

## Long Term Plan KS4: BTEC Cooking

### Year 10 Level 1

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Unit:</b>	Unit 1: Home Cooking Skills – Level 1					
<b>Skills, Knowledge and Learning:</b>	This year students will gain a range of cooking skills to promote their development as independent chefs. Pupils will learn to plan meals, enhancing research skills to find alternative recipes which they will learnt to fluently apply to cook at home. The exposure the a range of cooking opportunities will help to build pupils confidence, whilst providing them with the knowledge around healthy eating to support their wellbeing. These include baking, grilling, frying and roasting etc. Pupils will learn to cook safely, developing knowledge of safe cooking temperatures and know correct procedures for storing food. Pupils will learn to work safely with knives and learn different knife skills such as chopping and slicing helping them to achieve a range of food shapes to support presentation of food.					
<b>NC/Qualification Objectives:</b>	Unit 1 – From Level 1 Spec					
<b>Enrichment/ Experiences:</b>	<ul style="list-style-type: none"> <li>- Work experience – School Kitchen – To give pupils exposure to cooking environments in real world situations - Visit to college in January</li> <li>- Summer BBQ Event – Pupils to complete BBQing experience for the school – Gives pupils chance to use learnt skills in outdoor environment</li> <li>- Summer good food festival</li> </ul>					
<b>Curriculum End Point / Goal:</b>	By the end of this unit of work, pupils should be confident in a range of cooking skills and be able to use these confidently to support cooking at home. Pupils will have produced a range of dishes using their skills and knowledge and have stronger understanding of time management and planning. Pupils will have been exposed to a range of dishes from different cultures and be able to use these to plan their own healthy diet of diversity.					

## Long Term Plan KS4: BTEC Cooking

### Year 11 Level 2

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Unit:</b>	Unit 2: Home Cooking Skills – Level 2					
<b>Skills, Knowledge and Learning:</b>	Pupils will build upon prior learning from Unit 1 – Level, becoming more advanced chefs through a series of increasingly independent tasks. Many of skills from Level 1 will be revisited at levels of increasing difficult, with pupils producing dishes with increased amounts of ingredients and complexity. For their assessment piece, students will have to apply time management skills to produce two separate dishes using their learnt skills knowledge and learning.					
<b>NC/Qualification Objectives:</b>	Unit 2 – From Level 2 Spec					
<b>Enrichment/ Experiences:</b>	<ul style="list-style-type: none"> <li>- Visit to Restaurant/Hotel - To build on pupils work experience form Year 1, giving pupils more exposure to Catering in the real world - Visit to college in Januar</li> <li>- Summer BBQ Event – Pupils to complete BBQing experience for the school – Gives pupils chance to use learnt skills in outdoor environment</li> <li>- Summer good food festival</li> <li>-</li> </ul>					
<b>Curriculum End Point / Goal:</b>	By the end of this unit of work, pupils will have stronger levels of independence in their cooking. Pupils will be able to manage the cooking of multiple dishes and have effective time management in doing so. Pupils will have experience even diverse dishes and have a greater understanding of culture and foods.					