

# Curriculum Plan

## Y9 AQA Food & Nutrition: Developing practical skills (Pastries)

		W/C 2 <sup>nd</sup> November	W/C 9 <sup>th</sup> November	W/C 16 <sup>th</sup> November
How you will access home learning		The PowerPoints and lesson materials will be available in our Y9 group on Microsoft Teams (Y9 LT Food & Nutrition). You will need to purchase the ingredients (listed on SMHW) to be able to make the dishes at home.		
How you be able to interact with your teacher and gain feedback on your work		A narrated PowerPoint will be available on MS teams and links to suitable videos demonstrating the cooking skills will be posted on SMHW. This will enable you to listen to the teacher delivery of the practical activity. To ask questions you can use the chat function on MS teams or comment section on SMHW. Photos of completed practical work should be submitted online via SMHW to enable the teacher to give you feedback on your work.		
<b>Retrieval</b> How we will help you to recall previously learnt knowledge		Knife skills questions (P16 & p32 Collins Revision Guide)	Food Hygiene Quiz (SMHW & in class)	Rubbing-in tips for success (Produce five tips for success)
<b>New Learning</b>	What you will be learning about this week	<b>Rubbing-in; Herby Veg Crumble</b> How to use the rubbing-in technique to shorten and make crumble. Knife skills	<b>Rubbing-in; Scones</b> How to rub-in and add liquid to form a dough (scone). Making fruit jam.	<b>Pastry; Shortcrust</b> Using rubbing-in again, but this time making shortcrust pastry. Shaping with a rolling pin and blind baking.
	How we will teach you the new knowledge or ideas	PowerPoint, teacher demonstrations, video demonstrations and recipes	PowerPoint, teacher demonstrations, video demonstrations and recipes	PowerPoint, teacher demonstrations, video demonstrations and recipes
	Activities that will help you learn and practice what you've been taught	Making the dish; Herby Vegetable Crumble	Making the dish; Plain Scones & fruit jam	Making shortcrust pastry, ling a flan dish with it and blind baking
	What you can do if you are stuck	Watch the narrated Powerpoint for that week's dish and listen to the description by the teacher. Follow the recipe which can be find in the MS teams files section along with the narrated PowerPoint and also watch any appropriate videos for each week's recipe which will be attached to the classwork on SMHW for that lesson. You can also e-mail me <a href="mailto:awragg@notredame-high.co.uk">awragg@notredame-high.co.uk</a> , please be specific in the help you need to enable me to give you appropriate feedback.		

		W/C 23 <sup>rd</sup> November	W/C 30 <sup>th</sup> November	W/C 7 <sup>th</sup> December	W/C 14 <sup>th</sup> December
How you will access home learning		The PowerPoints and lesson materials will be available in our Y9 group on Microsoft Teams (Y9 LT Food & Nutrition). You will need to purchase the ingredients (listed on SMHW) to be able to make the dishes at home.			
How you be able to interact with your teacher and gain feedback on your work		A narrated PowerPoint will be available on MS teams and links to suitable videos demonstrating the cooking skills will be posted on SMHW. This will enable you to listen to the teacher delivery of the practical activity. To ask questions you can use the chat function on MS teams or comment section on SMHW. Photos of completed practical work should be submitted online via SMHW to enable the teacher to give you feedback on your work.			
<b>Retrieval</b> How we will help you to recall previously learnt knowledge		Attractive finishes (name the different finishes in the pictures - lesson starter)	Food Safety - Key temperatures (fill in the key temps on the food probe)	Muffin & Cake Batters (what is the difference)	Pastry Quiz (different types, methods & ratios fat:flour)
<b>New Learning</b>	What you will be learning about this week	<b>Pastry; Lemon Meringue pie</b> Separating eggs, coagulation sauces and meringue making.	<b>Pastry; Rough puff</b> How to make rough puff, shape into rolls & glazing	<b>Pastry; Choux Pastry</b> How to make choux pastry and use to make Chocolate eclairs, whipping cream & Bain Marie	<b>Bread: Chelsea Buns</b> How to make enriches sweet bread doughs, shaping into attractive shapes, glazing
	How we will teach you the new knowledge or ideas	PowerPoint, teacher demonstrations, video demonstrations and recipes	PowerPoint, teacher demonstrations, video demonstrations and recipes.	PowerPoint, teacher demonstrations, video demonstrations and recipes.	PowerPoint, teacher demonstrations, video demonstrations and recipes
	Activities that will help you learn and practice what you've been taught	Make the Lemon Meringue Pie	Make the sausage rolls (or veggie alternative)	Make the Chocolate Eclairs	Make the Chelsea Bun Christmas tree Bread
	What you can do if you are stuck	Watch the narrated Powerpoint for that week's dish/lesson and listen to the description by the teacher. Follow the recipe which can be find in the MS teams files section along with the narrated PowerPoint and also watch any appropriate videos for each week's recipe which will be attached to the classwork on SMHW for that lesson. You can also e-mail me <a href="mailto:awragg@notredame-high.co.uk">awragg@notredame-high.co.uk</a> , please be specific in the help you need to enable me to give you appropriate feedback.			