

## Practical Cookery: sample time plan

| **Time** | **Actions** | **Notes** |
| --- | --- | --- |
| 10.00 | Set oven 170°CPrepare tin for cheesecakeMake cheesecake base, press into tin |  |
| 10.15 | Grate rind from orange Make cheesecake topping, pour onto base | Clean As You Go |
| 10.35 | Cheesecake in oven to bake 10.35amPrepare veg and bacon for soupReserve diced bacon | Check weightsCAYG and wash hands |
| 10.50 | Sweat soup veg and bacon for 5 minsAdd remaining ingredients, boil, then simmer for 20 mins (simmering from 11.00am) |  |
| 11.00 | Prepare all veg for curry | Check weightsCAYG |
| 11.20 | Test soup for readiness — turn off heat if readyPrepare cream and chill until neededSegment orange and reserve | Wash dishes |
| 11.35 | Check cheesecake, remove from oven if ready, leave to coolPrepare bread for croutons | Switch off ovenCAYG |
| 11.45 | Fry curry spices as per recipe (1 min + 1 min)Add red pepper, carrot, potato and stock, bring to boil and simmer 10 mins (from 11.50am) |  |
| 11.50 | Boil water for rice Puree soup and reheatDry fry diced bacon, then fry croutons  | Heat serving bowl for soup and dish for curry |
| 12.00 | Check soup for consistency and seasoningServe soup and croutons, garnish with bacon  | Wash dishes |
| 12.05 | Add remaining curry ingredients and simmer for 10 mins Cook rice |  |
| 12.15 | Check consistency and seasoning of curry, adjust if required Test rice — drain if ready, taste and seasonServe curry and rice — garnish with chopped coriander |  |
| 12.20 | Remove cheesecake from tin. Portion and decorate with cream and orange segments |  |
| 12.25 | Serve cheesecake on room temperature plate | CAYG |
| 12.30 | End of assessment |  |