



| Topic | Learning Objectives | Key Vocabulary | Learning Sequence | Linked Learning | Home Learning |
|---------------------------------|---|--|--|---|--|
| Bacteria and Food Poisoning | <p>Gain an understanding of foods which are classed as high risk.</p> <p>Have an understanding of how bacteria multiply</p> <p>Understand the best conditions to store different foods in order to prevent food poisoning</p> | <p>Bacteria</p> <p>Binary Fission</p> <p>High risk products</p> | <p>Pupils will have a list of high risk foods and low risk foods and they must to place them under the correct heading.</p> <p>Draw out the temperature thermometer and annotate with where foods should be stored and at what temperatures.</p> <p>Discuss how to store food in the food room and how to check the internal temperature of food and how to tell of foods are cooked or not.</p> | <p>Science—multiplication of bacteria</p> <p>Maths—multiplication of bacteria</p> | <p>Find out the hygiene rating of 10 local food establishments using the Food Standards Agency Website.</p> <p>Investigate what is checked for during a hygiene inspection</p> |
| Sticky Toffee Pudding Practical | <p>To be able to make a product consisting of 2 components in the time set by following the written method.</p> <p>Follow all hygiene and safety rules required for the food room.</p> | <p>Creaming method</p> | <p>By following the given method produce a sticky toffee pudding using the creaming method.</p> <p>Follow hygiene and safety rules throughout and keep the work area as clean and tidy as possible</p> | <p>Maths—weighing and measuring</p> <p>Literacy—following a written method.</p> | |
| Bacteria and Food poisoning | <p>Gain an understanding of the different types of food poisoning bacteria.</p> <p>DEMONSTRATION OF HOW TO MAKE A ROUX SAUCE</p> | <p>Bacteria</p> <p>Listeria</p> <p>E.coli</p> <p>Clostridium Botulinum</p> <p>Staphylococcus</p> <p>Bacillus Cereus</p> <p>Salmonella</p> <p>Campylobacter</p> | <p>On different cards around the room find the relevant information to complete the table.</p> <p>(Cover 3 this lesson and 3 next lesson)</p> | <p>Links with the requirements for the Level 1 / 2 Hospitality and Catering</p> | |



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|--------------------------------|---|---|--|--|---------------|
| Lasagne Practical | To be able to make a smooth roux sauce To be able to produce a reduced tomato sauce | Roux Reduce | By following the given method produce a lasagne which includes a reduced tomato sauce and a roux sauce. Follow hygiene and safety rules throughout and keep the work area as clean and tidy as possible | Maths—weighing and measuring Literacy—following a written method. | |
| Bacteria and Food poisoning | Gain an understanding of the different types of food poisoning bacteria. | Bacteria Listeria E.coli Clostridium Botulinum Staphylococcus Bacillus Cereus Salmonella Campylobacter | On different cards around the room find the relevant information to complete the table. | Links with the requirements for the Level 1 / 2 Hospitality and Catering | |
| Thai or Indian Curry Practical | To be able to handle and store raw produce safely prior to and after the lesson Learn to cook rice Be able to test the seasoning of a product | Reduce Bridge hold Claw grip Top and tail | By following the given method produce a Thai or Indian curry which includes a reduced sauce. Follow hygiene and safety rules throughout and keep the work area as clean and tidy as possible | Maths—weighing and measuring Literacy—following a written method. | |