

Chef of the Course Award



End of course
Assessment - written

Bake Off



Design Task



Allergies and
Intolerances



Weighing,
Measuring,
time, ratio
temperature

Organoleptic analysis

Self/peer assessment

Design project - homework



Preparation Method: Rub in method, Rolling out, Shaping, Crimping, Grating, Chopping, Slicing, Knife Skills- Butterfly,, Panne (bread crumbing)

Baseline assessment

Year 9



Design and make: Recipe
Adaptions

Cooking methods:
Boiling, Simmering, Frying, Baking
Sauce making from a roux

Food Hygiene and Safety



Organoleptic analysis



Weighing, Measuring, time,
temperature

Multi cultural cooking and dish adaption

Preparation Method: Kneading
Proving, Rolling out, Grating,
Chopping, Slicing
Sieving, Whisking, folding
(aeration)

Cooking methods:
Boiling, Simmering, Frying,
Baking



Design project - homework

Self/peer assessment

Review of making/suggest
improvements

Special diets

Food
Provenance &
Sustainability

Food Hygiene and Safety

Eatwell guide & the importance of a
balanced diet



Year 8



Design project - homework

Self/peer assessment

Weighing, Measuring,
time, temperature



Organoleptic analysis

Eatwell guide & the
importance of a balanced diet

Kitchen Hygiene and
Safety



Preparation Method:
Grating, Chopping, Slicing
Rub in method/aeration

Cooking methods:
Toasting, Boiling,
Simmering, Frying, Baking



Knife skills



Year 7