



MAGHULL HIGH SCHOOL – CURRICULUM MAP

	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12
TOPIC (S)	<p>To investigate the information and guidance available to the consumer regarding food labelling, availability, traceability, food assurance schemes and animal welfare.</p> <p>To recognise and explain food standard schemes.</p> <p>To describe methods of filling and shaping a dish, such as spring rolls, samosa or pasties.</p> <p>Practical/ Demonstration Pastry and Quiche. To use the rubbing-in-method of pastry making. To produce a savory custard and understand how the eggs combine to set the mixture.</p>	<p>To prepare and cook a main meal dish using ingredients that are farm assured/responsibly sourced, such as spring rolls, samosa or vegetable pasties.</p> <p>To demonstrate skills in vegetable preparation, dividing, shaping finishing and baking.</p> <p>To plan and produce a recipe card promoting the food assured ingredient.</p> <p>To demonstrate and apply the principles of food safety and hygiene when cooking.</p> <p>Practical/ Demonstration Rough-Puff. To produce rough-puff pastry using the correct method.</p>	<p>To explain the characteristics of ingredients and how they are used in cooking.</p> <p>To plan and carry out practical tests to demonstrate the characteristics.</p> <p>To explain how recipes can be modified to meet specific requirements.</p> <p>Practical/ Demonstration Sausage rolls. To produce sausage rolls by rolling and shaping the rough puff pastry.</p>	<p>To prepare and cook a dish that demonstrates shortening, such as savoury tart or mini quiche.</p> <p>To explain the science of shortening.</p> <p>To demonstrate the skills of rubbing in, rolling out, shaping, filling, use of the oven.</p> <p>To demonstrate and apply the principles of food safety and hygiene when cooking.</p> <p>Practical/ Demonstration Lemon Cheesecake. To learn how to produce a filling using the whisking method. To understand and practice the use of using other</p>	<p>To demonstrate the skills of creaming/all-in-one cake making, preparing baking tins, baking.</p> <p>To demonstrate and apply the principles of food safety and hygiene when cooking.</p> <p>Practical/ Demonstration Swiss Roll. To use the whisking method and know how aeration can be used to help mixtures rise during the cooking process.</p>	<p>To prepare and cook a dish that demonstrates thickening such as moussaka or lasagne.</p> <p>To explain the science of gelatinisation.</p> <p>To demonstrate the skills of preparing a range of vegetables, making a meat/alternative base, all-in-one sauce, layering, use of the hob/oven.</p> <p>To demonstrate and apply the principles of food safety and hygiene when cooking.</p>
Knowledge & Skills development	<ul style="list-style-type: none"> Apply the principles of <i>The Eatwell Guide</i> and relate this to diet through life; List and explain the dietary needs throughout life stages; Investigate information and guidance available to the consumer regarding food labelling, availability, traceability, food assurance schemes and animal welfare; Explain the characteristics of ingredients and how they are used in cooking; Adapt and follow recipes to prepare and cook a range of predominately savoury dishes; Demonstrate a range of food preparation and cooking techniques and independently apply the principles of food safety and hygiene; Investigate and discuss new trends and technologies used in food production, processing and cooking; Demonstrate the knowledge, understanding and skills needed to engage in an iterative process of designing and making; Be given regular opportunities to demonstrate and apply their knowledge and understanding of food science; Be given regular opportunities to consolidate their literacy and numeracy skills by using them purposefully in order to learn. Track their progress using the My learning journey booklet (cooking, nutrition, ingredients and creativity). 					

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