

London South East Children's University

February 2025 Challenges

There is a lot of love for food this month as there lots of national food days! So let's dig in!

You can choose to complete as many of these challenges as you wish – simply email your evidence (a photo is absolutely fine!) to Kate at BexleyCU@LSEAT.org.uk and she will send you your stamp code!

British Yorkshire Pudding Day

British Yorkshire Pudding Day falls on Sunday 2nd February and Yorkshire puddings may well form part of your Sunday roast dinners!

For this challenge, we would like you to make your very own Yorkshire pudding – you can make it sweet or savoury and you can even re-use the batter recipes for pancakes on Shrove Tuesday!

You might find this website helpful for recipes:

<https://www.bbcgoodfood.com/recipes/best-yorkshire-puddings>

National Chopsticks Day

Many cultures across the world use chopsticks rather than a knife and fork for their cutlery, so how about we explore that a little further and give it a go for national chopsticks day, which falls on 6th February!

For this challenge, we would like to create a recipe that requires you to use chopsticks – think noodle or rice recipes!

You might find this website helpful for recipes:

<https://www.bbcgoodfood.com/recipes/collection/kids-noodle-recipes>

National Pizza Day UK

Pizza is one of the world's favourite meals and national Pizza Day falls on 9th February. Did you know that pizza - as we now know it - was created in Naples (Italy) in the 18th and 19th Century!

For this challenge, we would like to do create your very own pizza, including making the dough and adding whatever toppings you like!

You might find this website helpful for recipes:

<https://www.bbcgoodfood.com/recipes/collection/kids-pizza-recipes>

Real Bread week

There are so many different types of bread and Real Bread Week (15th-23rd February) is all about celebrating the variety of bread and how good bread is when it is made without preservatives and additives!

For this challenge, we would like you to make some bread – you can choose whichever type of bread you like, but let's all give it a go!

You might find this website helpful for recipes:

<https://www.bbcgoodfood.com/recipes/collection/bread-recipes>