

| | Unit 1 | Unit 2 |
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| <p>Students will have the opportunity to complete 2 rotations of food during the course of the year</p> <p>Transferable Skills</p> <ul style="list-style-type: none"> • Time management – planning and preparing dishes within a set time. • Teamwork – working with others to prepare and cook and tidy away. • Planning – following recipes and organising steps in the correct order. • Numeracy skills – measuring ingredients, adjusting quantities, and calculating cooking times. • Hygiene and safety awareness – understanding safe food handling and kitchen safety. • Evaluation skills – tasting food and suggesting improvements. | <p>Key Concepts/ Skills</p> <ul style="list-style-type: none"> - Types of Establishments - Types of Food Service - Ratings and Hotels/Restaurants - Job Roles - Personal Attributes - Factors affecting Success - The Catering Kitchen - Front of House <p>Practical lessons</p> <ul style="list-style-type: none"> - Pancakes - Special Fried Rice - Rogan Josh - Quiche - Raspberry Buns - Chilli | <p>Key Concepts/ Skills</p> <ul style="list-style-type: none"> - Health & Safety within Hospitality and Catering - Food Legislation - Allergens and Intolerances - Preventable Measures - EHO's - Skills/Techniques of Preparing Food - Salt and my Health <p>Practical Lessons</p> <ul style="list-style-type: none"> - Chilli chicken Stir Fry - Swiss Roll - Doughnuts - Samosas - Tuna and Sweetcorn Fish Cakes - Blondies |

| <ul style="list-style-type: none"> • Independence – preparing meals and managing tasks without constant support. | | |
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| Assessment | | Reading |
| <ul style="list-style-type: none"> - Practical work completed - Written end of unit test | <ul style="list-style-type: none"> - Key words - Powerful Knowledge (Key concepts/skills) - Recipes - Food labels and packaging | |
| Enrichment | Careers | Useful resources and revision |
| <ul style="list-style-type: none"> – Extra-curricular Trips – After school Clubs (cooking club) – Local/School Competitions | <ul style="list-style-type: none"> – Chef – Baker – Restaurant manager – Caterer – Dietitian – Nutritionist – Public health worker | <ul style="list-style-type: none"> - Oak Academy https://www.thenational.academy/teachers/programmes/cooking-nutrition-secondary-ks3/units |