

### Prior Learning

I will have undertaken food for seven weeks in year 7, slowly developing my skills towards GCSE food which is an option for students in year 10. I will develop knowledge of cooking skills from the year 7 base of basic knife skills and food hygiene, this will be more of a baking project, preparing higher level skills for GCSE, making dishes such as Swiss Roll, Jam Tarts and Cheesecake.

**Scheme of Learning:** [Year 9 Bake off Project](#)

#### Objectives:

**KNOWLEDGE:** I will understand why we need to follow good personal hygiene in the kitchen and learn about food poisoning, the causes and how to prevent it.

**SKILLS:** I will develop a variety of technical cooking skills in preparation for GCSE food including the rubbing in method, making short pastry etc.

Lesson	Tasks	Literacy	Homework	✓•
1	<p><b>MEMORY RECALL</b> – What can I remember about H&amp;S in the kitchen?</p> <p><b>PRACTICAL</b> – Scones using skill rubbing in method.</p> <p><b>Evaluate:</b> Self reflect – how could I improve next time?</p>	<p><b>Cross Contamination</b> <b>Rubbing in Method</b></p>	<p><b>INGREDIENTS</b> Butter chicken curry</p> <p><b>FLIP LEARNING:</b> YouTube – how to make a butter curry</p>	
2	<p><b>MEMORY RECALL</b> – Rubbing in method.</p> <p><b>PRACTICAL</b>- How to make A butter sauce</p> <p><b>EVALUATE:</b> Self reflect – how could I improve next time?</p>	<p><b>High Risk Food</b> <b>Cross Contamination</b> <b>Salmonella</b></p>	<p><b>INGREDIENTS</b>- calzone</p> <p><b>FLIP LEARNING:</b> YouTube – how to make a calzone Youtube – food science – what is gluten?</p>	
3	<p><b>PRACTICAL</b>- How to make calzone.</p> <p><b>EVALUATE:</b> Self reflect – how could I improve next time?</p> <p><b>THEORY</b> – Personal hygiene.</p>	<p><b>Gluten</b> <b>Yeast</b></p>	<p><b>INGREDIENTS</b>- Jam Tarts</p> <p><b>FLIP LEARNING:</b> YouTube – How to make the perfect shortcrust pastry</p>	
4	<p><b>CLASS DISCUSSION</b>- Food science</p> <p><b>ASSESSMENT 1 PRACTICAL</b>- How to make shortcrust pastry – jam tarts.</p> <p><b>EVALUATE:</b> Self reflect – how could I improve next time?</p>	<p><b>Short pastry</b> <b>Rubbing in</b></p>	<p><b>INGREDIENTS</b>- Pineapple Upside down cake (cake tin)</p>	
5	<p><b>MEMORY RECALL</b>- Food science when making pastry.</p> <p><b>PRACTICAL</b> – Making batter in a Pineapple upside down cake.</p> <p><b>DESIGN</b> – I will design my own cheesecake considering presentation.</p>	<p><b>Batter</b> <b>Caramel</b> <b>Creaming</b></p>	<p><b>INGREDIENTS</b>- cheesecake</p>	
6	<p><b>PRACTICAL</b>- How to make cheesecake– using electric whisks.</p> <p><b>EVALUATE:</b> Self reflect – how could I improve next time?</p> <p><b>THEORY</b> – Personal hygiene.</p>	<p><b>Personal Hygiene</b> <b>Chemical contamination</b> <b>Physical Contamination</b> <b>Biological Contamination</b></p>	<p><b>INGREDIENTS</b>- Swiss Roll</p> <p><b>FLIP LEARNING:</b> You Tube – 3 videos basic Swiss roll, medium and challenge</p> <p><b>Revise test – see what to revise list</b></p>	
7	<p><b>PRACTICAL</b>- How to make Swiss roll – using electric whisks</p> <p><b>Evaluate:</b> Self reflect – how could you improve next time?</p> <p><b>ASSESSMENT 2 THEORY</b> – 30 min test.</p>	<p><b>Creaming</b> <b>AERATION</b></p>	<p><b>RETRIEVEL:</b> Design a poster or a PowerPoint on personal hygiene in the kitchen</p>	
8	<p><b>CLOSING THE GAP</b> – Reteach 3 main misconceptions from test.</p>	<p><b>Food Poisoning</b> <b>Salmonella</b> <b>Listeria</b></p>	<p>End of rotation</p>	

GCSE Food	Careers
Students produce a 3-course meal, a food science experiment and cover a broad range of food knowledge	Food teacher, chef, pastry chef, waiter, restaurant manager, food designer, food taster and developer, nutritionist and many more...