PREPARING COOKING AND PRESENTING DISHES: (U:8/P:8)

MENU 1

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| STARTER | Chicken wings |
| MAIN DISH | Egg fried rice |
| SIDE DISH | Cheesy omelet |
| DESSERT | Chocolate cake |
| DRINK | Oreo milkshake |

MENU 2

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| --- | --- |
| STARTER | Beef satay |
| MAIN DISH | Spaghetti Bolognese |
| SIDE DISH | Garlic bread |
| DESSERT | Chocolate mousse |
| DRINK | Classic mojito |

INGREDIENTS

MENU 1

Starter: chicken wing

1. Chicken wings
2. Salt and pepper
3. Garlic powder
4. Paprika
5. Cayenne pepper
6. Flour or cornstarch
7. Oil

preheat your oven to 218°C or heat oil to 190°C if frying. Season the wings with salt, pepper, garlic powder, paprika, and cayenne pepper, then either toss them with baking powder for baking or dredge them in flour or cornstarch for frying to help achieve a crispy texture. Bake the wings for 40-45 minutes or fry for 8-10 minutes until cooked through.

Main dish: egg fried rice

1. Cooked rice
2. Eggs
3. Cooking oil
4. Soy sauce
5. Vegetables
6. Salt and pepper
7. Garlic
8. Ginger
9. Green onions

To make egg fried rice, stir-fry vegetables and scrambled eggs in oil. Then add chilled cooked rice and soy sauce, and stir-fry again. Season with salt and pepper, and garnish with green onions or sesame seeds.

Side dish: cheesy omelet

1. Eggs
2. Shredded cheese (such as cheddar, mozzarella, or a blend)
3. Butter or oil
4. Salt and pepper
5. Diced ham, bacon, or sausage
6. Chopped vegetables

To make a cheesy omelet, whisk eggs in a bowl and season with salt and pepper. Cook in a nonstick skillet with butter or oil until slightly runny. Add shredded cheese to half of the omelet and fold over. Cook until cheese is melted and eggs are cooked.

Dessert: Chocolate cake

1. 2 cups all-purpose flour
2. 2 cups granulated sugar
3. 3/4 cup unsweetened cocoa powder
4. 2 teaspoons baking powder
5. 1 1/2 teaspoons baking soda
6. 1 teaspoon salt
7. 1 cup milk
8. 1/2 cup vegetable oil
9. 2 large eggs
10. 2 teaspoons vanilla extract
11. 1 cup boiling water

To make a basic chocolate cake, mix flour, sugar, cocoa powder, baking powder, baking soda, and salt. Add milk, oil, eggs, and vanilla extract, then stir in boiling water. Pour batter into a greased pan and bake at 350°F for 30-35 minutes.

Drink: Oreo milkshake

1. 2 cups vanilla ice cream
2. 1/2 cup milk
3. 8 Oreo cookies

Blend vanilla ice cream, milk, and Oreo cookies until smooth