



Continue your lifelong love of learning and personal development



Move onto college.  
Catering course



Independence in locating equipment that they might need.

Following a recipe to complete units of work.

KS5

ASDAN FOODWISE

Research a range of recipes and create a list of ingredients and equipment they need.

Explore food from different cultures and traditions.



Experience cooking in a professional catering kitchen

Independence in locating equipment needed in an unfamiliar environment.

YEAR 11

COLLEGE CAROUSEL

PRACTICAL ASSESSMENT

ECONOMISING WITH FOOD & SHARING RECIPES

Sourcing ingredients, batch cooking and using alternative cuts of meat.

HYGIENE AND SAFETY

Personal hygiene, safe storage and workplaces. Sell by and use by dates. Protective clothing and using equipment safely.

PLANNING A NUTRIOUS MEAL FOR FOUR

Sourcing ingredients, the Eatwell plate, portion sizes, timings

HOME COOKING SKILLS: MEALS – MEAT BASED MAIN MEALS/MEAT ALTERNATIVE BASED FOODS. PUDDINGS.

Following recipes, presenting food, weighing measuring, using the oven, hob and grill. Presenting food neatly.

Practical cookery, following recipes independently. Organizing workspaces and equipment. Reviewing work and sharing recipes. Meat based and meat alternative based dishes, kneading, proving, mixing, rubbing in. Shaping and cutting. Knife skills, hygiene and safety. Puddings and alternative ingredients

CHOCOLATE DECORATED SHORTBREAD & BURGERS AND WEDGES

Rubbing in, shaping/cutting out, simmering water, melting & decorating. Handling meat, using the hob & using the oven



Sieving, distributing evenly, decorating, using the oven. Preparation of meat or meat alternatives & using the hob.

YEAR 10

CINNAMON BUNS & CHOW MEIN

Sieving, Kneading, proving & shaping, adding additional ingredients to flavour. Knife skills, preparation of the oven & hob. Sir frying & measuring.

VICTORIA SANDWICH CHILLI CON CARNE/ VEGGIE CHILI

Knife skills, making a meat or alternative base. Cooking potato, using the hob and oven. Sieving, kneading, proving & shaping

SHEPHERD'S PIE & FOCACCIA

Weighing & measuring, knife skills, preparation of meat alternatives, making a meat or meat alternative base. Cooking pasta, using the hob.

Weighing & measuring - precision required. Using electric whisks, precision portioning, monitoring temperatures. Making a tomato based sauce and using the hob

Weighing & measuring, knife skills, preparing ingredients, meat alternatives, using the hob - simmering. Preparing a range of ingredients & cooking rice

Weighing & measuring, combining - creaming method, preparing fruit, combing several elements lignin a cake tin & using the oven - baking. Knife skills, using the hob - stir frying

Weighing & measuring, sieving, kneading, proving & shaping. Rubbing in method, handling meat or a meat alternative

Weighing & measuring. Combining - all in one method. Dividing evenly, managing timings carefully. Making a roux sauce. Cooking pasta - draining. Using the grill.

MINI CARROT CAKES & MACARONI CHEESE

CHOUX BUNS & SPINACH, POTATO & CHICKPEA CURRY & MUSHROOM

DUTCH APPLE CAKE & THAI GREEN CURRY

MARBLE PEAR TRAYBAKE & SIZZLING

YEAR 9

BREAD & SAUSAGE ROLLS

SPAGHETTI BOLOGNESE & QUICK 'V' LASAGNE



Weighing and measuring, combining - all in one method. Preparation of fillings - grating, slicing, crushing. Dividing evenly between cases & using the oven - baking.

Food Room safety & hygienic hand washing. knife skills - bridge hold/claw hold Citric acid being used to preserve food, food storage - where to store finished product & preparing fruit e.g. peeling. Using the grater and using the grill.

Weighing & measuring. Knife skills. Ingredient preparation, including meat, fish or alternatives. Using the hob - simmering & boiling (understanding the difference) combining, layering and presenting food. Safe food storage.

Weighing & measuring, combining - creaming method. Fruit preparation, lining a cake tin. Preparing meat alternatives. Using the oven - baking & using the hob - simmering.

Weighing & measuring. Preparation of fillings, e.g. grating. Rubbing-in, forming a dough, shaping & cutting. Using the oven - baking.

COUS COUS SALAD & LAYERED PASTA SALAD



YEAR 8

ROCK CAKES & CHEESE & ONION TRIANGLES

CHEESY SCONES & SCONE BASED PIZZA

BLUEBERRY MUFFINS & APPLE & SULTANA CUMBLE

MINI FRUIT CAKES & CHEESE & COURGETTE MUFFINS

FRUITY FLAPJACKS & SPICY TOMATO SOUP

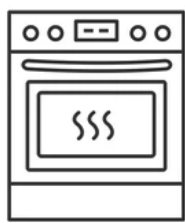
FRUIT FUSION & PIZZA TOAST

YEAR 7

Weighing measuring, rubbing-in, forming a shape. Preparation of fillings - cutting & grating. Shaping, cutting and rolling out. Layering ingredients to produce a final product Using the oven - baking.

Weighing & measuring - combining - all in one method. Preparation of fillings - grating, slicing, crushing. Dividing evenly between cases Rubbing-in & preparing fillings Layering ingredients & using the oven - baking.

Weighing and measuring Using the hob (boiling, simmering & melting) Combining and mixing Knife skills - slicing, dicing. Using the oven - baking temperatures Blending & how to store and reheat safely.



YEAR 6

COMPLEMENTARY FLAVOURS

To understand that flavour is how a food or drink tastes and what complementary flavours are

INVESTIGATING INGREDIENTS

An introduction to food preparation skills such as using different chopping boards to prevent cross contamination, learning how to safely cut resistant foods such as onions

INGREDIENTS AND SKILLS

To practice and develop cutting, grating, mixing and stirring skills

FOR STARTERS

To research and produce a three-course meal, identifying key ingredients. Understanding that not all courses and ingredients go well together

FOR MAIN

FOR DESERT

Develop a lifelong love of learning



MAKING BOLOGNESE

To follow an adapted recipe

PREPARING INGREDIENTS II

PREPARING INGREDIENTS

NUTRITIONAL VALUE

DIFFERENT CHOICES

FROM FARM TO FORK

YEAR 5

welcome

