





	<b>Autumn 1</b>	<b>Autumn 2</b>	<b>Spring 1</b>	<b>Spring 2</b>	<b>Summer 1</b>	<b>Summer 2</b>
	<p><b>12 Key Skills</b></p> <ul style="list-style-type: none"> <li>• General practical skills</li> <li>• Knife Skills</li> <li>• Preparing fruit and vegetables</li> <li>• Use of equipment</li> <li>• Use of cooker</li> <li>• Cooking Methods</li> <li>• Prepare Combine and shape</li> <li>• Sauce making</li> <li>• Setting mixtures</li> <li>• Dough</li> <li>• Raising agents</li> <li>• Tenderising &amp; Marinate</li> </ul>	<p><b>12 Key Skills</b></p> <ul style="list-style-type: none"> <li>• General practical skills</li> <li>• Knife Skills</li> <li>• Preparing fruit and vegetables</li> <li>• Use of equipment</li> <li>• Use of cooker</li> <li>• Cooking Methods</li> <li>• Prepare Combine and shape</li> <li>• Sauce making</li> <li>• Setting mixtures</li> <li>• Dough</li> <li>• Raising agents</li> <li>• Tenderising &amp; Marinate</li> </ul>	<p><b>12 Key Skills</b></p> <ul style="list-style-type: none"> <li>• General practical skills</li> <li>• Knife Skills</li> <li>• Preparing fruit and vegetables</li> <li>• Use of equipment</li> <li>• Use of cooker</li> <li>• Cooking Methods</li> <li>• Prepare Combine and shape</li> <li>• Sauce making</li> <li>• Setting mixtures</li> <li>• Dough</li> <li>• Raising agents</li> <li>• Tenderising &amp; Marinate</li> </ul>	<p><b>12 Key Skills</b></p> <ul style="list-style-type: none"> <li>• General practical skills</li> <li>• Knife Skills</li> <li>• Preparing fruit and vegetables</li> <li>• Use of equipment</li> <li>• Use of cooker</li> <li>• Cooking Methods</li> <li>• Prepare Combine and shape</li> <li>• Sauce making</li> <li>• Setting mixtures</li> <li>• Dough</li> <li>• Raising agents</li> <li>• Tenderising &amp; Marinate</li> </ul>	<p><b>12 Key Skills</b></p> <ul style="list-style-type: none"> <li>• General practical skills</li> <li>• Knife Skills</li> <li>• Preparing fruit and vegetables</li> <li>• Use of equipment</li> <li>• Use of cooker</li> <li>• Cooking Methods</li> <li>• Prepare Combine and shape</li> <li>• Sauce making</li> <li>• Setting mixtures</li> <li>• Dough</li> <li>• Raising agents</li> <li>• Tenderising &amp; Marinate</li> </ul>	<p><b>12 Key Skills</b></p> <ul style="list-style-type: none"> <li>• General practical skills</li> <li>• Knife Skills</li> <li>• Preparing fruit and vegetables</li> <li>• Use of equipment</li> <li>• Use of cooker</li> <li>• Cooking Methods</li> <li>• Prepare Combine and shape</li> <li>• Sauce making</li> <li>• Setting mixtures</li> <li>• Dough</li> <li>• Raising agents</li> <li>• Tenderising &amp; Marinate</li> </ul>
<b>Key questions</b>	<p>Recommend the main principles of food hygiene &amp; safety when handling...</p> <ul style="list-style-type: none"> <li>• High risk foods</li> <li>• Meat &amp; poultry</li> <li>• Fish &amp; seafood</li> <li>• Vegetables</li> <li>• Fruit &amp; Salads</li> <li>• Dairy Products</li> <li>• Cooked foods</li> </ul> <p>Can you identify and select the correct kitchen</p>	<p>Justify and explain the properties for your product sensory analysis?</p> <p>Can you demonstrate use of the Eatwell Guide to give reason for your food choice?</p> <p>How have you used your techniques to demonstrate skill?</p>	<p>Recommend the main principles of food hygiene &amp; safety when handling...</p> <ul style="list-style-type: none"> <li>• High risk foods</li> <li>• Meat &amp; poultry</li> <li>• Fish &amp; seafood</li> <li>• Vegetables</li> <li>• Fruit &amp; Salads</li> <li>• Dairy Products</li> <li>• Cooked foods</li> </ul> <p>Can you identify and select the correct kitchen</p>	<p>Justify and explain the properties for your product sensory analysis?</p> <p>Can you demonstrate use of the Eatwell Guide to give reason for your food choice?</p> <p>How have you used your techniques to demonstrate skill?</p>	<p>Recommend the main principles of food hygiene &amp; safety when handling...</p> <ul style="list-style-type: none"> <li>• High risk foods</li> <li>• Meat &amp; poultry</li> <li>• Fish &amp; seafood</li> <li>• Vegetables</li> <li>• Fruit &amp; Salads</li> <li>• Dairy Products</li> <li>• Cooked foods</li> </ul> <p>Can you identify and select the correct kitchen</p>	<p>Justify and explain the properties for your product sensory analysis?</p> <p>Can you demonstrate use of the Eatwell Guide to give reason for your food choice?</p> <p>How have you used your techniques to demonstrate skill?</p>

	<b>Autumn 1</b>	<b>Autumn 2</b>	<b>Spring 1</b>	<b>Spring 2</b>	<b>Summer 1</b>	<b>Summer 2</b>
	equipment and methods for your chosen dish?  Identify, choose and link the correct heat transfer method to your product?	Do you think your skills have developed, how & why?	equipment and methods for your chosen dish?  Identify, choose and link the correct heat transfer method to your product?	Do you think your skills have developed, how & why?	equipment and methods for your chosen dish?  Identify, choose and link the correct heat transfer method to your product?	Do you think your skills have developed, how & why?
<b>Assessment</b>	<b>Product Evaluations &amp; Sensory analysis</b>	<b>Project Assessment &amp; Evaluation</b>	<b>Product Evaluations &amp; Sensory analysis</b>	<b>Project Assessment &amp; Evaluation</b>	<b>Product Evaluations &amp; Sensory analysis</b>	<b>Project Assessment &amp; Evaluation</b>
<b>Literacy/ Numeracy / SMSC/ Character</b>	<p><b>Literacy</b></p> <ul style="list-style-type: none"> <li>• Subject specific vocabulary</li> <li>• Reading Comprehension</li> <li>• Spelling and grammar</li> <li>• Developing quality of written responses</li> <li>• Student development of Glossary of terms</li> </ul> <p><b>Numeracy</b></p> <ul style="list-style-type: none"> <li>• Temperatures</li> <li>• Weighing and measuring</li> <li>• Portion sizes</li> <li>• Cooking times</li> </ul> <p><b>SMSC/Character</b></p> <ul style="list-style-type: none"> <li>• Confidence</li> <li>• Negotiation</li> <li>• Teamwork</li> <li>• Budgeting</li> <li>• Appreciation of cultures</li> <li>• Ethics</li> <li>• Social economic impacts</li> <li>• British Values</li> </ul>					