**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 heatPut 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. |  |