

Curriculum Map – Alternative curriculum – Entry Level Catering - Year 9

	Term 1a	Term 1b	Term 2a	Term 2b	Term 3a	Term 3b
Y9	Topic Title: Basic food preparation.	Topic Title: Basic mixtures in cooking	Topic Title: Conduction, convection and radiation in cooking	Topic Title: Conduction, convection and radiation in cooking	Topic Title: Flavours around the world	Topic Title: Flavours around the world
	Big questions: <ul style="list-style-type: none"> □ What knife skills can be applied when cutting vegetables □ What food can be made by using the 'rubbing technique' Practical application; <ul style="list-style-type: none"> □ Spiced Carrot soup □ Scones □ Rock cakes □ Shortbread □ Apple Crumble □ Pastry – quiche 	Big questions: <ul style="list-style-type: none"> □ What are the other cake making methods? □ What foods can be made by using the 'creaming' technique? □ What foods can be made using the melting technique? □ What foods can be made using the 'whisking' technique? Practical application; <ul style="list-style-type: none"> □ Creaming – Hallowe'en cupcakes and decorations 	The big questions: <ul style="list-style-type: none"> □ How can we use heat in different ways for different cooking styles? Practical application; <ul style="list-style-type: none"> □ Stir-frying. Vegetable stir-fry.(Conduction) □ Shallow fry. Fried breakfast (Conduction) □ Roasting. Roast vegetables – potatoes, carrots and tomatoes □ Blanching and freezing- vegetables for next week. □ Boiling – potatoes to pipe for 	Big questions: The big questions: <ul style="list-style-type: none"> □ How many ways can we prepare and cook a chicken? □ How can a chicken be portioned for multiple meals? Practical application; <ul style="list-style-type: none"> □ Segment whole chicken into portions, freeze separately with labelling □ Using breasts – chicken curry with accompaniments □ Using wings- Kentucky bbq wings and wedges □ Using thighs – stuffed and 	Big questions: <ul style="list-style-type: none"> □ How can we make our own take-away food? □ What food and techniques from other cultures can I use in my own food preparation? Practical application; <ul style="list-style-type: none"> □ Samosas □ Pakoras □ Pork Katsu curry with flavoured rice □ Beef Rendang curry □ Thai red vegetable curry with naan bread □ Chicken khao soi (Thai 	Big questions: <p>Why do we have different types of pastry?</p> Practical application; <ul style="list-style-type: none"> □ Shortcrust – Cornish pasties <p>Roughpuff- sausage rolls</p> <p>Sweet flan – Strawberry tartlets</p> <p>Choux – Profiteroles</p>

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		<input type="checkbox"/> Creaming – a batch of identical biscuits <input type="checkbox"/> Creaming- Victoria Sandwich cake <input type="checkbox"/> Melting – chocolate coated flapjacks <input type="checkbox"/> Melting- chocolate brownies <input type="checkbox"/> Melting – gingerbread cake <input type="checkbox"/> Whisking – Swiss roll/Yule log	Duchess and nests. <input type="checkbox"/> Baking – marinated chicken portions. Serve a whole meal with the frozen veg, piped potatoes and marinated chicken. <input type="checkbox"/> Grilling – fillet and grill a mackerel <input type="checkbox"/> Baking – Valentine biscuits <input type="checkbox"/> Bain Marie – chocolate mousse for Valentines	wrapped with salad <input type="checkbox"/> Using drumsticks- breadcrumbed, baked and served with sweetcorn <input type="checkbox"/> Chicken chasseur with hassleback potatoes <input type="checkbox"/> Chicken nuggets	coconut curry noodle soup) <input type="checkbox"/> Spring rolls <input type="checkbox"/> Steamed bao buns with duck and veg filling	
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	<p>Assessment:</p> <p>Free choice to re-make one of the dishes learnt this half term and to work more independently and produce a better finish.</p> <p>Create 12 identical Hallowe'en cupcakes.</p>	<p>Assessment:</p> <p>Independently cook one or two dishes from the dishes you have learnt this term.</p> <p>Learn 4 spellings – whisking, flour, chocolate, melting</p>	<p>Assessment:</p> <p>Serve yourself a meal of marinated chicken, piped potatoes and boiled vegetables.</p> <p>Learn 6 spellings for a test – conduction, convection, radiation, marinate, poaching, blanching.</p>	<p>Assessment:</p> <p>Free choice chicken dish with an accompaniment</p> <p>Learn 6 spellings for a test – jointing, drumstick, breast, thigh, portions, wrapped</p>	<p>Assessment:</p> <p>Make an identical batch of samosas or spring rolls</p> <p>Be able to identify $\frac{1}{4}$, $\frac{1}{2}$, $\frac{3}{4}$, $\frac{4}{5}$ths, $\frac{1}{3}$rd</p>	<p>Assessment:</p> <p>Final assessment: Invite a member of staff to a two course meal. You will choose the member of staff, what you cook them and how to present it. They will give you feedback on your dishes</p> <p>Be able to mark on a clock face – 3 minutes 15 minutes 25 minutes 37 minutes 51 minutes 1 hour</p>
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