



Student Work Book

CATERING

Meet the team!

Hello from the Stockton Riverside College Schools Team!

We want to let you know we are here to help you as restrictions start to ease in any way that we can. Remember that although your exams have been cancelled your place at Stockton Riverside College hasn't.



We know everyone is very keen to get started with us in September, and we can't wait to see you all then! We've developed these workbooks to help support you and help you fine-tune your knowledge and skills before you join us. Working closely with course tutors, we've come up with some tasks to help ensure you're up to speed once you start with us in September. We'll also be sending out more guides and top tips to get you started before you enroll!

Don't forget to follow us on our social channels for regular updates, competitions and campus news. Every Tuesday the Schools Team host weekly course takeover Q&A sessions on Instagram to answer any questions you may have! We hope you're as excited as we are for you to start your journey with us. If you have any questions, please get in touch via social media or check out our website for FAQs and latest updates relating to government guidelines.



We hope to see you soon!

Firstly, all of us would like to congratulate you on the acceptance of your chosen course. We eagerly await to meet you in the coming months!

We continue to find ourselves in unfamiliar times, so let's focus on the future and the journey you will soon be beginning. This booklet contains several different activities to complete. The following tasks are aimed at preparing you for your new chapter. Please email your completed work to adam.howe@the-etc.ac.uk Good luck!

**Practice your tech skills with these 2 recipes.
Don't forget to tag us in any pictures of your bakes!**

APPLE PUREE

400g tinned apples or 400g Bramley Apples
10g butter
50g sugar
Water

1. Gather ingredients
2. Peel core and dice up the apples
3. Melt the butter, add the apples and sugar and cover with water
4. Cook gently until soft
5. Drain off excess liquid and puree

APPLE CRUMBLE

Apple puree (as seen above)
25g butter
75g soft flour
50g soft brown sugar

1. Gather ingredients
2. Place the apple puree into a takeaway container
3. Lightly rub the fat into the flour and combine the sugar
4. Add the topping over the apple puree
5. Bake in a hot oven for 30 minute until golden brown

LEMON DRIZZLE CAKE

125g Margarine
200g Caster Sugar
1 lemon zest
190g Soft flour
5g Baking powder
2 eggs
¼ tsp Vanilla extract
13ml Milk

For Syrup
Juice of 1 lemon
50g Sugar

1. Gather ingredients
2. Cream the butter, sugar and lemon zest together until white and fluffy
3. Sieve the flour and baking powder together
4. Mix together the eggs and vanilla extract together
5. Mix some of the egg mixture into creamed fat and sugar
6. Mix in some of the flour
7. Keep repeating, adding some eggs and then some flour, until they have all been used up
8. Add the milk. Check that the mixture is at dropping consistency
9. Place into a lined tin
10. Bake at 160c until cooked
11. Make the syrup by boiling together the juice and sugar together
12. When the cake is cooked pierce in several places with a skewer and pour over the syrup
13. Leave to cool in the tin