

## Practical Cookery: sample time plan

| **Time** | **Actions** | **Notes** |
| --- | --- | --- |
| 10.00 | Set oven 170°C  Prepare tin for cheesecake  Make 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 10.35am  Prepare veg and bacon for soup  Reserve diced bacon | Check weights  CAYG and wash hands |
| 10.50 | Sweat soup veg and bacon for 5 mins  Add remaining ingredients, boil, then simmer for 20 mins (simmering from 11.00am) |  |
| 11.00 | Prepare all veg for curry | Check weights  CAYG |
| 11.20 | Test soup for readiness — turn off heat if ready  Prepare cream and chill until needed  Segment orange and reserve | Wash dishes |
| 11.35 | Check cheesecake, remove from oven if ready, leave to cool  Prepare bread for croutons | Switch off oven  CAYG |
| 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 reheat  Dry fry diced bacon, then fry croutons | Heat serving bowl for soup and dish for curry |
| 12.00 | Check soup for consistency and seasoning  Serve 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 season  Serve 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 |  |