



YEAR 9 LEARNING JOURNEY

YEAR 10

Homework: bring ingredients

Lesson 7: can I make a savoury practical using a variety of skills of choice?

Lesson 6 – MAD time and test

Lesson 5: can I apply the whisking method and make cakes?



Lesson 3: why does a kitchen have different job roles?

Lesson 4: assessment lesson what is the role of the pastry chef?

Topic 3: Jobs in the catering industry

Lesson 1: what is a head chef?

Lesson 2: can I make stuffed chicken?

Homework: bring ingredients

Assessment of chicken

What are job roles in the industry?



Assessment of written work



Assessment of roux sauce

Homework: bring ingredients for practical

Topic 2: Street Foods

Lesson 7 – MAD time and street food menu

Lesson 6 – practical of street food

Lesson 5 – can I create packaging for a street food item?

Lesson 4 – macaroni cheese



Lesson 6 – what is primary and secondary processing?

Lesson 7 _ Mad time and end of unit test

Lesson 2: kebabs practical

Lesson 3 – assessment piece of street foods?

Homework: complete planning

What are street foods ?

Assessment of pizza planning

Assessment of making pizza



Lesson 1: what are street foods?

Homework: bring ingredients for practical

Homework: ingredients for pizza

Homework: bring ingredients



Topic 1: What are raising agents?

Year 9

Lesson 5 – can I make pizza?

Lesson 4 - can I plan to make pizza?

Lesson 3 – can I apply skills in a practical to make bread?

Lesson 2: what are raising agents?

Lesson 1: what are the functions of ingredients in bread making?

Assessment

Curriculum content

Homework