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| Week Begin | **Food hygiene/ Food Preparation Techniques and Cookery Processes** | Practical | Homework /Assessment |
| 19/8 | Costing | Red lentil and vegetable soup | Costing homework 1 |
| 26/8 | Costing | Profiteroles and Chocolate sauce  | Costing homework 2 |
| 2/9 | Current dietary advice |  Spaghetti and meatballs | CDA homework 1 |
| 9/9 | Current dietary advice | Tarte Provencale | CDA homework 2 |
| 16/9 | Time plans | Orange and kiwi pavlova | Time plan homework 1 |
| 23/9 | Time plans Friday 27th September Holiday | Chicken stir fryLemon roulade | Time plan homework 2 |
| 1/10 | Sustainability Friday 27th September Holiday | Tuna Parcels | Sustainability homework  |
| 8/10 | Prelim dishes teacher demonstration Italian Pork loaves with Tagliatelle | Italian Pork loaves with Tagliatelle |  |
|  | OCTOBER WEEK |  |  |
| 21/10 | Prelim dishes teacher demonstration Carrot and Sweet Potato soup with Parsley croutons Monday 21st October In-Service | Carrot and Sweet Potato soup with Parsley croutons |  |
| 28/10 | Prelim dishes teacher demonstration Choux Towers with caramel sauce | Choux Towers with caramel sauce | Homework booklet 1 |
| 4/11 | S4 Work Experience |  |  |
| 11/11 | Assignment planning | Time plan, service details and equipment for 3 dishes | Assignment planning booklet |
| 18/11 | Assignment planning feedback | Amend time plansSoup  |  |
| 25/11 |  Practical cookery exam preparationWeighing and measuring | Practical prelim week 1QP Exam revision | Practical cookery prelim ½ class |
| 2/12 | Practical cookery exam preparationWeighing and measuring | Practical prelim week 2QP Exam revision | Practical cookery prelim ½ class |
| 9/12 | Coursework revision/ exam technique | QP practice |  |
| 16/12 | Coursework revision/ exam technique | Practical Cookery Question paper | Question Paper Prelim  |
|  | Christmas Holidays |  |  |
| 6/1 | Feedback from prelim | Meringue roulade | Revision homework 2 |
| 13/1 | Revision coursework | Sweet potato and pea puffsSmoked Bacon Toasts |  |
| 20/1 | Revision coursework  | Vegetable lasagne | Revision homework 3 |
| 27/1 |   | Mediterranean tart |  |
| 3/2 | SQA Exam preparation- teacher demonstration of starterIn-Service Day Fri 7th Feb | SQA Exam starter recipe  | Revision homework 4 |
| 10/2 | SQA Exam preparation- teacher demonstration of main courseMonday 10th Tuesday 11th Mid Term Holiday |  |  |
| 17/2 | SQA Exam preparation | SQA Main course recipe | Revision homework 5 |
| 24/2 | SQA Exam preparation- teacher demonstration dessert | SQA Dessert recipe |  |
| 2/3 | Garnishing and decorating techniques. | Garnishing/ decorating skills practice |  |
| 9/3 | SQA Assignment | SQA Practical assignment planning booklet | Practical assignment planning booklet. First draft sent to SQA |
| 16/3 | Skills practice | Skills related to assignment |  |
| 23/3 | SQA Practical cookery exam (TBC)/QP revision | SQA recipes 3 dishes |  |
| 30/3 | SQA Practical cookery exam (TBC)/ QP revision | SQA recipes 3 dishes |  |
|  | Easter Holidays |  |  |
| 20/4 | Coursework revision /Q.P. practice | Q.P. practice |  |
| 27/4 | SQA exams begin/ Study leave |  |  |