



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	<p>To be able to make a smooth roux sauce</p> <p>To be able to produce a reduced tomato sauce</p>	<p>Roux</p> <p>Reduce</p>	<p>By following the given method produce a lasagne which includes a reduced tomato sauce and a roux sauce.</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>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>Links with the requirements for the Level 1 / 2 Hospitality and Catering</p>	
Thai or Indian Curry Practical	<p>To be able to handle and store raw produce safely prior to and after the lesson</p> <p>Learn to cook rice</p> <p>Be able to test the seasoning of a product</p>	<p>Reduce</p> <p>Bridge hold</p> <p>Claw grip</p> <p>Top and tail</p>	<p>By following the given method produce a Thai or Indian curry which includes a reduced sauce.</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>	