**Time Plan Practice Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

***Spicy Vegetable Soup with coriander croutons***

***Italian Meatballs with Spaghetti***

***Choux Towers with Butterscotch sauce***

**Below is the order of work for the above 3 dishes.**

**Complete the plan in more detail to include all essential information. Refer to time plan checklist.**

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| **Time** | **Order of work** | **Comments** |
| 9:30 | Wash hands.  Set oven.  Prepare tin.  Make choux. | CAYG |
| 9:40 | Whip cream  Beat eggs. Add to cooled mixture.  **Pipe** profiteroles. |  |
| 10:00 | Bake profiteroles.  Prepare veg for soup. |  |
| 10:10 | Dice onion for meatballs.  Cook |  |
| 10:20 | Check profiteroles.  Heat butter and curry paste, sweat onion until soft  Cut bread for croutons |  |
| 10:30 | Add veg and stock.  Bring to boil.  Prepare meatballs. |  |
| 10:40 | Reduce heat. Simmer soup.  Make croutons.  Add coriander and mix. |  |
| 11:00 | Fill profiteroles with cream |  |
| 11:10 | Remove soup and allow to cool.  Make sauce for meatballs  Crush garlic, heat 10ml oil.  Sweat onion and garlic.  Add tomatoes, passata, puree and stock. |  |
| 11:20 | Reduce heat  Put water on for spaghetti, add salt to water.  Puree soup.  Brown meatballs. |  |
| 11:30 | Serve soup.  Add spaghetti to boiling water.  Add meatballs to sauce. |  |
| 11:40 | Drain spaghetti.  Place on heated plate.  Check sauce.  Place meatballs and sauce on spaghetti. |  |
| 11:45 | Serve spaghetti and meatballs    Make butterscotch sauce. Cool.  Place profiteroles on each plate.  Drizzle with sauce and decorate. | Place in jug to cool |
| 11:55 | Serve profiteroles. |  |
| 12:00 | Finish. |  |