Photos of some of my Food technology and Hospitality students practical work while in lockdown.

Free choice practical Yr 11 Hos

[](http://classroom.google.com/g/tg/MjYyNDY2OTkyNjk0/MjI2NDczNTAzNjg3?authuser=0" \l "u=ODk3OTQzMDcy" \t "_blank)

[Coconut and citrus cup cakes Yr 11 Hos](http://classroom.google.com/g/tg/MjYyNDY2OTkyNjk0/MjI2NDczNTAzNjg3?authuser=0" \l "u=ODk3OTQzMDcy" \t "_blank)

[](http://classroom.google.com/g/tg/MjYyNDY2OTkyNjk0/MzcxMTM3OTIyMDcz?authuser=0" \l "u=NDg3MTEzMjg1MVpa" \t "_blank)

[Sesame Marinated chicken Thigh Fillet with Rice YR 11 Hos](http://classroom.google.com/g/tg/MjYyNDY2OTkyNjk0/MzcxMTM3OTIyMDcz?authuser=0" \l "u=NDg3MTEzMjg1MVpa" \t "_blank)

[](https://classroom.google.com/g/tg/MjYyNDY2OTkyNjk0/MzczNDMxNzY2Njgw?authuser=0" \l "u=Njg5MTczMjla" \o "20210720_101059.jpg" \t "_blank)

[](http://classroom.google.com/g/tg/MjYyNDY2OTkyNjk0/MzcxMTM3OTIyMDcz?authuser=0" \l "u=NDg3MTEzMjg1MVpa" \t "_blank)

[Tuna Melt Year 10](http://classroom.google.com/g/tg/MjYyNDY2OTkyNjk0/MjI2NDczNTAzNjg3?authuser=0" \l "u=ODk3OTQzMDcy" \t "_blank)

[](http://classroom.google.com/g/tg/NTA0MDQxMTA4NTJa/Mzc1MDEyNDQxNDY4?authuser=0" \l "u=NDk2Mzc5NDQ2OVpa" \t "_blank)

[](http://classroom.google.com/g/tg/MjYyNDY2OTkyNjk0/MjI2NDczNTAzNjg3?authuser=0" \l "u=ODk3OTQzMDcy" \t "_blank)

[Year 9 Pearand Ginger puddigs](https://classroom.google.com/g/tg/NTA0MDQxMTA4NTJa/Mzc1MDEyNDQxNDY4?authuser=0" \l "u=MTQ5NTA1MTg0MFpa" \o "Tuna Melt  (2 Aug 2021 at 11:54 am)" \t "_blank)

[](http://classroom.google.com/g/tg/MjYyNDY2OTkyNjk0/MjI2NDczNTAzNjg3?authuser=0" \l "u=ODk3OTQzMDcy" \t "_blank)

[](https://classroom.google.com/g/tg/MjYyNDY2OTk0MzQw/Mzc2MDAyMzQ0NTE3?authuser=0" \l "u=Mjc4MTMwNTU5MDJa" \o "IMG-6229.JPG" \t "_blank)