

Curriculum Map Year 10 and 11: Home Cooking Skills 2020/21

Autumn 1

Key Skills: To understand and experience different cooking methods-scrambling, toasting, grilling, boiling simmering. How to sharpen knives correctly and understand measurement pounds/ounces, litres, pints and have foundation of food safety/hygiene.

Assessment Opportunities:
Feedback from marking.
Verbal , peer marking Q&A
CEIAG:Hospitality/catering,
Armed forces = catering.



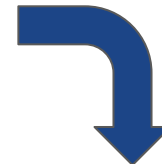
Autumn 2

Key Skills: To have more understanding of cooking skills, roasting, better knife skills and a better food hygiene knowledge.
Assessment Opportunities:
Feedback from marking.
Verbal , peer marking, photo's and 1-2- 1 feedback.
CEIAG: Look at catering opportunities locally, in UK and globally. Discuss Wetherspoons to cruise ships.



Spring 1

Key Skills: To be able to understand nutrition-look at eatwell plate in more detail. Learn how the body needs and uses foods. Look at cultural foods, religious and medical differences & how to adapt..
Assessment Opportunities:
Feedback from marking, photo's,Verbal , peer marking
CEIAG: Put pupils name down for CAREERS VISIT, look at local colleges and opportunities.



Summer 2

Key Skills: To now understand a wider range of cooking skills. Be able to work more independently and part of a team. Have a better understanding of where food comes from and cuts of meat.
Assessment Opportunities:
Feedback from marking, 1-2-1's verbal &, peer marking.
CEIAG: Discuss career path in catering industry.



Summer 1

Key Skills: To understand how to adapt recipes, look for alternative style recipes/look at recipes around the world.
Assessment Opportunities:
Feedback from marking, verbal, 1-2-1 and peer marking
CEIAG: 'Cultural Capital' trip



Spring 2

Key Skills: To improve on cooking basics, be able to double up ingredients and decrease accordingly. Be able to work methodically and understand ramifications if not.
Assessment Opportunities:
Feedback from marking, verbal, 1-2-1's and peer marking.
CEIAG: Explore skills required/desired for a career in catering/hospitality eg self-employed falafel van touring concerts, live in position in a hotel..

