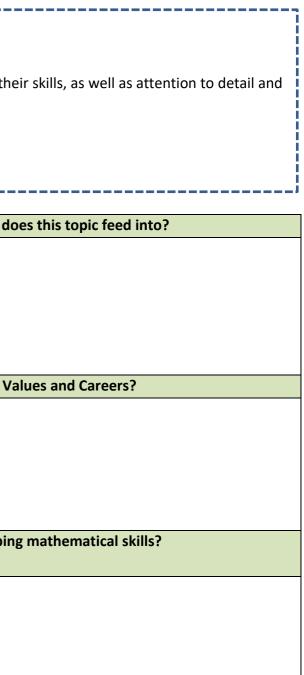
<<Food Preparation & Nutrition >> Scheme of Learning

Year 10 Term 5

ſ	
	Intent – Rationale
	This unit aims to develop and embed the full range of skills not yet covered through the course. With a highly practical basis the students will develop pace alongside their skil the knowledge to complete the presentation to higher standards in preparation of the NEA2 task.

Sequencing – what prior learning does this topic build upon?	Sequencing – what subsequent learning do		
Development of all previous skills from year 7 through to 10	Preparation for the NEA2 task		
Food Science studies from year 9 & 10			
Equipment challenge in year 9			
Purchasing of ingredients and the impact of cooking methods on nutrition and outcomes			
Planning			
Food provenance from year 8 & 10			
What are the links with other subjects in the curriculum?	What are the links to SMSC, British Va		
Food Science	• BV 2, 3, 4, 5		
Maths – weighing	• SP1, 2, 3, 4		
Geography – Food Provenance	• M1, 2, 3,		
	• SO 1, 2, 3		
	• C1, 2, 4		
	• GB4 a, b, c, d, e, f, g, h, i		
What are the opportunities for developing literacy skills and developing learner confidence and enjoyment in reading?	What are the opportunities for developing		
Following written & verbal instructions	Weighing/ Measuring		
Research techniques and analysis	Budgeting		
Evaluation skills	Costing		
	Timing		
	Portioning		





Food Preparation & Nutrition Scheme of Learning

<u>Year 10 Term 5 – Skills Requirement</u>

Intent – Concepts

What knowledge will students gain and what skills will they develop as a consequence of this topic?					
Know How to use and apply a range of skills. Develop the understanding of when and how these skills can best be used be used. The types of ingredients that are suitable, the set functions of each in a variety of dishes. Knowing how to correctly select ingredients for the best outcome links to previous learning but is revisited to know how to produce Apply The skills will be applied to a range of ingredients and dishes, to allow all capabilities the opportunity to expand their repertoire. This will prepare the students for furth preparation for their NEA2 Extend The theory of the practical elements will be developed in preparation for the written paper both in the upcoming year 10 assessment and the final statements.					
What subject specific language will	be used and developed in	this topic?	What opportunities are available for assessing		
 Measuring Whisking Spreading/Lifting Bridge & Claw Grip Filleting Deboning Preparation & Techniques 	 Cross Contamination Marinate Oxidisation Enzymic Browning Blanching Tenderise Reduction Roux, Blended, All in One Emulsion 	 Gelatinisation Coagulate Gluten Formation Fermentation Shortening Enrobing / Coating 	 Practical presentation Homework End of Unit Assessments Mock Examination 		



cience behind their reactions and the ce a quality outcome.			
her challenging practical dishes and in			
summer examination.			
the progress of students?			
the progress of students?			
the progress of students?			
the progress of students?			
the progress of students?			

Intent – Concepts

and whisks for particular tasks. Explaining risks and how to overcome these in practical work practical challenges with consistency on repetition 9 2. Uses of Electrical Equipment To know and understand the range of functions of a variety of 'portable Equipment' and selecting recipes suitable for their use. Being able to identify the impact on the ingredients nutritional, aesthetically and Organoleptically. 0 3. & 4 The preparation of Meat, Fish, Fruit & Vegetables Consolidate knowledge and understanding of methods of preparing loods; equipment to use; preparation of meat/ fish/ Fruits / vegetables. De aplication. Will consistency on repearation and explain their use in tenderising meat and fish, a see Uplain their use in tenderising meat and fish, a see Uplain their use in tenderising meat and fish, a see Uplain their use in tenderising meat and fish, for tenderising and denaturation to occur. To explain the process of denaturation scientifically and offer a range of potons to allow this to happen. P 6. & 7 Sauces (1/2) groups Will know & understand different sauces and their ingredients used to set a mixture Can explain the process of denatifically the process of setting a mixture P 9. Dough – Bread, Pastry & Pasta To recall techniques of pastry making. Be able to explain scientifically the process of setting a mixture Eable to demonstrate used to set a mixture Can explain the function of the ingredients, their ingredients used to set a mixture P 9. Dough – Bread, Pastry & Pasta To recall techningues of pastry making, Be able to identify different	Lesson title	Learning challenge	Higher level challenge	S
and whisk for particular tasks. Explaining risks and how to overcome these in practical work practical challenges with consistency on repetition e e 2. Uses of Electrical Equipment To know and understand the range of functions of a variety of 'portable Eduipment' and selecting recipes suitable for their use. Being able to identify the impact on the ingredients nutritional, aesthetically and Organoleptically. 0 3. 4 The preparation of Meat, Fish, Fruit & Vegetables Consolidate knowledge and understanding of methods of preparing loods; equipment to use; preparation of meat/ fish/ Fruits / vegetables. Be able to explain and prevent the processes of Exprinc Browning and Oxidation. Will confidently demonstrate the preparation of foods. P 5. Denaturation in food preparation Will be able to demonstrate the use of marinades and explain their use in tenderising meat and fish, scientifically and offer a range of potons to allow this to happen. P 6 & 7 Fauces (1/2) groups Will know & understand different sauces and their uses. Students will know how to make a range of sauces through a variety of methods Can explain scientifically the process of setting a mixture P 9. Dough – Bread, Pastry & Pasta To recall techniques of pastry making. Be able to explain scientifically the products of sauces through a variety of methods Be able to explain scientifically the process of setting a mixture S 9. Dough – Bread, Pastry & Pasta To recall techniques of pastry making. Be able to identify different types of dough Can explai	1. Recap & Recall	To be able to name and select the correct knives	Being able to successfully carrying out some	 Seg
2. Uses of Electrical Equipment To know and understand the range of functions of a variety of 'portable Equipment' and selecting recipes suitable for their use. Being able to identify the impact on the ingredients nutritional, aesthetically and Organoleptically. Consolidate knowledge and understanding of the preparation of Meat, Fish, Fruit & Consolidate knowledge and understanding of methods of preparing foods, equipment to use; preparation of meat/ fish/ Fruits / vegetables. Be able to explain and prevent the processes of Enzymic Browning and Oxidation. Will confidently different spearation of foods. Filtering To explain the process of denaturation and Oxidation. Will confidently different spearation of foods. Process of denaturation is contifically and offer a range of options to allow this to happen. Process of denaturation are speared options to allow this to happen. Process of denaturation is contifically and offer a range of options to allow this to happen. Process of denaturation are speared options to allow this to happen. Process of denaturation is contifically and offer a range of options to allow this to happen. Process of denaturation is contifically and offer a range of options to allow this to happen. Process of denaturation is contifically and offer a range of options to allow this to happen. Process of denaturation is contifically and offer a range of options to allow this to happen. Process of denaturation is contifically and offer a range of options to allow this to happen. Process of denaturation is contifically and offer a range of options to allow this to happen. Process of denaturation is contifically and offer a range of options to allow this to happen. Process of denaturation is c		and whisks for particular tasks. Explaining risks and	practical challenges with consistency on repetition	• Slic
2. Uses of Electrical Equipment To know and understand the range of functions of a variety of 'portable Equipment' and selecting' or a variety of 'portable'. Being able to identify the impact on the ingredients, the process of the variation and prevent the process of denaturation of foods. 3. & 4 The preparation of Meat, Fish, Fruit & Will be able to demonstrate the use of marindes Consolidate knowledge and understanding of the variet the process of denaturation of foods. 5. Denaturation in food preparation Will be able to demonstrate the use of marindes To explain their use in tenderising meat and fish, as well as developing the flavours To explain the process of denaturation of the variet of tenderising and denaturation to occur. To explain the process, demonstrate through pratical on a range of foods P Protein Denaturation (1/2 groups) Will know & wurderstand different suces and their uses in tenderising and denaturation to occur. Will be able to identify fulls in sauce making - variety of methods P Protein Denaturation (1/2 groups) P Protein Denaturation of tenderising and their uses an mixture 8. Setting of Mixture Develop the knowledge & understanding of the ingredients used to set a mixture E able to explain		how to overcome these in practical work		• Coi
a variety of 'portable Equipment' and selecting recipes suitable for their use. ingredients nutritional, aesthetically and Organoleptically. did H H 3 & 4 The preparation of Meat, Fish, Fruit & Vegetables Consolidate knowledge and understanding of methods of preparing foods, equipment to use; preparation of meat/ fish/ Fruits / vegetables. Be able to explain and prevent the processes of Enzymic Browning and Oxidation. Will confidently demonstrate the preparation of foods. Image: Consolidate knowledge and explain their use in tenderising meat and fish, as well as developing the flavours To explain the process of denaturation scientifically and offer a range of options to allow this to happen. Image: Consolidate knowledge and explain their use in tenderising meat and fish, as well as developing the flavours To explain the process of denaturation scientifically and offer a range of options to allow for tenderising and denaturation to occur. Can explain the process, demonstrate through practical on a range of foods Image: Proceeding the flavours 6 & 7 Sauces (1/2) groups To be able to select suitable ingredients to allow for tenderising and denaturation to occur. Can explain the process of denaturation sauces through a variety of methods Image: Students will know & understand different sauces and their uses. Students will know b wo to make a range of sauces through a variety of methods Image: Students will know & understanding of the ingredients used to set a mixture Be able to explain scientifically the process of setting a mixture Sc 9. Dough – Bread, Pastry & Pasta To recall techniqueus of pastry making. Be able to identify differe				var
Image: constraint of Meat, Fish, Fruit &recipes suitable for their use.Organoleptically.H3 & 4 The preparation of Meat, Fish, Fruit &Consolidate knowledge and understanding of VegetablesBe able to explain and prevent the processes of Enzymic RFowning and Oxidation. Will confidently demonstrate the preparation of foods.FileImage and explain their use in tenderising meat and fish, as well as developing the flavoursBe able to explain the process of denaturation and explain their use in tenderising meat and fish, as well as developing the flavoursTo explain the process, demonstrate through practically and offer a range of options to allow this to happen.PI6 & 7 Practical – Use of Marinade to support Protein Denaturation (1/2 groups)To be able to select suitable ingredients to allow can explain the process, demonstrate through practical on a range of foods.PI6 & 7 Sauces (1/2) groupsWill know & understand different sauces and their use. Students will know how to make a range of sauces through a variety of methodsWill be able to identify faults in sauce making – explaining what went wrong & why.PI8. Setting of MixtureDevelop the knowledge & understanding of the ingredients used to set a mixtureBe able to explain the function of the ingredients, the ingredients used to set a mixtureCan explain the function of the ingredients, the ingredients in the understanding of fermentation.PI9. Dough – Bread, Pastry & PastaTo recall techniques of pastry making. Be able to improduce a bread product demonstrate confident knife skills to produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating in understrate confident knife skills to produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating	2. Uses of Electrical Equipment	To know and understand the range of functions of	Being able to identify the impact on the	• Use
3 & 4 The preparation of Meat, Fish, Fruit & Consolidate knowledge and understanding of methods of preparing foods; equipment to use; preparation of meat/ fish/ Fruits / vegetables. Be able to explain and prevent the processes of Enzymic Browning and Oxidation. Will confidently demonstrate the preparation of foods. 5. Denaturation in food preparation Will be able to demonstrate the use of marinades and explain their use in tenderising meat and fish, as well as developing the flavours To explain the process of denaturation scientifically and offer a range of options to allow this to happen. Plate 6 & 7 Practical – Use of Marinade to support Protein Denaturation (1/2 groups) To be able to select suitable ingredients to allow for tenderising meat and tender sing meat area range of sauces through a variety of methods Consolidate knowledge & understanding of the ingredients used to identify faults in sauce making – explaining what went wrong & why. Plate 8. Setting of Mixture Develop the knowledge & understanding of ingredients used to set a mixture Be able to explain the function of the ingredients, the ingredients used to set a mixture Set of the ingredients, the ingredients, the ingredients, the ingredients, the ingredients used to set a mixture Can explain the function of the ingredients, the ingredients, the ingredients, skills in piping and decoration in the production of a range of source is an analy ingredients in the produce on a range of isona a maxing of the ingredients, the ingredients, skills in piping and decoration Can explain the function of the ingredients, the impact on fermentation in the production of a range of source is an abaping and portioning In the produ		a variety of 'portable Equipment' and selecting	ingredients nutritional, aesthetically and	dis
VegetablesInterfuois of preparation of meat/ fish/ Fruits / vegetables.Interfuois of preparation of meat/ fish/ Fruits / vegetables.Interfuois of preparation of meat/ fish/ Fruits / vegetables.Interfuois of preparation of foods.Interfuois of preparation of foods.Interfuois of preparation of meat/ fish/ Fruits / vegetables.5. Denaturation in food preparationWill be able to demonstrate the use of marinades and explain their use in tendersing meat and fish, as well as developing the flavoursTo explain the process of denaturation scientifically and offer a range of options to allow this to happen.• PI6 & 7 Practical – Use of Marinade to supportTo be able to select suitable ingredients to allow for tendersing and denaturation to occur.Can explain the process, demonstrate through practical on a range of Foods• PI6 & 7 Sauces (1/2) groupsWill know & understand different sauces and their uses. Students will know how to make a range of sauces through a variety of methodsWill be able to identify faults in sauce making – explaining what went wrong & why.• PI8. Setting of MixtureDevelop the knowledge & understanding of the ingredients used to set a mixtureBe able to explain the function of the ingredients, the ingredients used to set a mixtureBe able to explain the function of the ingredients, the ingredients used to set a mixture• PI9. Dough – Bread, Pastry & PastaTo recall techniques of pastry making. Be able to demonstrating the understanding of frementation.Can explain the function of the ingredients, the ingrad on fermentation.• PI10. Dough – Bread, Pastry & PastaTo be able to produce a bread productCan explain the function of the ingredients, the ingrad on fermentation.• PI<		recipes suitable for their use.	Organoleptically.	Hai
Weight blockInterfudits of preparation of meat/ fish/ Fruits / vegetables.Interfudits of preparation of foods.Interfudits of preparation of foods.Interfudits of preparation of meat/ fish/ Fruits / vegetables.5. Denaturation in food preparationWill be able to demonstrate the use of marinades and explain their use in tendersing meat and fish, as well as developing the flavoursTo explain the process of denaturation scientifically and offer a range of options to allow this to happen.Preparation of meat/ fish/ fruits / sector the process of denaturation scientifically and offer a range of potions to allow this to happen.Preparation of meat/ fish/ fruits / sector the process of denaturation scientifically and offer a range of potions to allow this to happen.Preparation of meat/ fish/ fruits / sector the process of denaturation scientifically and offer a range of podotsPreparation of meat/ fish/ fruits / sector the process of denaturation scientifically fields in sauce making – explaining what went wrong & why.Preparation of meat/ fish/ fruits / sector the process of secting a mixturePreparation of meat/ fish/ fruits / sector the process of process of the	3 & 4 The preparation of Meat, Fish, Fruit &	Consolidate knowledge and understanding of	Be able to explain and prevent the processes of	
bit production of ineary ising Products / Vegetabules. Definitions are the preparation of indexs. Defonitions of the preparation of the preparation of indexs. Defonitions of the preparation of the preparation of indexs. Defonitions of the preparation of indexs. Defonitions of the preparation of the prepar	Vegetables	methods of preparing foods; equipment to use;	Enzymic Browning and Oxidation. Will confidently	
LemanWill be able to demonstrate the use of marinades and explain their use in tenderising meat and fish, as well as developing the flavoursTo explain the process of denaturation scientifically and offer a range of options to allow this to happen.P6 & 7 Practical – Use of Marinade to support Protein Denaturation (1/2 groups)To be able to select suitable ingredients to allow for tenderising and denaturation to occur.To be able to select suitable ingredients to allow this to happen.To be able to select suitable ingredients to allow this to happen.P6 & 7 Sauces (1/2) groupsWill know & understand different sauces and their uses. Students will know how to make a range of sauces through a variety of methodsWill be able to identify faults in sauce making – explaining what went wrong & why.P8. Setting of MixtureDevelop the knowledge & understanding of the ingredients used to set a mixtureBe able to explain scientifically the process of setting a mixtureSetting a mixture9. Dough – Bread, Pastry & PastaTo recall techniques of pastry making. Be able to demonstrating the understanding of ferremation. Focus on shaping and portioningCan explain the function of the ingredients, the impact on ferremation in the production of a quality product.P11. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredientsP12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationT		preparation of meat/ fish/ Fruits / vegetables.	demonstrate the preparation of foods.	Filleting a Deboning.
Image: Section of the secting and the section of the section of t				• Der
and explain their use in tenderising meat and fish, as well as developing the flavoursscientifically and offer a range of options to allow this to happen.m6 & 7 Practical – Use of Marinade to support Protein Denaturation (1/2 groups)To be able to select suitable ingredients to allow for tenderising and denaturation to occur.Can explain the process, demonstrate through practical on a range of FoodsP6 & 7 Sauces (1/2) groupsWill know & understand different sauces and their uses. Students will know how to make a range of sauces through a variety of methodsWill be able to identify faults in sauce making – explaining what went wrong & why.P8. Setting of MixtureDevelop the knowledge & understanding of the ingredients used to set a mixtureBe able to explain scientifically the process of setting a mixtureS SC explaining what went wrong & why.S SC explaining what went wrong & why.9. Dough – Bread, Pastry & PastaTo recall techniques of pastry making. Be able to identify different types of doughCan explain the function of the ingredients, the demonstrating the understanding of fermentation. Focus on shaping and portioningCan explain the function of the ingredients, the impact on fermentation in the production of a quality product.P11. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredientsP12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produc				• Stu
and explain their use in tenderising meat and fish, as well as developing the flavoursscientifically and offer a range of options to allow this to happen.m6 & 7 Practical – Use of Marinade to support Protein Denaturation (1/2 groups)To be able to select suitable ingredients to allow for tenderising and denaturation to occur.Can explain the process, demonstrate through practical on a range of FoodsP6 & 7 Sauces (1/2) groupsWill know & understand different sauces and their uses. Students will know how to make a range of sauces through a variety of methodsWill be able to identify faults in sauce making – explaining what went wrong & why.P8. Setting of MixtureDevelop the knowledge & understanding of the ingredients used to set a mixtureBe able to explain scientifically the process of setting a mixtureS SC explaining what went wrong & why.S SC explaining what went wrong & why.9. Dough – Bread, Pastry & PastaTo recall techniques of pastry making. Be able to identify different types of doughCan explain the function of the ingredients, the demonstrating the understanding of fermentation. Focus on shaping and portioningCan explain the function of the ingredients, the impact on fermentation in the production of a quality product.P11. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredientsP12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produc				
as well as developing the flavours this to happen. 6 & 7 Practical – Use of Marinade to support Protein Denaturation (1/2 groups) To be able to select suitable ingredients to allow for tenderising and denaturation to occur. Can explain the process, demonstrate through practical on a range of Foods • Pr 6 & 7 Sauces (1/2) groups Will know & understand different sauces and their uses. Students will know how to make a range of sauces through a variety of methods Will be able to identify faults in sauce making – explaining what went wrong & why. • So 8. Setting of Mixture Develop the knowledge & understand group Be able to explain scientifically the process of ingredients used to set a mixture Be able to explain scientifically the process of setting a mixture • So 9. Dough – Bread, Pastry & Pasta To recall techniques of pastry making. Be able to identify different types of dough Can explain the function of the ingredients, the demonstrating the understanding of fermentation. Focus on shaping and portioning • Pr 11. Judge & Manipulate Sensory Properties Be able to demonstrate confident knife skills to produce garish, skills in piping and decoration and pulsition of ingredients To produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients • Pr	5. Denaturation in food preparation			
6 & 7 Practical – Use of Marinade to support Protein Denaturation (1/2 groups) To be able to select suitable ingredients to allow for tenderising and denaturation to occur. Can explain the process, demonstrate through practical on a range of Foods • Print Protein Denaturation (1/2 groups) 6 & 7 Sauces (1/2) groups Will know & understand different sauces and their uses. Students will know how to make a range of sauces through a variety of methods Will be able to identify faults in sauce making – explaining what went wrong & why. • Print explaining what went wrong & why. 8. Setting of Mixture Develop the knowledge & understanding of the ingredients used to set a mixture Be able to explain scientifically the process of setting a mixture • So extra mixture 9. Dough – Bread, Pastry & Pasta To recall techniques of pastry making. Be able to identify different types of dough Can explain the function of the ingredients, the impact on fermentation in the production of a quality product. • Print explain the function of the ingredients, the impact on fermentation in the production of a quality product. • Print impact on fermentation in the production of a quality product. 11. Judge & Manipulate Sensory Properties Be able to demonstrate confident knife skills to produce garnish, skills in piping and decoration To produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating inpulation of ingredients • Print				ma
Protein Denaturation (1/2 groups) for tenderising and denaturation to occur. practical on a range of Foods 6 & 7 Sauces (1/2) groups Will know & understand different sauces and their uses. Students will know how to make a range of sauces through a variety of methods Will be able to identify faults in sauce making – explaining what went wrong & why. Protein Denaturation (1/2 groups) 8. Setting of Mixture Develop the knowledge & understanding of the ingredients used to set a mixture Be able to explain scientifically the process of setting a mixture Be able to explain scientifically the process of setting a mixture G 9. Dough – Bread, Pastry & Pasta To recall techniques of pastry making. Be able to identify different types of dough Can explain the function of the ingredients, the impact on fermentation. Focus on shaping and portioning Protecus on shaping and portioning Can explain the function of the ingredients, the impact on fermentation in the production of a quality product. Protecus on shaping and portioning 11. Judge & Manipulate Sensory Properties Be able to demonstrate confident knife skills to produce a bread product To produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients Protecon figure		· •		
6 & 7 Sauces (1/2) groups Will know & understand different sauces and their uses. Students will know how to make a range of sauces through a variety of methods Will be able to identify faults in sauce making – explaining what went wrong & why. • Prescription of the explaining what went wrong & why. 8. Setting of Mixture Develop the knowledge & understanding of the ingredients used to set a mixture Be able to explain scientifically the process of setting a mixture • Setting a mixture 9. Dough – Bread, Pastry & Pasta To recall techniques of pastry making. Be able to identify different types of dough Can explain the function of the ingredients, the impact on fermentation. Focus on shaping and portioning • Preserve and the produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating of a range of sweet & savoury dishes demonstrating manipulation of ingredients • Preserve and the function of ingredients on a range of ingredients 12. Judge & Manipulate Sensory Properties Be able to demonstrate confident knife skills to To produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating techniques on a range of sweet & savoury dishes demonstrating techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients • Prescription ingredients		_		• Pra
uses. Students will know how to make a range of sauces through a variety of methodsexplaining what went wrong & why.m8. Setting of MixtureDevelop the knowledge & understanding of the ingredients used to set a mixtureBe able to explain scientifically the process of setting a mixture5. Set setting a mixture9. Dough – Bread, Pastry & PastaTo recall techniques of pastry making. Be able to identify different types of doughCan explain the function of the ingredients, the improduct of a quality product.10. Dough – Bread, Pastry & PastaTo be able to produce a bread product demonstrating the understanding of fermentation. Focus on shaping and portioningCan explain the function of the ingredients, the impact on fermentation in the production of a quality product.11. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredientsPri				
sauces through a variety of methodsSolution8. Setting of MixtureDevelop the knowledge & understanding of the ingredients used to set a mixtureBe able to explain scientifically the process of setting a mixtureSolution9. Dough – Bread, Pastry & PastaTo recall techniques of pastry making. Be able to identify different types of doughSolutionSolution10. Dough – Bread, Pastry & PastaTo be able to produce a bread product demonstrating the understanding of fermentation. Focus on shaping and portioningCan explain the function of the ingredients, the impact on fermentation in the production of a quality product.Pri11. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills toTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredientsPri12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills toTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredientsPri	6 & 7 Sauces (1/2) groups			• Pro
And the second		-	explaining what went wrong & why.	ma
8. Setting of Mixture Develop the knowledge & understanding of the ingredients used to set a mixture Be able to explain scientifically the process of setting a mixture • Social setting a mixture 9. Dough – Bread, Pastry & Pasta To recall techniques of pastry making. Be able to identify different types of dough Can explain the function of the ingredients, the impact on fermentation. Focus on shaping and portioning • Present of produce a bread product 11. Judge & Manipulate Sensory Properties Be able to demonstrate confident knife skills to produce agrish, skills in piping and decoration To produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients • Present and produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients		sauces through a variety of methods		 Sce
ingredients used to set a mixturesetting a mixturect9. Dough - Bread, Pastry & PastaTo recall techniques of pastry making. Be able to identify different types of dough <td></td> <td></td> <td></td> <td>hap</td>				hap
9. Dough - Bread, Pastry & PastaTo recall techniques of pastry making. Be able to identify different types of doughCan explain the function of the ingredients, the impact on fermentation in the production of a quality product.• Produce a bread product10. Dough - Bread, Pastry & PastaTo be able to produce a bread product demonstrating the understanding of fermentation. Focus on shaping and portioningCan explain the function of the ingredients, the impact on fermentation in the production of a quality product.• Produce a bread product11. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients• Produce a range of sweet & savoury dishes demonstrating manipulation of ingredients• Produce a range of sweet & savoury dishes demonstrating manipulation of ingredients• Produce a range of sweet & savoury dishes demonstrating manipulation of ingredients• Produce a range of sweet & savoury dishes demonstrating manipulation of ingredients• Produce a range of sweet & savoury dishes demonstrating manipulation of ingredients• Produce a range of sweet & savoury dishes demonstrating manipulation of ingredients• Produce a range of sweet & savoury dishes demonstrating manipulation of ingredients• Produce a range of sweet & savoury dishes demonstrating manipulation of ingredients• Produce a range of sweet & savoury dishes demonstrating manipulation of ingredients• Produce a range of sweet & savoury dishes demonstrating manipulation of ingredients• Produce a range of sweet & savoury dishes demons	8. Setting of Mixture		Be able to explain scientifically the process of	 Scie
Image: Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationCan explain the function of the ingredients, the impact on fermentation in the production of a quality product.Image of sweet & savoury dishes demonstrating manipulation of ingredientsImage of sweet & savoury dishes demons		ingredients used to set a mixture	setting a mixture	cus
Image: Construct of the sensory PropertiesImage: Construct of the sensory Propertie				• Gro
identify different types of doughCan explain the function of the ingredients, the impact on fermentation in the production of a quality product.• Pr10. Dough – Bread, Pastry & PastaTo be able to produce a bread product demonstrating the understanding of fermentation. Focus on shaping and portioningCan explain the function of the ingredients, the impact on fermentation in the production of a quality product.• Pr11. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decoration Be able to demonstrate confident knife skills to Produce figh quality finishing techniques on a manipulation of ingredients• Pr12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients• Pr12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills toTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients• Pr12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills toTo produce high quality finishing techniques on a• Pr				• Pra
identify different types of doughCan explain the function of the ingredients, the impact on fermentation in the production of a quality product.• Pr10. Dough – Bread, Pastry & PastaTo be able to produce a bread product demonstrating the understanding of fermentation. Focus on shaping and portioningCan explain the function of the ingredients, the impact on fermentation in the production of a quality product.• Pr11. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decoration Be able to demonstrate confident knife skills to Produce figh quality finishing techniques on a manipulation of ingredients• Pr12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients• Pr12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills toTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients• Pr12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills toTo produce high quality finishing techniques on a• Pr	9 Dough – Bread Pastry & Pasta	To recall techniques of pastry making Be able to		
10. Dough – Bread, Pastry & PastaTo be able to produce a bread product demonstrating the understanding of fermentation. Focus on shaping and portioningCan explain the function of the ingredients, the impact on fermentation in the production of a quality product.• Pr11. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produce high quality finishing techniques on a manipulation of ingredients• Pr12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produce high quality finishing techniques on a manipulation of ingredients• Pr12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills toTo produce high quality finishing techniques on a manipulation of ingredients• Pr				
demonstrating the understanding of fermentation. Focus on shaping and portioningimpact on fermentation in the production of a quality product.11. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients• Pro- manipulate Sensory Properties12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients• Pro- manipulation of ingredients	10 Dough – Bread Pastry & Pasta		Can explain the function of the ingredients the	• Pra
Focus on shaping and portioningquality product.11. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills to produce garnish, skills in piping and decorationTo produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients• Produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients12. Judge & Manipulate Sensory PropertiesBe able to demonstrate confident knife skills toTo produce high quality finishing techniques on a	10. Dough Dieud, Fushy & Fush			• TTa
11. Judge & Manipulate Sensory Properties Be able to demonstrate confident knife skills to produce garnish, skills in piping and decoration To produce high quality finishing techniques on a range of sweet & savoury dishes demonstrating manipulation of ingredients • Pr				
produce garnish, skills in piping and decoration range of sweet & savoury dishes demonstrating manipulation of ingredients manipulation of ingredients 12. Judge & Manipulate Sensory Properties Be able to demonstrate confident knife skills to To produce high quality finishing techniques on a • Produce high quality finishing techniques on a	11 Judge & Manipulate Sensory Properties			• Dra
12. Judge & Manipulate Sensory Properties Be able to demonstrate confident knife skills to To produce high quality finishing techniques on a • Properties				
12. Judge & Manipulate Sensory Properties Be able to demonstrate confident knife skills to To produce high quality finishing techniques on a • Properties		produce garnish, skins in piping and decoration	, , , , , , , , , , , , , , , , , , ,	IIIa
	12 Judge & Manipulate Sensory Properties	Be able to demonstrate confident knife skills to		• Pra
I produce garnish, skills in bibling and decoration I range of sweet & savoury dispes demonstrating I m		produce garnish, skills in piping and decoration	range of sweet & savoury dishes demonstrating	ma
manipulation of ingredients				ma
	13. Judge & Manipulate Sensory Properties	To produce a light 'Short Crust' pastry with a focus		• Pra
on lining and manipulation, will be able to produce scientific explanation whilst producing a high-				- 110
a good quality product quality product quality product				



Suggested activities and resources
egmenting an Orange / Grapefruit
licing and dicing equal pieces
omparing time to whisk egg whites using
arious methods
se of Food Processor to make a range of
ishes / comparison to Table top mixer &
and Held Mixer
A
and a part
g.ppt
emonstrations
udent practice with correct knife skills
least of the second sector is all the second
lanning for practical to include a
narinade.
ractical
lactical
roduction of a table to investigate sauce
naking methods and dishes
_
cenarios of failures- explain what
appened.
cience through experimentation –
ustard/ compare Homemade v Instant
roup work
ractical
ractical work – making bread
ractical work – decoration, garnish,
nanipulation – group work
and the first state of the second state
ractical work – decoration, garnish,
nanipulation – group work
ractical – short party dish
a cucai – short party dish

14. Judge & Manipulate Sensory Properties	To produce a light 'Short Crust' pastry with a focus on lining and manipulation, will be able to produce a good quality product		•	Prac
15. Catch up and recall	To identify areas of concern, weakness and strengths	To be able to recall detail, explain areas of weakness		Gro Rev



ractical – short party dish

Group work – mapping Nevision strategies