

S3 Practical Cookery Timeline 2019/20

Week Begin	<b>Food hygiene/ Food Preparation Techniques and Cookery Processes</b>	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 Risotto Butterfly Cakes	
2/9	Micro-organisms and conditions for growth	Swiss roll	Food safety Homework 1
9/9	Food Poisoning	Spaghetti Bolognese Apple Crumble/Custard	
16/9	Food Poisoning	Leek and Potato soup Macaroni 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 Breakfast Steamed Jam Sponge	
25/11	Cooking Processes	Lemon Meringue Pie	
2/12	Cooking Processes	Vegetable Chilli Beef burger	Cookery processes homework task
9/12	Cooking Processes	Chocolate Gateau	
16/12	<b>Cooking Processes</b>	Christmas cookery	
	<b>Understanding and Using Ingredients</b>		
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

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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	