St Dominic's School

Curriculum Plan

What will pupils learn and when?

Subject	BTEC 2 Home Cooking Skills, ASDAN Food Wise and AQA Cooking Skills Units	**Year Group**	6th Form
Subject Intent	In Year 12 – 14 students will show a greater depth and knowledge in their cooking skills, nutrition and health and know a range of economic solutions. They will be working towards the Pearsons' BTEC 2 Award. They will need to create a time plan and cook two dishes within 1hour 40 minutes and complete an assessment booklet. The assessment booklet will give students a scenario or brief for which to research, plan, cook and then provide a nutritional analysis, to show ways to ensure their dishes are economical and for the students to show their presentation skills and how they share their recipes. This course is only for independent cooks who are able to complete the assessment criteria. For students who require occasional or frequent assistance there are AQA Unit awards available as well as the ASDAN Food Wise short courses. This course is a foundation course for BTEC Level 3 and 4 to work in the hospitality industry or pursue a career as a trainee chef.		

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Term	Topic	Subject Content	Vocabulary	Sequencing
Autumn 1	Food Handling Hygiene Rules Food Culture and Traditions	How are domestic kitchen rules and commercial kitchen rules similar? How can we explore and understand cultures? Does the kind of food that people in a culture each tell us what value they hold dear? Do healthy food choices indicate that a person cares deeply about their health? Does food give you an insight into history? Is there a story behind traditional dishes? Are you passionate about what you cook? How do you research the latest food news and information?	**Tier 2** Economic restraints Ethnic Divisions Culture **Tier 3** Cuisine Sustenance Adobo (e.g. Pork Adobo)	**Building On** Understanding that in the commercial world there are food handling, Hygiene and Safety Courses to undertake, and Certificates need to be obtained before working in these environments. Students need to be curious about all cuisine and how they are affected by history, culture, tradition, religion, climate and economy. **Building Towards** Students encouraged to research different countries and find information about traditional dishes and where they came from. Students encouraged to follow websites such as BNF, The Grocer and BBC Food News articles.