

## Curriculum map – Year 9 Alternative curriculum – Entry level Catering 2023-2024

1	2	3	4	5	6
<b>Topic title:</b> Basic mixtures in cooking	<b>Topic title:</b> Basic mixtures in cooking	<b>Topic title:</b> Conduction, convection and radiation in cooking	<b>Topic title:</b> Conduction, convection and radiation in cooking	<b>Topic title:</b> Flavours around the world	<b>Topic title:</b> Flavours around the world
<p><b>The big questions:</b> What can we make using the rubbing-in method?</p>	<p><b>The big questions:</b> What are the other cake making methods?</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Creaming – Hallowe'en cupcakes and decorations</li> <li><input type="checkbox"/> Creaming – a batch of identical biscuits</li> <li><input type="checkbox"/> Creaming- Victoria Sandwich cake</li> <li><input type="checkbox"/> Melting – chocolate coated flapjacks</li> <li><input type="checkbox"/> Melting- chocolate brownies</li> <li><input type="checkbox"/> Melting – gingerbread cake</li> </ul>	<p><b>The big questions:</b> How can we use heat in different ways for different cooking styles?</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Stir-frying. Vegetable stir-fry.(Conduction)</li> <li><input type="checkbox"/> Shallow fry. Fried breakfast (Conduction)</li> <li><input type="checkbox"/> Roasting. Roast vegetables – potatoes, carrots and tomatoes</li> <li><input type="checkbox"/> Blanching and freezing-vegetables for next week.</li> <li><input type="checkbox"/> Boiling – potatoes to pipe for Duchess and nests.</li> <li><input type="checkbox"/> Baking – marinated</li> </ul>	<p><b>The big questions:</b> How many ways can we cook a chicken?</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Segment whole chicken into portions, freeze separately with labelling</li> <li><input type="checkbox"/> Using breasts – chicken curry with accompaniments</li> <li><input type="checkbox"/> Using wings- Kentucky bbq wings and wedges</li> <li><input type="checkbox"/> Using thighs – stuffed and wrapped with salad</li> <li><input type="checkbox"/> Using drumsticks- breadcrumbed, baked and served with sweetcorn</li> </ul>	<p><b>The big questions:</b> How can we make our own take-away food?</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Samosas</li> <li><input type="checkbox"/> Pakoras</li> <li><input type="checkbox"/> Pork Katsu curry with flavoured rice</li> <li><input type="checkbox"/> Beef Rendang curry</li> <li><input type="checkbox"/> Thai red vegetable curry with naan bread</li> <li><input type="checkbox"/> Chicken khao soi (Thai coconut curry noodle soup)</li> <li><input type="checkbox"/> Spring rolls</li> <li><input type="checkbox"/> Steamed bao buns with duck and veg filling</li> </ul>	<p><b>The big questions:</b> Why do we have different types of pastry?</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Shortcrust – Cornish pasties</li> <li><input type="checkbox"/> Roughpuff- sausage rolls</li> <li><input type="checkbox"/> Sweet flan- strawberry tartlets</li> <li><input type="checkbox"/> Choux - profiteroles</li> <li><input type="checkbox"/> Final assessment preparation</li> <li><input type="checkbox"/> Final assessment</li> <li><input type="checkbox"/> Free choice from the year</li> </ul>

	<input type="checkbox"/> Whisking – Swiss roll/Yule log	<p>chicken portions. Serve a whole meal with the frozen veg, piped potatoes and marinated chicken.</p> <input type="checkbox"/> Grilling – fillet and grill a mackerel <input type="checkbox"/> Baking – Valentine biscuits <input type="checkbox"/> Bain Marie – chocolate mousse for Valentines	<input type="checkbox"/> Chicken chasseur with hassleback potatoes <input type="checkbox"/> Chicken nuggets <input type="checkbox"/> Free choice chicken dish		
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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 <math>\frac{1}{4}</math>, <math>\frac{1}{2}</math>, <math>\frac{3}{4}</math>, <math>\frac{4}{5}</math>ths, <math>\frac{1}{3}</math>rd</p>	<p>Assessment:</p> <p>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>