



## MAGHULL HIGH SCHOOL – CURRICULUM MAP

	Lesson 13	Lesson 14	Lesson 15	Lesson 16	Lesson 17	Lesson 18
<b>TOPIC (S)</b>	<p>To investigate the factors to be considered when planning and preparing food to be sold at a festival.</p> <p>To investigate the health and safety requirements for selling food at a festival.</p> <p>To create and plan a menu suitable for quick service food at a festival.</p> <p>To calculate the cost of the dish/menu for sale.</p> <p><b>(Context: industrial – food)</b></p>	<p>To prepare and cook a main meal dish to be available through a quick service outlet at a festival, such as Bobotie (South Africa) or Chicken Tagine.</p> <p>To demonstrate the skills of vegetable preparation, preparing and cooking meat/chicken/alternative, using the hob, controlling temperature.</p> <p>To produce information guide for the consumer to include a nutritional profile, allergen information, environmental information.</p> <p>To demonstrate and apply the principles of food safety and hygiene when cooking.</p>	<p>To investigate chilled ready meals; ranges available, health and safety, manufacturing.</p> <p>To write a specification for the development of a chilled ready meal to meet specific criteria such as a single portion, reduced fat version, for a family of four.</p> <p>To create a practical plan for the preparation and cooking of the dish.</p> <p><b>(Context: industrial – manufacturing)</b></p>	<p>To prepare and cook the planned dish and accompaniment, for example: Thai green curry and rice, sweet and sour chicken and rice or vegetarian casserole and rice.</p> <p>To evaluate the planning and execution of the task.</p> <p>To demonstrate and apply the principles of food safety and hygiene when cooking.</p>	<p>To prepare and cook a dish that could be sold as a 'cook kit' in a supermarket, such as smoked haddock and sweet potato gratin, Goan fish curry with lemon pilau, paella or Vietnamese chicken with rice noodles.</p> <p>To create preparation, cooking and storage instructions, a product label and nutritional profile of the dish.</p> <p>To demonstrate and apply the principles of food safety and hygiene when cooking.</p>	<p>To review the opportunities for future courses and career options.</p> <p>To appraise and evaluate their learning journey.</p> <p>To evaluate their practical cooking experiences.</p>
<b>Knowledge &amp; Skills development</b>	<ul style="list-style-type: none"> <li>Apply the principles of <i>The Eatwell Guide</i> and relate this to diet through life;</li> <li>List and explain the dietary needs throughout life stages;</li> <li>Investigate information and guidance available to the consumer regarding food labelling, availability, traceability, food assurance schemes and animal welfare;</li> <li>Explain the characteristics of ingredients and how they are used in cooking;</li> <li>Adapt and follow recipes to prepare and cook a range of predominately savoury dishes;</li> <li>Demonstrate a range of food preparation and cooking techniques and independently apply the principles of food safety and hygiene;</li> <li>Investigate and discuss new trends and technologies used in food production, processing and cooking;</li> <li>Demonstrate the knowledge, understanding and skills needed to engage in an iterative process of designing and making;</li> <li>Be given regular opportunities to demonstrate and apply their knowledge and understanding of food science;</li> <li>Be given regular opportunities to consolidate their literacy and numeracy skills by using them purposefully in order to learn.</li> <li>Track their progress using the My learning journey booklet (cooking, nutrition, ingredients and creativity).</li> </ul>					

<b>Assessment / Feedback Opportunities</b>	Cold call and possibly quiz.	Cold call, verbal feedback.	Cold call, booklet review.	Cold call, verbal feedback	Cold call, booklet review.	Cold call, verbal feedback.
<b>Cultural Capital</b>	Pupils develop the skills and knowledge to source, procure and safely make a nutritious meal.					
<b>SMSC / Promoting British Values</b> (Democracy, Liberty, Rule of Law, Tolerance & Respect)	Sharing and cooperating in a practical situation. Following rules, showing tolerance and respect for each other.					
<b>Reading opportunities</b>	Year 9 Knowledge Organiser.					
<b>Key Vocabulary</b>	diarrhea, sodium chloride (NaCl), coronary heart disease, Triglycerides, cholesterol, saturated fat, carbohydrates, lactose intolerance, Celiac disease					
<b>Digital Literacy</b>						
<b>Careers</b>	Discussion on career opportunities in the Hospitality industry.					