Ingredients Equipment Monday: 2 green onions/spring onions/scallions Measuring jug Noodle soup 2 heads of pak choi (bok choy) Saucepan 4 mushrooms Knife 500ml stock (we will make this during the class Teaspoon so they will only need 500ml water and a stock Tablespoon cube) Chopping board 1 teaspoon dark soy sauce We will be using the 1 teaspoon soy sauce 1 piece ginger (thumb size) hob for this lesson. 2 garlic cloves 100g instant cook noodles We will use the scales to measure each Tuesday: Weighing scales Flapjack ingredient. Saucepan 100g butter Tablespoon Greaseproof paper 200g oats 100g brown sugar (white sugar is ok) (brown paper) 3 tablespoons golden syrup (honey or maple syrup is ok) We will be using the 2 tablespoons raisins (any dried fruit is ok) hob for this lesson. Please prepare a tray for the children to put the mixture in which can go in the fridge 1 tortilla wrap Knife Wednesday: Vegetable 4 small tomatoes Chopping board

Please note, children will need to be fully supervised throughout the week.

wraps	1 pepper/capsicum (any colour is ok) 1 ball mozzarella Handful of spinach leaves Mayonnaise	Box or plate that can go in the freezer
Thursday	2 bananas (we will prepare these for tomorrow's lesson at the end of today)	A woodon kobab sticks
Thursday: Fruit kebabs and smoothie	For kebabs: 2 bananas (frozen from Wednesday) 4 strawberries 1 satsuma (or orange/clementine is ok) 8 grapes 100g chocolate Sprinkles	4 wooden kebab sticks (about 30cm long, please see picture) Knife Chopping board Tablespoon Bowl (microwave proof) Blender We will be using the microwave and the blender for this lesson.
	For smoothie: 1 tablespoon oats 1 banana 5 strawberries 1 cup of milk 20 grapes 1 tablespoon honey	

