**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 & Evaluate  Design 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 choices  Make links to CDA  Burger reformation | | | **Developing burger** |  |
| **30** | **10th** | In groups create recipe & choices for burger.  Begin poster  Use 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 poster  Use 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 project  Foods |  | *Revision* |
| **Timetable change - S3** | | | | |  |
| **43** | **9th** | Revision  Foods around the world group presentations | | **Spring rolls** | \*Group project presentations |
| **44** | **16th** | Foods around the world group presentations  End 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