

Curriculum map for 2018-19

Subject		Autumn	Spring	Summer
Cooking & Nutrition	Yr 7	<p>a) Getting Ready to Cook Where does food come from? Safety Hygiene The Food Room</p> <p>b) Healthy Eating: breakfasts Fruit and yoghurt breakfast dishes Oral hygiene</p>	<p>a) Food & Farming in the UK Eggs How food is grown, reared, caught and processed. Meat Vegetables Dairy</p> <p>b) Healthy Eating Eatwell Plate What is healthy eating? Be a baker</p>	<p>a) Shopping for food Variety of shops The supermarket Vocabulary Practical shopping Food choice</p> <p>b) Salads: make & design Different type of salad produce Different types of salad Presenting salads Make a salad for a busy person</p>
	Following Y8 this Year.	<p>Year 1 a) The Eatwell Plate. 5 a day Tips for HE Naming nutrients Simple snacks</p> <p>Year 1 B) Healthy Eating Prepare to party – make party dish Dips & dippers Likes & dislike</p>	<p>Year 1 a) Pasta & energy Staple foods from different climates Types of pasta Sauces Cost of food Pasta dishes (not tuna)</p> <p>Year 1 b) Foods around the world Culture & religion (link to RE) Tasting foods Combining different foods</p>	<p>Year 1 a) Shopping for healthy eating The supermarket Vocabulary Advertising The sugar detective 'Health' drink investigation Design & make smoothies Cost of healthy food over processed food</p> <p>Year 1 b) Design & make bread PVC snack bar sandwich research Lovely lunch – make sandwich for a family member Research different breads Create sandwiches from wraps, pittas, flat breads</p>
	Yr 10	<p>AQA 105342 Cake Making & Decorating Making sweet pastry Use of puff and filo pastry Making pastries to sell at the Christmas Fayre</p>	<p>AQA Making Soup Use of different ingredients Advanced knife skills Use of seasoning Selling soup and budgeting</p>	<p>AQA Ice Cream Making Different ingredients Use of Ice cream machine Correct storage Selling ice cream and budgeting</p>
	Yr 11	<p>AQA 71922 Planning a Buffet Planning savoury dishes Planning desserts Decisions of food to be served at specified function Practice and freezing of different dishes in preparation</p>	<p>AQA Afternoon Tea Safe making and serving hot and cold drinks Making sandwiches and savoury snacks Making pastries and simple desserts Serving and budgeting Tea Trolley</p>	<p>AQA Making Salads Types of leaf salads Types of compound salads Use of seasoning and oils in salads Serving salads and budgeting</p>