

Curriculum Map - Food and Cookery

	KS3 AQA Unit Awards Entry Level	KS4 Options BTEC
Au 1	Food Hygiene & Health & Safety Danger Zone, Cross Contamination, Personal Hygiene Equipment SSW, Risk categories Pastry Cakes & Sponges Short & Sweet Pastry, Sponge & Genoise	Food Hygiene. Personal responsibility, Personal hygiene, Clean & hygienic work areas, Food safety Desserts Baking, Steaming, Stew
Au 2	Knife Skills Classic Vegetable cuts, Correct grip Soup & Sauce Puree, Broth & Cream soups. Bechamel, Puree, Reduction sauces	Knife Skills Classic Vegetable cuts, Correct Grip Poultry & Vegetables Roast, Fry, Poach, Stew & Braise
Sp 1	Pasta & Rice Spaghetti, tagliatelle, lasagne, Boiled, Pilau, risotto	Meat & Vegetables Bake, Roast, Grill, Fry deep & shallow, Boil, Steam, Stew & Braise
Sp 2	Meat, Poultry & Fish Portioning, butchery, filleting Fry, roast, poach, bake, combination	Fish & Vegetables Bake, Grill, Fry Deep & Shallow, Poach, Steam
Su 1	Bread & Dough Knead, prove, bake, boil, fry, enrich	Starters & Light Bites Bake, Roast, Grill, Fry, Boil, Poach, Steam, Stew & Braise
Su 2	Food from around the world. North & South America, Asia, Africa, Europe	Revision & End Point Assessment

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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.