

# BTEC Home Cooking Skills (L2) Curriculum Map

Subject	Autumn Term		Spring Term		Summer Term
Topic	Food Safety and Preparation  (7 Weeks)	Food and Nutrition  (7 Weeks)	Food Presentation -  Desserts  (6 Weeks)	Food Presentation -  Starter and Mains  (6 Weeks)	Final Assessments  (6 Weeks)
<b>Key Content</b>	Health and Safety in the Kitchen Salata Mechouia/ Shakshuka Causes and Sources of Contamination Roasted Stuffed Peppers Food Hygiene Recap Calzone Safe Food Preparation Piri Piri Burgers Allergens and Intolerances Carrot Cake Food preservation and storage Halloween Bake	Nutrients, vitamins and minerals Enchiladas Nutritional needs throughout life Spag Bol and Garlic bread Recommended dietary allowances Chicken Tray Bake Effects of an unhealthy diet Potato Pie Nutritious meals on a budget Practical Mock Exam Food Costing Gingerbread Sculpture	Introduction to desserts Cake Pops Cake Decorating Techniques Pavlova Designing a dessert concept Biscotti Creating a marketing pitch Millionaires Shortbread 'Bake off' Assessment  Trip - Kaspas Desserts	Introduction to a la carte dining Fun Fruit Presentation Food commodities Amuse Bouche Sources of nutrition Hors d'oeuvres Catering for dietary requirements Tapas A La carte catering challenge	<b>Assessment</b> - Planning, preparing and serving a two course meal for a specific dietary requirement.  Independent study and practice.  Planning, preparing and presenting a two course meal to mimic the 'restaurant standard'.
<b>Knowledge &amp; Skills</b>	Pupils will deepen their knowledge of kitchen safety, food hygiene and safe food preparation and cooking. They will build on prior knowledge of Food contamination, bacteria growth, and food poisoning types gained from Year 10 making links to Food Science. They will further develop their understanding of food storage and link this to food preservation.	Pupils will deepen their understanding of health and nutrition. They will gain further insight into the effects of poor diet on health and how this can be improved. They will focus on cooking for specific dietary requirements, analysing the nutritional values of ingredients and their functions and the recommended dietary allowances for different age groups and health conditions. They will also gain an insight into food costing and preparing food on a budget, linking to their knowledge of safe food storage and batch cooking.	Pupils will further develop their knowledge of food presentation and deepen their knowledge of baking and decorating. They design their own dessert concept. They will complete research into ingredient combinations and dessert concepts. They will also develop their knowledge of food marketing, producing packaging, branding and promotional materials for their concept. They will also critically assess their own and others work.	Pupils will develop their knowledge of different cuisine and begin to explore the world of a la carte dining. They will work as a catering etam to meet specific client briefs and practice preparing meals to a professional standard ilinking to proportion of ingredients and portion size. They will be required to work under time constraints following a strict industry standard to develop their critical analysis of food. For their assessment they will be serving real clients for a school function so will have to adhere to food standards protocol and apply professional conduct when preparing and serving their food.	Pupils will use their last term before transition to work experience to address any theory gaps found in their final theory examination and complete any coursework missed.  They will research, select and plan recipes for their final practical assessment and create and present a vision board of potential ideas for their dishes in a 'Masterchef' style practical.
<b>Assessment</b>	Pupils knowledge and understanding is supported and assessed through the use of formative and summative assessments, ensuring our pupils know more and remember more.				