

# The World's Favourites

5 day camp

	Monday	Tuesday	Wednesday	Thursday	Friday	
9:30 - 9:45	Briefing - Programme, safety & hygiene					
9:45 - 10:00	Activate energiser					
10:00 - 10:45	Creative crepes Personalised toppings	French toast with poached summer fruits	Thai mango pudding	Spanish omelette	Summer mocktail: "Fruit Spritz"	
10:45 - 11:00	Tidy up and morning break					
11:00 - 11:45	Chicken tikka masala	Quiche Lorraine	Thai basil chicken stir- fry with rice	Pasta workshop: Tagliatelle, part 2	Menu and restaurant decorating, waiter briefing	
11:45 - 12:30	Homemade naan bread	Berry fruit tart		Meatless ragù (Bolognese) sauce	Food preparation for lunch	
12:30 - 13:00	Tidy up and lunch break					
13:00 - 13:45	Chocolate cake - base	Cottage pie	Scones - savoury (cheese and herb) and classic sweet	Strawberry pavlova	Open house/lunch for parents/guardians  All are free to leave after lunch has concluded.	
13:45 - 14:30	Rainbow cupcakes - base					
14:30 - 14:45	Afternoon break and tidy up					
14:45 - 15:30	Cake and cupcakes - frosting/icing/ decorating	Victoria sponge cake	Apple crumble	Briefing - Kitchen and restaurant workflow		
15:30 - 16:15	Pastry workshop		Pasta workshop: pasta dough, part 1	Menu writing/ decorating		
16:15 - 16:30	Pack away, wrap up, and sign out					

This sample timetable is an example only, and is subject to change due to ingredient or facility availability before the camp date.

Our recipes do not include any nuts, seeds or alcohol, but may include ingredients produced in facilities with "traces of" these ingredients.