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| Week Begin | **Food hygiene/ Food Preparation Techniques and Cookery Processes** | Practical | Homework /Assessment |
| 19/8 | Principles of Food hygiene in the preparation of foods.Related practical activities | Country Vegetable soup |  |
| 26/8 | Micro-organisms and conditions for growth  | Pea and Ham RisottoButterfly Cakes |  |
| 2/9 | Micro-organisms and conditions for growth  | Swiss roll | Food safety Homework 1 |
| 9/9 | Food Poisoning | Spaghetti BologneseApple Crumble/Custard |  |
| 16/9 | Food Poisoning | Leek and Potato soupMacaroni cheese | Food safety homework 2 |
| 23/9 | HACCP | Chicken and Pineapple Stir Fry |  |
| 1/10 | HACCP | Mandarin Roulade | Food Safety homework 3 |
| 8/10 | Food Safety Laws | Savoury Macaroni | Practical assessment |
| 21/10 | Food Safety Laws | Bakewell tart |  |
| 28/10 | Design of Food Premises | Apple Roulade | Practical assessment |
| 4/11 | Food Safety Revision | Quiche |  |
| 11/11 | REHIS assessment | Poached Pear/Raspberry Coulis | REHIS assessment |
| 18/11 | Cooking Processes  | Cooked BreakfastSteamed Jam Sponge |  |
| 25/11 | Cooking Processes | Lemon Meringue Pie |  |
| 2/12 | Cooking Processes | Vegetable ChilliBeef burger | Cookery processes homework task |
| 9/12 | Cooking Processes | Chocolate Gateau |  |
| 16/12 | **Cooking Processes** | Christmas cookery |  |
|  |  **Understanding and Using Ingredients** |  |  |
| 6/1 | Scottish Dietary Targets – Amending recipes to meet targets | Scones Adapted recipe | Situation Report Task |
| 13/1 | Scottish Dietary Targets – Amending recipes to meet targets | Pupils make two adapted dishes  |  |
| 20/1 | Scottish Dietary Targets | Pupils make two adapted dishes | C.D.A. assessment |
| 27/1 | Food Labelling | Pizza |  |
| 3/2 | Food Labelling | Cranachan shortcake | Food labelling task |
| 10/2 | Sustainability  |  Spicy carrot and parsnip soup |  |
| 17/2 | Sustainability | Italian sweet pepper flan | Sustainability leaflet |
| 24/2 | Sustainability | Beef and lentil cottage pie |  |
| 2/3 | Food Characteristics | Vegetable lasagne |  |
| 9/3 | Food Characteristics | Red berry pavlova |  |
| 16/3 | Food Characteristics | Sweet and sour chicken/Egg fried rice |  |
| 23/3 | Time plans | Beef and lentil cottage pie |  |
| 30/3 | Time plans | Tuna parcels | Time planning |
| 20/4 | Time plans | Vegetable curry |  |
| 27/4 | Decorating and garnishing techniques | Peach and coconut bar gateau |  |
| 4/5 | Decorating and garnishing techniques  | Cheese and ham potato nests | Service details |
| 11/5 | AVU assignment planning | AVU dishes teacher demonstration |  |
| 18/5 | AVU assignment | AVU dishes | AVU Practical assessment |
| 25/5 | Revision |  Samosas |  |
| 1/6 | Revision | Cajun chicken | S3 KU assessment |
| 8/6 | Sensory evaluation | Raspberry cream towers |  |
| 15/6 | Sensory evaluation | Design task, pupil choice of dishes |  |
| 22/6 | Sensory evaluation | As above |  |