

## Curriculum Map - Food and Cookery

	Year 7 & 8	Year 9	Year 10	Year 11
<b>Au 1</b>	<b>Pastry and Simple Sponges</b> Weighing, Measuring and Whisking	<b>Pastry and Simple Sponges</b> Weighing, Measuring and Whisking	<b>Pastry and Simple Sponges</b> Weighing, Measuring and Whisking	<b>Pastry and Simple Sponges</b> Weighing, Measuring and Whisking
<b>Au 2</b>	<b>All Around the World. Food from Different Cultures.</b> Handling Raw Meat and Vegetable Preparation	<b>All Around the World. Food from Different Cultures.</b> Handling Raw Meat and Vegetable Preparation	<b>All Around the World. Food from Different Cultures.</b> Handling Raw Meat and Vegetable Preparation	<b>All Around the World. Food from Different Cultures.</b> Handling Raw Meat and Vegetable Preparation
<b>Sp 1</b>	<b>Who kneads bread?</b> Kneading and Proving	<b>Who kneads bread?</b> Kneading and Proving	<b>Who kneads bread?</b> Kneading and Proving	<b>Who kneads bread?</b> Kneading and Proving
<b>Sp 2</b>	<b>Eggs</b> Whisking, Separating and Poaching	<b>Eggs</b> Whisking, Separating and Poaching	<b>Eggs</b> Whisking, Separating and Poaching	<b>Eggs</b> Whisking, Separating and Poaching
<b>Su 1</b>	<b>Fruit and Veg</b> Preparation and Healthy Eating	<b>Fruit and Veg</b> Preparation and Healthy Eating	<b>Fruit and Veg</b> Preparation and Healthy Eating	<b>Fruit and Veg</b> Preparation and Healthy Eating
<b>Su 2</b>	<b>Pasta and Rice</b> Sauces, Consistency and Health and Safety	<b>Pasta and Rice</b> Sauces, Consistency and Health and Safety	<b>Pasta and Rice</b> Sauces, Consistency and Health and Safety	<b>Pasta and Rice</b> Sauces, Consistency and Health and Safety

### Curriculum Design for Cooking at Cranbury College

Our curriculum is designed to provide students with the opportunity to learn to cook basic dishes and instil in them a desire to cook for themselves and others. We work on the skills needed to feed themselves economically and nutritionally. Skills are repeated over a number of dishes until they are mastered, eg If a student can make pastry, they can then have a go at pies, tarts, quiches etc. Likewise with meat. If a student can cook mince, they can then attempt pie fillings, lasagne, Chilli etc.

Learning to wash up and keep their work area clean and tidy is also a life skill that they are expected to complete in all practical lessons.

There is usually a lot of conversations in class around food safety, Food Standards Agency scores for take aways and how much the portion of food they are making is compared to buying a takeaway.

Students are expected to work through the NCFE workbook in each lesson.