

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

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

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		<ul style="list-style-type: none"> <li><input type="checkbox"/> <b>Creaming</b> – a batch of identical biscuits</li> <li><input type="checkbox"/> <b>Creaming-</b> Victoria Sandwich cake</li> <li><input type="checkbox"/> <b>Melting</b> – chocolate coated flapjacks</li> <li><input type="checkbox"/> <b>Melting-</b> chocolate brownies</li> <li><input type="checkbox"/> <b>Melting</b> – gingerbread cake</li> <li><input type="checkbox"/> <b>Whisking</b> – Swiss roll/Yule log</li> </ul>	<p>Duchess and nests.</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> <b>Baking</b> – marinated chicken portions. Serve a whole meal with the frozen veg, piped potatoes and marinated chicken.</li> <li><input type="checkbox"/> <b>Grilling</b> – fillet and grill a mackerel</li> <li><input type="checkbox"/> <b>Baking</b> – Valentine biscuits</li> <li><input type="checkbox"/> <b>Bain Marie</b> – chocolate mousse for Valentines</li> </ul>	<p>wrapped with salad</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> <b>Using drumsticks-</b> breadcrumb, baked and served with sweetcorn</li> <li><input type="checkbox"/> Chicken chasseur with hassleback potatoes</li> <li><input type="checkbox"/> Chicken nuggets</li> </ul>	<p>coconut curry noodle soup)</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Spring rolls</li> <li><input type="checkbox"/> Steamed bao buns with duck and veg filling</li> </ul>	
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	<p><b>Assessment:</b></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><b>Assessment:</b></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><b>Assessment:</b></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><b>Assessment:</b></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><b>Assessment:</b></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><b>Assessment:</b></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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