

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
8.30 – 9.30	Morning extended care				
9.30 – 12.30	<ul style="list-style-type: none"> Mission briefing Bakery lab & maker space setup Do you know your buns from your bannock? True or False Bakery design & prototyping 	<ul style="list-style-type: none"> Kitchen memory: do you know your kit? Foraging for kindling and masterclass in fire lighting Pizza dough making Cooking pizza on the fire 	<ul style="list-style-type: none"> In the kitchen: can you work under pressure? Bread & bread stick making & proofing Bakery build continues 	<ul style="list-style-type: none"> One day to bakery opening: Sales training for bakers Introduction to whittling Whittling your own rolling pin 	<ul style="list-style-type: none"> Setting up the bakery stall Setting prices and writing price tags Preparing menus Making waffle batter
12.30 – 13.30	Lunch break				
13.30 – 16.30	<ul style="list-style-type: none"> Bakery build starts Bakers' Mystery Tasting Flour making & yeast experiments Baking drop scones 	<ul style="list-style-type: none"> Bakery build continues Making chocolate brownies in orange cups 	<ul style="list-style-type: none"> Cooking on the fire with a Dutch oven Bread baking in Dutch oven Orange brownies baking on embers Bakery build concludes 	<ul style="list-style-type: none"> Making salt dough Giant salt dough bakery name sign, ready for opening Making banana bread 	<ul style="list-style-type: none"> Cooking on the fire with a waffle iron Baking waffles Making popcorn over the fire Bakery opens for parents
16.30 – 18.00	Afternoon extended care				

