**Scrummy scones session plan**

**Overview**

The aim of this session is for children to learn that savoury scones can be eaten as a meal accompaniment (e.g. with soup, as part of a packed lunch) and that different ingredients can be added to scones to give them different flavours. The main activity, *Have a go*, involves the children learning how to make scones using the rubbing-in method and using a cutter.

**Learning**

* use descriptive words to explain how a scone tastes;
* name different ingredients that can be added to scones;
* name a selection of different cooking equipment;
* preform simple food skills safely with a focus on rubbing-in and using a cutter.

**You will need**

* **Scrummy scone recipe** and the ingredient and equipment listed.
* **Setting up a cooking session guide**
* **Get ready to cook cards**
* **Tasting guide**
* **Kitchen equipment cards**
* **Scrummy scone take home letter**

**Before session preparation**

Prepare the ingredients and equipment in advance. What you will need is listed on the **Scrummy scones recipe**. You will also need a selection of savoury ingredients which children can choose from to add to their scones, ideas are provided on the recipe.

Prepare sample sizes pieces of a savoury scone, e.g. cheese. Take a look at the **Tasting guide** to support this activity.

**Listen and respond**

Show the children a scone and question them:

* What is this called?
* Can you explain what it looks like?
* Have you eaten a scone before?
* What do scones taste like?

Give all the children a sample of the scone. Explain that they need to use their senses to describe what it is like. First ask them to tell you how it feels in their hand and then how it smells. Draw out descriptive vocabulary, e.g. soft, light, cheesey. Let the children taste the sample and discuss what it is like, e.g. What does it feel like in your mouth? What does it taste like? Explain to the children that they are tasting a ‘savoury’ scone which means it is not sweet. Scones which taste sweet usually have ingredients such as raisins added to give them a sweet taste. Tell the children that they will be learning how to make savoury scones and choosing their own ingredients to give their scone its flavour. Talk about some of the ingredients you have available, e.g. cheese, dried herbs, sweetcorn, chives.

**Have a go**

Organise the children into groups of four. Each group should work with an adult. Make sure the children are ready to cook by using the **Get ready to cook cards** to talk through steps they need to take. Refer to the **Setting up a cooking session guide** for more information about why each step is important. Preheat the oven so that it will be hot when the scones are ready to be cooked. Work with the children to make the scone dough. Show them how to weigh and measure the ingredients. Let all the children have a go rubbing-in and helping make the dough. Divide the dough into four. Give each child their dough and let them choose two ingredients from the selection to add to their dough. To add the ingredients they have chosen, they should gently press the dough to flatten it a little, put their ingredients on top and then fold the dough and knead it a little to mix the ingredients through. Show the children how to use their hands to press the dough gently so it is about 2cm thick before using a cutter to create their scones. They should be able to make two or three scones each, depending on the size of the cutters. If you don’t have cutters, the children can shape their scones by hand.

Let the children watch you put the scones in the oven, wearing oven gloves. Explain that the oven is hot so it can cook the scones, but this means it should only be used by adults. While the children wait for the scones to cook and cool, they can play the equipment game, described in the *Consolidation* part of the session.

When the scones are ready, remove them from the oven, again, wearing oven gloves. Allow them to cool and then let the children eat them. Talk about what they are like and how they compare with the other scones they have tried. Can they taste the flavours they have added?

The children could eat the scones for lunch with soup, or as part of a packed lunch. The scones could be spread with reduced fat soft cheese.

**Consolidate**

Choose a small selection of **Kitchen equipment cards** from the set, including equipment used to make the scones. Show the cards to the children one at a time and ask them to name each piece of equipment and talk about its job. Place all the cards on the table and cover them with a light piece of material. Remove a card without showing the children. Uncover the cards and see if the children can name the piece of equipment which has been removed. You could give them clues based on the job the equipment does. Repeat this several times and then allow the children to take turns being the person who removes a card. You might find it easier to use four cards to play this game initially and then build up the number of cards used as the children improve.

**At home**

Make a copy of the **Scrummy scone take home letter** for each of the children. Explain to the children what the letter says and enthuse them about helping to prepare scones at home with their parent or carer.