



Curriculum Map: Year 10 Subject: Hospitality and Catering starting September 2022 (Development of culinary skills practical - overview)

Topic Culinary skills	Key Knowledge & Skills <i>What key skills will be learnt/developed by the end of the topic? What will all students be able to DO by the end of the topic?</i>	Assessment Opportunities <i>What are the key pieces of assessment? How will students be assessed?</i>
<p>Introduction to unit 2- Hospitality in action (NEA) which will be completed in year 11</p> <p>In this unit learners will gain knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively. This unit is synoptic and will be formally submitted in year 11.</p>		
	Activity	Culinary skills being developed
Sept- Oct	<p>Teambuilding Icebreaker activity- Assess basic skills and starting points Getting to know each other and expectations of the food practical. Working in a pair, make scones and a complex sandwich (for example Tuna mayo, Egg mayo, Cheese & tomato)</p>	<p>Various Knife techniques: rub-in method** shaping *** baking** Carving crusts **</p>
Sept- Oct	Boiling method - Pasta dish of own choice	peeling* chopping* boiling* draining *
Sept- Oct	Grilling - Cheese and tomato on toast	grating* grilling * slicing *
Sept- Oct	Chilli Chimichangas	chopping* frying** grating* baking **
Sept- Oct	Fruit crumble	rub-in** Peeling ** slicing * baking**

Sept- Oct	Stir-fry – sweet chilli chicken and soy	peeling* chopping* stir-frying** hydrating*
Sept- Oct	Victoria sponge	beating* creaming** baking** cooling*
Sept- Oct	Sausage rolls	Shaping*** rolling ** skinning** baking ** glazing *
Updated curriculum to address the cost of living crisis – some practical will charge £1 contribution rather than students bringing in their own ingredients		
Nov – Dec	Rubbing in method Shortcrust pastry- peach tarts	rub-in** rolling ** baking** cooling* Weighing & measuring **
Nov – Dec	Poppy biscuits	rub-in** rolling ** Shaping*** baking** cooling* Weighing & measuring **
Nov – Dec	Mini afternoon tea	rub-in** rolling ** Shaping*** baking** cooling* mixing * boiling ** dicing ** grating *
Nov – Dec	Bread dough pizza costing exercise.	kneading** rolling ** Shaping*** baking** Weighing & measuring **
Nov – Dec	Melting method – gingerbread	Shaping*** melting* Baking ** Weighing & measuring **
Nov – Dec	Whisking method - swiss roll (baked Alaska)	sieving* weighing** measuring ** folding** whisking(aeration)***
Jan- Feb 2023		
Jan- Feb 2023	Chicken thigh curry pots costing exercise.	skinning** deboning*** peeling* dicing **
Jan- Feb 2023	Cauliflower cheese & blanched broccoli and carrots	Batons ** boiling* blanching** sauce making **
Jan- Feb 2023	Duxelle potatoes	peeling* mashing* piping***
Jan- Feb 2023	Eggs Benedict	emulsifying*** poaching***

Jan- Feb 2023	Bread rolls and leek & Potato soup	proving* boiling* blending dicing** peeling*
Jan- Feb 2023	Fajitas	marinating* tenderising* slicing ** stir-frying** peeling* dicing **
Jan- Feb 2023	Brownie – practice for mock exam	Weighing & measuring ** melting using bain-marie***
Jan- Feb 2023	Cornish pasties	Rub-in** brunoise*** dicing** crimping***
Feb – March	Mayonnaise Coleslaw side salad	emulsifying*** chiffonade** brunoise*** dicing** julienne*** mixing**
Feb – March	Homemade Burgers for mock exam practice	mixing* grating* moulding* frying *
Feb – March	Repeat brownie for mock exam practice	melting using bain-marie***
Feb – March	Repeat Homemade Burgers for mock exam practice	mixing* grating* moulding* frying *
April – May		Mock exams – write out a time plan for Homemade burger and Brownie
April – May		Mock practical – Homemade burger and Brownie with optional side salad
May	Crispy chilli beef salad	Tenderising* Coating * slicing ** chiffonade **
May	Chicken and chorizo jambalaya	dicing * Boiling *
June – July	Lemon Tart with raspberry coulis	juicing* rub-in** rolling ** baking blind*** baking** cooling* zesting * puréeing** Weighing & measuring **

June – July	Custard slices	laminating (pastry)*** hydrating*
June – July	Chicken chasseur	Reduction** dicing * blanching * de-seeding ** skinning **
June – July	Summer Trifle (swiss roll)	Whisking aeration *** setting* baking** Weighing & measuring **
June – July	Lasagne with summer salad	Sauce making ** dicing ** frying * Boiling* baking * chiffonade ** slicing ** peeling *