**S2 Practical Cookery Timeline 2024-25**

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| **Week**  | **Date Wk Beg:**  | **Topic**  | **Practical**  | **Homework /Assessment\***  |
| **Term 1 Unit 1: Kitchen Hygiene & Safety**  |  |  |
| **June**  **(3 weeks)** | **Introduction to Kitchen Hygiene & Safety** | **Pineapple upside down****Bacon Brushcetta (dem concasse)****Chocolate muffins** | **Homework****Research a chef poster** |
| **1**  | **Aug: 12th**  |  | **In-service Mon & Tues**Kitchen & personal hygiene. |  | *Issue out homework booklet*  |
| **2**  | **19th**  | **Food & Kitchen Safety*** Food safety
* Cross Contamination
* Food poisoning
* Food storage
 | **Carrot & coriander soup** | **Homework 1**Personal & kitchen hygiene**Return chef poster** |
| **3**  | **26th**  | **Chocolate chip cookies** | **Homework 2**Food safety |
| **4**  | **Sept:2nd**  | **Spicy Chicken stir fry** | **Homework 3**Cross contamination |
| **5**  | **9th**  | **Pasta Arrabiata** | **Homework 4**Food poisoning |
| **6**  | **16th**  | **Fruity Flapjacks** | **Homework 5**Food storage |
| **7**  | **23rd**  |  | **Holiday Fri 27th**Food labels | **Minestrone soup** | **Homework 6**Food labels |
| **8**  | **30th**  | **Holiday Mon 30th**Revision Food Hygiene & Safety | **\*Smokey bacon pasta** | **\*Practical assessment** |
| **9**  | **Oct: 7th**  | **In-service Fri**Food Hygiene & Safety Assessment | **Raspberry Muffins** | **\* Written Assessment** |
| **10**  | **14th**  | **Holiday** |  |
| **Unit 2: Nutrition & Health** |  |  |
| **11**  | **21st**  |  | **In-service Mon****Nutrients & Healthy Eating**Introduction to Nutrients | **Mini Carrot cake** | *Issue out homework booklet* |
| **12**  | **28th**  | * Nutrients
* Teenage Diet
* Research project –

In groups, students research the nutritional needs of different groups* Elderly, pregnant women, vegetarians/vegans)
* create PowerPoint presentation
 | **Leek & potato soup** | **Homework 1**Teenager scenarios |
| **13**  | **Nov:** **4th**  | **Mac & Cheese \*roux\*** | **Homework 2**Adapting recipes |
| **14**  | **11th**  | **Spicy apple crumble** | **Homework 3**Adapt spag bol  |
| **15**  | **18th**  | **Spaghetti bolognaise** | **Homework 4**Evaluation of adaption  |
| **16**  | **25th**  | **Spaghetti bolognaise adapt** |  |
| **17**  | **Dec:** **2nd**  | **Group project presentations** | **Christmas cooking – Christmas krispie pudding** | **\* Group presentation assessment** |
| **18**  | **9th**  | **Group project presentations** | **Christmas cooking – shortbread** | **\* Group presentation assessment** |
| **19**  | **16th**  | Revision of nutrients | **Cleaning** |  |
| **20**  | **23rd**  | **Holiday** |  |
|  **Term 2 Unit 2: Nutrition & Health** |  |  |
| **21**  | **Jan:** **6th**  |  | Revision of nutrients | **Danish pastries** | *Revision of nutrients* |
| **22**  | **13th**  | **Pasta design & make task**Link in with needs of the individual | **5 Veg pasta** | **\*Nutrients Written Assessment** |
| **23**  | **20th**  | **Sensory tasting – pasta** | **Homework 1**Research pasta dishes |
| **24**  | **27th**  | **Pasta design & make task**Make pasta & EvaluateDesign advert for pasta | **Pasta dish 1** | **Homework 2**Complete food order form |
| **25**  | **Feb:** **3rd**  | **Final pasta design** | **Homework 3**How does pasta link to CDA |
| **26**  | **10th**  |  | **Holiday Mon & Tues****In-service Wed**Chinese New Year talk(29th Jan 2025) | **Chinese New Year****Chicken chow mien** | **Homework 4**Evaluate pasta dish |
| **27**  | **17th**  |  | **Better Burger challenge Introduction**Design & Make task | **Basic burger** | **Homework 1**Research healthy burgers |
| **28**  | **24th**  | Farming & sustainability | **Tasting of different burgers** | **Homework 2**CDA |
| **29**  | **Mar:** 3rd  | Research burger choicesMake links to CDABurger reformation | **Developing burger** |  |
| **30**  | **10th**  | In groups create recipe & choices for burger.Begin posterUse Food A Fact of Life (FAFOL) label maker for traffic light.Final Food order | **Developing burger** |  **\*Group work practical assessment** |
| **31**  | **17th**  | In groups create recipe & choices for burger.Continue posterUse Food A Fact of Life (FAFOL) label maker for traffic light.Final Food order | **Making final burger** |  **\*Group work practical assessment** |
| **32**  | **24th**  | Make final burger & winning group is picked to go forward to competition | **Easter cook** |   |
| **33**  | **31st**  | Evaluation of burgers | **Cleaning** |  |
| **34**  | **Apr:** **7th**  | **Holiday**  |  |
| **35**  | **14th**  | **Holiday**  |  |

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| **Term 3 Unit 4: Foods Around the World** |
| **36**  | **21st**  | **Foods around the world****America** | **Brownies** |  |
| **37**  | **28th** | **Italy -** (focaccia, parmesan, salami, bruschetta) | **Yeast Pizza** |   |
| **38**  | **May:** **5th**  |  | **Holiday Mon In-service Tues****Mexico**  – Sample food (jalapenos, chorizo, Mexican cheese, salsa, guacamole, refried beans) |  |   |
| **39**  | **12th**  | **France** - (Brie, profiteroles, brioche, madeleines, pate, crackers) | **Croque monsieur** |   |
| **40**  | **19th**  | **Holiday Fri****Spain**  - (Manchago, olives, Spanish tortilla, empanadas, jalapenos & cheese croquets, sun dried tomatoes) | **Patatas bravas** |   |
| **41**  | **26th**  |  | **Holiday Mon**Foods around the world group project |  | *Revision* |
| **42**  | **Jun:****2nd**  |  | Foods around the world group projectFoods |  |  *Revision* |
| **Timetable change - S3**  |  |
| **43**  | **9th**  | RevisionFoods around the world group presentations | **Spring rolls** |  \*Group project presentations |
| **44**  | **16th**  | Foods around the world group presentationsEnd of year assessment | **Swiss roll** |  \*End of year Assessment |
| **45**  | **23rd**  | **Finish Wednesday 25th June** | **Cleaning** |   |

 Health Food and Textiles Department | St Ninians High School