



# MasterChef 2019 at Orchards Junior School

To the pupils at Orchards Junior

After a successful competition last year we are now searching for our Orchards MasterChef 2019!!

There will be five different rounds for you to compete in and at each stage some children will be selected to move forward in the competition by demonstrating different skills.

We are looking for children who have a passion for cooking and are keen to show off what they can do.

Round One entries can be prepared at home, after that the heats will be held in school using the Food Technology Room and may involve you bringing in your own recipes and ingredients.

To enter you need to strictly follow the basic sponge recipe provided, however, to make your cake stand out you can add up to two of your own ingredients. Be imaginative but make sure it is tasty, e.g. Sponge cake with pureed cabbage and garlic would be disgusting! **PLEASE NO NUTS DUE TO ALLERGIES.**

You can present your competition entry however you wish.... as a whole sponge cake or as a collection of cupcakes (maximum of 4) and can add decoration to jazz them up. You need to give your cake/cakes a name and also include your name, class and year group on the label below, this will accompany your entry. Ingredients used to decorate are not counted as your additional two.

The theme this year is "Can you bake a selfie?" a portrait of yourself or a creation of the things you love. You can interpret this however you wish..... fairy dust, wicked witch, unicorns, ogres - let your imagination run wild!

Your MasterChef entry needs to be in on the morning of Thursday 22nd November. They will be kept securely and displayed in the Food Technology Room where judging will take place in the afternoon. You can then collect your sponge (or what's left of it after tasting!) at the end of the day and find out our Round One results. Winning cakes will receive a rosette.

Successful competitors will be chosen to proceed in the competition to the next round. Although we would be pleased for you to get help and support at home, Round Two involves you cooking independently at school, because of this you really have to be able to cook your entry yourself.... so no cheating with Grandma or Uncle Bob doing all of the work!

We had over 90 entries last year and all of them were of a fantastically high standard so we can't wait to see what you come up with this year!

Good luck.

Ms Draper

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**Basic Sponge Recipe**

100grams  
Self-Raising Flour

100 grams  
Sugar

100 grams  
Margarine

2 eggs

And a dash of milk

+

two of your own  
ingredients

(optional)



## Orchards Junior MasterChef 2019 It doesn't get tastier than this!!! *(this must accompany your entry - so bring it in on the day)*

Name of Cake .....

Your name .....Your Year Group ..... Your Class .....

Any additional ingredients (up to two)

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