

Curriculum Map-

Below is a curriculum map, showing what is taught at each stage of the year.

Year 8			
Unit 1	<p>Food safety & nutrition</p> <p>Students will be introduced to the kitchen environment and the routines that are used in practical lessons. Students will learn how to prepare and store food safely.</p> <p>Students will be introduced to the Eatwell Guide. All of the recipes that students will prepare and cook will fall into the five sections; Protein, carbohydrates, fats, dairy, fruits & vegetables.</p> <p>Practical outcomes: Fruit salad, vegetable cous-cous, pizza toast, pasta salad, flapjack, chicken stir fry</p> <p style="text-align: right;">MSL</p>	<p>Food choices</p> <p>A recap of food safety will take place in the first lesson to refresh students' knowledge of food safety.</p> <p>Students will explore the choices that they have available to them when choosing food. Students will explore the provenance of food.</p> <p>Practical outcomes: Quorn fajitas, stir fry, pizza, swiss roll, cheese scones & dutch apple cake</p> <p style="text-align: right;">MSL</p>	<p>Hospitality and Catering</p> <p>This unit will focus on the students presentation skills with regards to food. Students will create a range of medium skilled dishes whilst ensuring that they are well presented.</p> <p>Students will have an insight into the Hospitality and Catering Industry.</p> <p>Practical outcomes: Viennese whirls, Quiche, Meringue, Scotch eggs, Macaroni cheese & risotto.</p> <p style="text-align: right;">MSL</p>