



The Orchards Junior School



MasterChef **It doesn't get tastier than this!!!**

Dear Chef,

You have made it to the Semi – finals!!! Congratulations, what an achievement to get this far.

I'm sure you're all keen to find out what challenge awaits you next, so here it is...

'St George's Day'

For the next round you will be creating a main course and it happens to fall the day after St George's day, the patron saint of England who is said to have slayed a dragon saving a town and becoming an English Martyr. You might want your dish to be of traditional English cuisine... Bangers and Mash, Yorkshire Puds, Eggs and Bacon but feel free to add your own twist which will help you stand out. Or maybe you might want to think more historical... what would St George have eaten? What foods were considered to be good grub in this period of history? Could you incorporate the legend in some way? I can't wait to see what you create!

The competition will be held on Thursday 24th April. You will have 1 hour and 30 mins to prepare and cook your food and 15 minutes to tidy up, we will start the cooking at 3:00, with a view to finishing at 4:45. Bring your ingredients to the Food Tech Room as you arrive at school in the morning.

Please consider the time constraints when choosing what to make. Also, take time to think about your presentation and how you want your finished plate of food to look. There will be 4 judges.

We can provide you with all the basic equipment you may require such as saucepans and frying pans but you are welcome to bring in any specialist bowls or dishes.

As in previous rounds, please can you sign up on Arbor. If for any reason you are unable to attend please get in touch as I can offer the place to a runner up.

Feel free to ask me any questions, anytime,

Mrs Eves

