

## Catering

	Content
Year 7 HT1	In Year 7 students are equipped with basic skills which they will use throughout Key Stage 3. These involve: Food hygiene (4Cs)and safety in the kitchen <a href="www.food.gov.uk">www.food.gov.uk</a> Weighing and measuring Safe use of the hob and oven Knife skills (bridge and claw) The Eatwell Guide including macronutrients and micronutrients Year 7 practical lessons include making: cookies, fruit kebabs, fruit crumble, pasta salad and pizza.
Year 7 HT2	
Year 7 HT3	
Year 7 HT4	
Year 7 HT5	
Year 7 HT6	
Year 8 HT1	In Year 8 students continue to build on skills covered in Year 7 with a stronger emphasis on sweet and savoury pastry products and the different cake making methods. The key concepts covered in Year 8 are food miles and fair trade, food allergies and intolerances  Year 8 practical lessons include making: jam tarts, sweet or savoury pasties, profiteroles, flapjacks, cupcakes, cheese scones and Swiss roll.  Portion Control and decorative techniques will be introduced.
Year 8 HT2	
Year 8 HT3	
Year 8 HT4	
Year 8 HT5	
Year 8 HT6	
Year 9 HT1	Foods from around the world  In Year 9 students continue to build on skills covered in Year 7 and 8 with a stronger emphasis on dishes/food products from around the world as well as some traditional British dishes.  Students will be given the opportunity to build on their practical skills to produce high quality products presented and garnished to a high standard. Students are also encouraged to explore different flavours and textures whilst learning a variety of preparation and cooking techniques. The key concepts covered in Year 9 are:  Staple foods, multicultural foods and traditional British foods  Sensory Analysis  Year 9 practical lessons include making: fresh pasta, mini pavlovas, different breads from around the world, quiche, stir fry, hot & spicy, cottage pie, toad in the hole and Victoria sponge cake.
Year 9 HT2	
Year 9 HT3	
Year 9 HT4	
Year 9 HT5	
Year 9 HT6	