

Catering	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 9	<p>Introduction to catering. Learning basic knife skills and key terminology. Building independence in the kitchen.</p> <p>Practical dishes: vegetable soup, apple tartlets, stuffed peppers, fajitas</p>	<p>Basic nutrition, the Eat well guide and the 8 healthy eating guidelines. Adapting recipes to improve the nutritional content.</p> <p>Practical dishes: pizza, risotto, healthier cupcakes and a Christmas gingerbread man practical</p>	<p>Special Diets; Lactose Intolerance - milk investigation. Coeliac - different flour investigation. Diabetics and sugar free foods comparison.</p>	<p>Round the world food tour - look at food presentation, flavours and building on their skills. Theory lessons will look at nutrition and the effects of a poor diet.</p>	<p>Summer BBQ foods & theory revision for end of year assessment</p>	<p>Skills: developing a wide range of professional skills and independence in the kitchen. Confidence and encouragement to try to flavours and cuisines. Food hygiene and safety. Basic nutrition. Professional knife skills.</p>
Year 10	<p>Basic food hygiene, key temperatures. Learning to make butter, jam and recapping key skills. Introduction to coursework task.</p>	<p>Coursework projects. Practical sessions will give students an opportunity to practice their chosen dishes in preparation for their mock catering exam.</p>	<p>Understanding food labelling, the use of additives, food packaging and marketing. Practical will focus on food presentation skills</p>	<p>Pastry: Theory and practical to cover puff shortcrust, filo, choux and flaky pastry. Linked to afternoon tea practice coursework task.</p>	<p>Cake Making: Theory and practical to cover the four methods of cake making and understanding the science behind them. Linked to afternoon tea practice coursework task</p>	<p>Afternoon tea practical exam and revision for end of year assessment (theory)</p> <p>Skills: Food presentation and styling. Understanding food science. Adapting recipes to meet customer needs. Develop nutritional knowledge and understanding how to meet the needs of a wide range of customers.</p>

Year 11	<p>Revision. Introduction to coursework task.</p> <p>Practical Sessions: Building higher level skills - break making, shortcrust pastry lattice, deep frying, butchery, high level garnishes and decorations</p>	<p>Coursework projects. Practical sessions will give students an opportunity to practice their chosen dishes in preparation for their catering exam.</p>	<p>Coursework project continues - Practical exam shall be Feb - March 2018. Homework tasks: exam questions</p>	<p>Final coursework session then revision for AO1: the catering industry</p>	<p>Revision in preparation for final written exam - worth 40% of final grade WJEC Catering 13th June</p> <p>Revision in preparation for final written exam - worth 40% of final grade WJEC Catering 13th June</p>
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