

MONDAY (AM)			Intended Outcomes					
	Cooking Skills Learn essential cooking skills while exploring fun and easy recipes. It's cooking – made simple and fun, with a focus on health and well-being. With each session you'll be equipped to cook more confidently and enjoy the process!							
09:00 - 11:30	Week 1	Baking Muffins Bake a batch of soft, flavorful muffins, perfect for any occasion	·°°°		**			
	Week 2	Smoothies Learn how to make nutrient-packed smoothies using affordable fruits, veggies, & yoghurts			Ö.			
	Week 3	No Bake Bites & Energy Balls Create the perfect on-the-go snack packed with energy	.°°°	0_	**			
	Week 4	Rice Paper Rolls Wrap up fresh, vibrant ingredients in soft rice paper for a bite sized treat	Ď					
	Week 5	Banana Protein Pancakes A nutritious breakfast option – add some cinnamon or vanilla for extra pzazz	Ď		(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)			
	Week 6	Freezer Friendly Lasagna Master the art of making lasagna in bulk, ideal for meal prep and busy days		**	()			
	Week 7	Roast Chicken & Vegetables A simple one-pan meal that's both filling and cost effective		41/2°	Ö_			
	Week 8	Banana Bread Utilising ingredients in different ways – a great way to use overripe bananas	***		<u> </u>			
	Week 9	Egg Muffins & Quiches Create easy, healthy egg muffins or mini quiches using eggs, vegetables and cheese	(c) (c)	ď.	**			
	Week 10	Make your own Pesto for Pesto Pasta Make fresh pesto using centre-grown basil and add it to some pasta for a quick and easy meal	.°°°		ď.			
	Week 11	Lasagna Cooking A hearty meal that's perfect for the cooler months	Ŏ_	**				
	Week 12	Utilising Fresh Herbs in Salads Learn just how versatile herbs really are	0_	***				



	Intended Outcomes									
11:30 – 13:30	LUNCH									
	Cooking Skills Whether it's mastering basic kitchen techniques or getting creative with flavours, we aim to build independence and culinary know-how. Be introduced to the importance of healthy eating and discover ways to prepare balanced meals that nourish both the mind and body.									
12:30 - 15:00	Week 1	Banana Protein Pancakes A nutritious breakfast option – add some cinnamon or vanilla for extra pzazz			(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)					
	Week 2	Sausage Rolls Prepare a classic, comforting snack or meal with our very own family recipe	***	(S)	° 0° 0° 0° 0° 0° 0° 0° 0° 0° 0° 0° 0° 0°					
	Week 3	Rice Paper Rolls Wrap up fresh, vibrant ingredients in soft rice paper for a bite sized treat								
	Week 4	Baking Muffins Bake a batch of soft, flavorful muffins, perfect for any occasion								
	Week 5	Chicken Stroganoff You've heard of beef stroganoff but try your hand at this budget friendly alternative!		***						
	Week 6	Sushi Making Roll your own sushi with fresh ingredients for a hands-on experience		Ŏ.						
	Week 7	Roast Chicken & Vegetables A simple one-pan meal that's both filling and cost effective		(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	T O					
	Week 8	Stir Fry Quick stir fry of colourful veggies in a flavourful one pan dish	Ŏ.							
	Week 9	Pizza Creations Build your ultimate pizza to your exact specifications			Ö					
	Week 10	Make your own Pesto for Pesto Pasta Make fresh pesto using centre-grown basil and add it to some pasta for a quick and easy meal	.°°°	(S)	Ö_					
	Week 11	No Bake Bites and Energy Balls Tasty and nutritious snacks for on the go or even just as a sweet treat	Ŏ_	***						
	Week 12	Utilising Fresh Herbs in Salads Learn just how versatile herbs really are	Ŏ.							