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| In DT lessons, students will learn how to safely use a wide range of kitchen equipment, including knives, the grill, the hob and the oven. They will select their own equipment and will make a range of dishes using a wide variety of food types. Students will follow instructions and weigh ingredients accurately. Throughout the unit, students should demonstrate a good understanding of personal and food hygiene. At the end of each lesson, students will evaluate their work.  |
| Week 1 | Week 2 | Week 3 | Week 4 | Week 5 | Week 6 |
| **Theory:** Personal hygiene, food hygiene and safety in the kitchen.Discuss, in detail, personal hygiene (washing hands etc) and food hygiene (cleaning etc). Students to consider health and safety issues in the kitchen. **Task:** Unit award: 114747 – Safety and hygiene awareness in the kitchen.  | **Practical:** Make a banana cake (understand the importance of weighing ingredients and following a recipe accurately – using the oven safely)Students will carefully follow a recipe and accurately measure ingredients. They will learn how to handle raw egg correctly. Students will learn about oven safety and how to tell if a cake is properly baked. They will add decoration to make the cake look aesthetically pleasing. | **Practical:** Make pizza toast (use knives and a grill safely)Students will learn about the claw and bridge knife techniques before using knives to prepare and cut the ingredients for their pizza toppings. They will learn how to safely operate the grill and use it with confidence. | **Practical:** Baking bread rolls (kneading – using the oven safely)Students will learn how to make dough. They will measure ingredients accurately, learn about the role of yeast and have a go at kneading.  | **Practical:** Make a meaty pasta dish (using the hob safely) Students will learn how to safely handle and cook raw meat. They will combine their cooked meat with pasta, sauce and other vegetables to create a complete dish.  | Students to appraise and evaluate their learning journey and their practical cooking experiences. |