






## Domestics course 1 – Basics done beautifully

Week 1	Week 2	Week 3	Week 4	Week 5	Week 6
<p>Basic Kitchen and Personal Hygiene</p> <p>Big mama's steak casserole Roasted vegetables Malva pudding</p> 	<p>Using electrical kitchen equipment</p> <p>Roast Chicken Cauliflower with cheese sauce Green beans with sesame seeds Pureed butternut</p> 	<p>Setting a table</p> <p>Lentil and veg soup Homemade fishcakes &amp; garlic and caper mayo (or homemade tomato sauce) Perfect mash potatoes Seasonal salad Olive oil, balsamic and mustard dressing</p> 	<p>Economy in the kitchen</p> <p>Vienna and cheese baked roll Colourful Vegetable bake Chocolate fudge cupcakes</p> 	<p>Telephone etiquette</p> <p>Chicken and veg pie Perfectly cooked rice Carrot cake</p> 	<p>Meal planning</p> <p>Butternut soup Mince bowls with crispy potato topping. Peppermint crisp tart</p> 