

Pearson BTEC Home Cooking Skills Curriculum Overview



A MEMBER OF

Greywood
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QUEENSCROFT
CELEBRATING INDIVIDUAL SUCCESS

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Year 10 Level 1</p> <p>Pearson BTEC Level 1 Award in Home Cooking Skills (QCF)</p>	<p>Introduction of course Paperwork handed out and assignments explained. Introduction of skills to be taught. Concentrate on skills:</p> <ul style="list-style-type: none"> Hygienic food preparation Safe food storage Following a recipe Knowing when food is cooked 	<p>Concentrate on skills for baking:</p> <ul style="list-style-type: none"> Weighing Measuring Rubbing in (To make a crumble topping) Mixing Beating mixtures for baking Baking Stirring 	<p>Concentrate on Skills for preparing fruit and vegetables:</p> <ul style="list-style-type: none"> Knife safety Knife skills- chopping, slicing, cutting, spreading Peeling fruit and vegetables Preparing salad leaves. 	<p>Concentrate on skills for preparing accompaniments:</p> <ul style="list-style-type: none"> Using a pestle and mortar Making a salad dressing Using a grater Seasoning Skewering Kneading and proving dough Shaping (to make burgers, bread) 	<p>Concentrate on skills for preparing dishes:</p> <ul style="list-style-type: none"> Boiling Simmering Steaming Roasting Mashing Using a griddle Rolling wraps 	<p>Concentration on skills for preparing breakfast items:</p> <ul style="list-style-type: none"> Toasting Frying Grilling scrambling
<p>Year 10 Level 2</p> <p>Pearson BTEC Level 2 Award in</p>	<p>Introduction of course Paperwork handed out and assignments explained.</p>	<p>Concentrate on skills for baking:</p> <ul style="list-style-type: none"> Weighing Measuring Rubbing in (To make a 	<p>Concentrate on Skills for preparing fruit and vegetables:</p> <ul style="list-style-type: none"> Knife safety 	<p>Concentrate on skills for preparing dishes:</p> <ul style="list-style-type: none"> Using a pestle and mortar 	<p>Concentrate on skills for preparing dishes:</p> <ul style="list-style-type: none"> Boiling Simmering Steaming 	<p>Concentration on skills for preparing breakfast items:</p> <ul style="list-style-type: none"> Toasting Frying Grilling

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<p>Home Cooking Skills (QCF)</p>	<p>Introduction of skills to be taught. Concentrate on skills:</p> <ul style="list-style-type: none"> Hygienic food preparation Safe food storage Following a recipe Knowing when food is cooked. 	<p>crumble topping)</p> <ul style="list-style-type: none"> Mixing Beating mixtures for baking Baking Stirring 	<ul style="list-style-type: none"> Knife skills- chopping, slicing, cutting, spreading Peeling fruit and vegetables Preparing salad leaves. 	<ul style="list-style-type: none"> Making a salad dressing Using a grater Seasoning Skewering Kneading and proving dough Shaping (to make burgers, bread) 	<ul style="list-style-type: none"> Roasting Mashing Using a griddle <p>Rolling wraps</p>	<ul style="list-style-type: none"> scrambling
<p>Year 11 Level 1</p> <p>Pearson BTEC Level 1 Award in Home Cooking Skills (QCF)</p>	<p>Consolidation of skills taught during year 10. Concentration on skills required for basic cooking.</p>	<p>Consolidation of skills taught in year 10. Concentration on skills required for baking.</p>	<p>Consolidation of skills taught in year 10. Concentration on skills used in pizza making.</p>	<p>Consolidation of skills taught in year 10. Concentration on skills used for meals and side dishes.</p>	<p>Preparation for final assessment</p>	<p>Final assessments</p>
<p>Year 11 Level 2</p> <p>Pearson BTEC Level 2 Award in Home Cooking Skills (QCF)</p>	<p>Consolidation of skills taught during year 10. Concentration on skills required for basic cooking.</p>	<p>Consolidation of skills taught in year 10. Concentration on skills required for baking.</p>	<p>Consolidation of skills taught in year 10. Concentration on skills used in pizza making.</p>	<p>Consolidation of skills taught in year 10. Concentration on skills used for meals and side dishes.</p>	<p>Preparation for final assessment</p>	<p>Final assessments</p>

Evidence will be found in pupil's books and in their practical work.