



Student Work Book

CATERING

Meet the team! Conor, Abigail and Sarah

Hello from the Stockton Riverside College Schools Team! We want to let you know that we are still supporting you in any way we can throughout these uncertain times. Remember, just because your exams were cancelled your place at Stockton Riverside College wasn't.



We know everyone is very keen to get started with us in September, and we can't wait to see you all then! To support you and help you fine-tune your knowledge and skills before you join us, we've developed these workbooks. Working closely with course tutors, we've come up with that will make sure 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 enrol! If you have any questions about the booklet, then don't hesitate to get in touch with us or your course tutor.

Don't forget to follow us on Instagram (@stocktonriversidecollege) for regular updates, competitions, campus news. The Schools team host weekly course takeover Q&A sessions, answering the questions you may have every Thursday! 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 all currently find ourselves in unfamiliar times, so lets focus on the future and the journey you will soon be beginning. Below you have been given several different activities to complete. The following tasks are aimed at preparing you for your new chapter. 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

Let's keep in touch...

Virtual Open Events... We have moved our open events online. Keep checking our social media for our upcoming events.

To keep up to date with all of our latest news and information, follow us on our social media accounts. Our team is on hand to answer any questions you may have about College.

 @stocktonriversidecollege

 @stocktonriversidecollege

 @SRCinfo



Just in case you need to it, here is a simple map to help you find your way when you start college

Stockton Riverside College
Harvard Avenue
Thornaby
STOCKTON-ON-TEES
TS17 6FB

See you soon!

