 cooling racks
Sieve (optional)

Year 1—Jam Tarts/Mince Pies

Ingredients

For 30 children: Each child to make 3 tarts/
pies working in groups of 2

Jam Tarts/Mince Pies

x3 450g jars of jam/mincemeat
3.5kg plain flour
x4 250g blocks of unsalted butter
1kg caster sugar
200g icing sugar (optional)

Allergies/Dietary Needs

Plain flour: contains gluten. There are glu-
ten free substitutes such as rice flour.

Butter: is a dairy product. There are vegan
alternatives such as some margarines.

Mincemeat: this traditionally contains ani-
mal fat and sometimes nuts. Vegetarian/nut
free options can be sourced.

Please note that suggested alternatives
ingredients to meet allergy/dietary needs
are *suggestions only* and teachers are re-
sponsible for checking whether the pupils in
their class can handle/consume these prod-
ucts.

Risk Assessment

Possible risk assessment alerts

Allergies: see above

Oven use: teachers should have sole re-
sponsibility for oven use with children at
this age

Sharp edges: knives and pastry cutters

Please note that schools are responsible for
completing all appropriate risk assessments.
See [CLEAPSS](#) for risk assessment advice and
proformas.



Resources List

Autumn Term—Year 2

General Resources

Resources possibly available from parents indicated in orange

Work books – For each child

Oven/hob and sinks –
Utilised in cook units

Table cloths and cloths for wiping tables –
Particularly utilised in Cook units

Aprons – Particularly utilised
in Cook units

Year 2—Pizza

Equipment

For 30 children:

Each child to take pizza home in a **small sealable plastic tub/bag**.

30 aprons

15 medium mixing bowls

15 small rolling pins

15 tablespoons

15 wooden spoons

15 small knives for cutting vegetables (safe knives for children, with plastic blades, are available. For example see [children's knives](#))

15 small chopping boards

15 plates for toppings

15 large baking trays (to fit 4 pizzas on each)

Year 2—Pizza

Ingredients

For 30 children:

Each child to make 2 mini pizzas each

Pizza dough

3.5kg self raising flour (this will leave enough for rolling)

2.5kg natural yogurt

200ml olive oil

Small container of salt

Pizza topping

(Ask children what they would like to put on their pizza—below are suggested ingredients)

1 litre passata

15 balls mozzarella cheese

30 slices cooked meat (e.g. salami, ham)

8 red peppers

15 large portobello mushrooms (or similar)

2 tins chopped and pitted black olives

Allergies/Dietary Needs

Yoghurt: is a dairy product. There are vegan alternatives made from ingredients such as soy and oats.

Mozzarella cheese: is a dairy product. There are vegan cheese alternatives or a pizza can omit the cheese.

Self-raising flour: contains gluten. There are gluten free substitutes.

Meat: Other vegetables which are easy to chop can be substituted for meat.

Please note that suggested alternatives ingredients to meet allergy/dietary needs are *suggestions only* and teachers are responsible for checking whether the pupils in their class can handle/consume these products.

Risk Assessment

Possible risk assessment alerts

Allergies: see above

Oven use: teachers should have sole responsibility for oven use with children at this age

Sharp edges: knives

Please note that schools are responsible for completing all appropriate risk assessments. See [CLEAPSS](#) for risk assessment advice and proformas.

Year 2—Gingerbread

Equipment

For 30 children:

Each child to take home gingerbread which is not sold in festive winter bake sale in a **small sealable plastic tub**.

30 aprons

10 medium mixing bowls

10 knives for cutting butter

10 chopping boards

10 teaspoons

10 tablespoons

10 wooden spoons

5 small bowls to crack an egg into

10 large baking trays

Greaseproof paper to cover each baking tray

10 small rolling pins

10 medium gingerbread people cutters

5 cooling racks

Year 2—Gingerbread

Ingredients

For 30 children: Each child to make approx. 5 biscuits, working in groups of 3

Fresh piece of ginger root for session 1

Gingerbread

2kg plain flour (this will leave enough flour over for rolling)

1 small pot bicarbonate of soda

1 small pot ground ginger

500g unsalted butter (suggest buying x3 250g blocks in case of accidents and a group of children need more butter)

5 eggs

x2 900g tin golden syrup

1kg muscovado sugar (there will be a little left over)

Decoration

15 tubes of icing for writing (1 between 2 children) e.g. [icing](#)

Decorations for eyes/buttons such as small smarties

Allergies/Dietary Needs

Plain flour: contains gluten. There are gluten free substitutes such as rice flour.

Butter: is a dairy product. There are vegan alternatives such as some margarines.

Eggs: Recipes for gingerbread without eggs can be used e.g. [gingerbread](#)

Please note that suggested alternatives ingredients to meet allergy/dietary needs are *suggestions only* and teachers are responsible for checking whether the pupils in their class can handle/consume these products.

Risk Assessment

Possible risk assessment alerts

Allergies: see above

Oven use: teachers should have sole responsibility for oven use with children at this age

Sharp edges: knives and pastry cutters

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Resources List

Autumn Term—LKS2

General Resources

Resources possibly available from parents indicated in orange

Work books – For each child

Oven/hob and sinks –
Utilised in Cook units

Table cloths and cloths for wiping tables–
Particularly utilised in Cook units

Aprons – Particularly utilised
in Cook units

Year 3—Key Rings/Decorations

Quantities specified per child

- 30cm² tracing paper/greaseproof paper
- Chalk for marking on fabric
- Soft pencil (e.g. 2b) for marking on paper
- Ruler
- Scissors for cutting fabric/cotton thread
- Felt in varying colours—at least 30cm² per child (this doesn't need to be in one piece)
- Thick cotton thread in varying colours
- Pins —(N.B. a magnetic pin cushion for each class is very useful)
- Large needle (e.g. embroidery needle)
- Length of thin ribbon, suggested at least 2 length per child
- A small amount of stuffing (to go inside 1-2 keyrings/decorations)
- Metal key ring rings (e.g. [rings](#))
- Fabric glue

Risk Assessment

Possible risk assessment alerts

Sharp edges: needles/pins

Please note that schools are responsible for completing all appropriate risk assessments. See [CLEAPSS](#) for risk assessment advice and proformas.

Year 4—Cushions

Quantities specified per child

- 30cm² tracing paper/greaseproof paper
- Chalk for marking on fabric
- Soft pencil (e.g. 2b) for marking on paper
- Ruler
- Scissors for cutting fabric/cotton thread
- 2 pieces of felt— to make two squares roughly 20cm² in one or two different colours
- Extra felt in variety of colours for applique shapes
- Thick cotton thread in varying colours
- Pins —(N.B. a magnetic pin cushion for each class is very useful)
- Large needle
- Stuffing for pillow roughly 20cm²

Risk Assessment

Possible risk assessment alerts

Sharp edges: needles/pins

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General Resources

Resources possibly available from parents indicated in orange

Work books – For each child

Oven/hob and sinks –
Utilised in Cook units

Table cloths and cloths for wiping tables–
Particularly utilised in Cook units

Aprons – Particularly utilised
in Cook units

Year 5—Cams Toys

For each child

- Two kebab sticks with pointed ends (approx. 25 cm long)
- Drinking straw
- Scissors
- Hot glue gun and replacement glue sticks (suggest one between three children N.B. you will need to be able to plug each glue gun in so that three children can take turns in using it)
- Glue gun stand (this provides an easy and safe place for the glue gun to sit while it is not being used—for example see [glue gun stand](#))
- Small ball of blue tack
- Roll of masking tape (one between three children)
- Sheet of thick cardboard (cardboard box type card) roughly 65cmx15cm. NB children need to be able to cut this.
- Off-cuts of thick cardboard
- X2 A4 thin card for creating shapes at the top of the toy
- Split pin
- Pencil
- Ruler
- Felt tip pens for decoration

Risk Assessment

Possible risk assessment alerts

Sharp edges: kebab sticks

Hot materials: Hot glue guns

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Year 6—Water Walls

Half the class to make an Archimedes screw and half the class to make a pulley. Children to work in pairs

For Archimedes Screws (Resources per pair—in a class of 30 this might be 8 pairs)

- PVC tubing roughly 30cm long and 4cm in diameter (for example see [PVC tubing](#)) (NB teacher will need to cut this into the right lengths with a small hacksaw)
- Roll of waterproof duct tape
- 1 metre transparent flexible plastic tubing at least 1.3cm in diameter (for example see [plastic tubing](#))
- Scissors
- **A number of plastic tubs to hold water at each end of the screw to test it (suggest 8 containers per class)**

For the Pulleys (Resources per pair– in a class of 30 this might be 8 pairs)

- **Small water bottle (with lid)**
- 2m piece of string
- Chopstick/kebab stick/wooden sticks approx. 25cm long
- A4 piece of medium weight card
- Glue stick
- Lump of Blu tack
- Sharp pencil or biro for making holes in plastic lid

For the Water Wall (resources for the whole class)

- Flexible plastic mesh approx. 5m x 0.5m (for example see [plastic mesh](#))
- 100 large cable ties—about 30cm in length
- Strong string
- **Plastic bottles/containers collected by the pupils —about 3 per pupil**
- Scissors
- Additional transparent flexible plastic tubing (optional—see resources for Archimedes screw above)
- Sharp pencil or biro for making holes in plastic containers

Risk Assessment

Possible risk assessment alerts

Sharp edges: Kebab sticks/cutting plastic with scissors

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