St Dominic's School

Curriculum Plan

What will pupils learn and when?

Subject	BTEC 1 Home Cooking Skills & AQA Units	**Year Group**	Year 11
Subject Intent	In Year 11 students will focus on their cooking skills and range of dishes. They need to be showing independence in their choice of dish, their cooking skills and adhering to the food hygiene and safety rules. Depending on the level of independent cooking students will be either taking the Pearsons BTEC 1 Award or the AQA Units Awards. This award will show prospective employers in the hospitality industry that basic cooking skills and hygiene and safety rules have been met. The award is a good preparation for both work experience in the food industry and a foundation to build on a food career.		

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Term	Topic	Subject Content	Vocabulary	Sequencing
Autumn 1	Key Health and Safety Points Practical Cooking Skills and Evaluation	What qualifications am I working towards in Year 11? How will I choose my final assessment dish? What is the key to success in my assessment? What type of dish do I cook well? What are my favourite recipes? What would I like to be able to cook? What 6 dishes would you choose for your assessment?	**Tier 2:** Assessment Criteria Modify Research **Tier 3:** Signature Dish	**Building On** Existing cooking skills and what has been cooked before successfully. Using existing knowledge and being consistent in observing kitchen safety and hygiene rules. Preparing a balanced meal and returning the kitchen to a clean and tidy place. **Building Towards** Confidence in cooking skills. Knowing strengths and weaknesses in preparing recipes which are achievable in the time allowed. Ensuring the kitchen is fully cleaned and all items put away at the end of the allotted time.