

Food Technology Practical Schedule November to December

To aid planning your shopping, the following is provided for your information for students currently studying Food Technology or Hospitality & Catering. All recipe books are now available on the school website.

At Key stage 3, students follow a carousel system. They will move to Food Technology from Textiles at the dates indicated for their band.

It saves time during practical sessions if students could please bring the ingredients pre-weighed. Chilled ingredients should be labelled and stored in the Food Technology fridges upon arrival at school. Finished products and ingredients left in the Food Technology Room and the fridges are disposed of at 4pm Friday as part of the end of the week cleaning schedule.

Please also ensure that students have a suitable container to take their food home in. Many students are coming to lessons without containers; the Academy is unable to provide containers. Large leak proof lunch box style tubs are ideal, as are empty ice-cream and 2kg margarine tubs. Year 9 students would benefit from using oven proof containers for many of their products. For some products, foil takeaway style containers are ideal and are readily available in Tesco, Morrisons and Wilko.

Recipes in Year 9 may be scaled up if the student is cooking the main meal for that evening and can be adapted for vegetarian diets by using the suggested meat alternatives, or Halal by using Halal meat.

For those students in Year 10 studying both Food Technology and Hospitality & Catering, every attempt is made to de-conflict recipes where possible, but due to similarities in course content this is not always feasible.

If you have any concerns about ingredients, please do not hesitate to contact Mr Isaacs at the Academy.

Year 7 Band A (currently doing food)

4/11	Make Design Idea (this is the design the students have been working on in class)
11/11	Muffins
18/11	Savoury Rice

Year 7 Band A from week commencing 24th November (This class is currently in Textiles with Miss Bond)

2/12	Fruit Salad
9/12	Pasta Salad
16/12	Carrot Cakes

Year 7 Band B (New rotation, have just completed Textiles with Miss Bond)

5/11	Fruit Salad
12/11	Pasta Salad
19/11	Carrot Cakes
26/11	Cookies
3/12	Pinwheel Scones
10/12	Make Design Idea (this is the design the students will have been working on in class)
17/12	Fruit Flapjack

Year 8 Band A (currently doing food)

4/11	Bake their project cake (this is the design the students have been working on in class)
6/11	Decorate their project cake (this is the design the students have been working on in class)
13/11	Sultana and White Chocolate Muffins
20/11	Apple and Sultana Crumble (Foil takeaway style container is an ideal container for this, see the recipe booklet)

Year 8 Band A from week commencing 24th November (This class is currently in Textiles with Miss Bond)

27/11	Small Cakes
4/12	Scones
11/12	Swiss Roll
18/12	Ginger Bread (Ginger may be substituted for other cake making spices, e.g. Cinnamon, Nutmeg, Mixed Spice)

Year 8 Band B (New rotation, have just completed Textiles with Miss Bond)

5/11	Small Cakes
12/11	Scones
19/11	Swiss Roll
26/11	Ginger Bread (Ginger may be substituted for other cake making spices, e.g. Cinnamon, Nutmeg, Mixed Spice)
3/12	Jam Buns
9/12	Bake their project cake (this is the design the students will have been working on in class)
10/12	Decorate their project cake (this is the design the students will have been working on in class)
17/12	Apple and Sultana Crumble (Foil takeaway style container is an ideal container for this, see the recipe booklet)

Year 9 Band A

3/11	Moroccan Style Shepherds' Pie
10/11	Sweet and Sour Chicken
17/11	Risotto
24/11	Chicken Curry
1/12	Burgers
8/12	Design Idea 1
15/12	Design Idea 2

Year 9 Band B

5/11	Moroccan Style Shepherds' Pie
12/11	Sweet and Sour Chicken
19/11	Risotto
26/11	Chicken Curry
3/12	Burgers
10/12	Design Idea 1
17/12	Design Idea 2

Year 10 Food Technology – The Cook-Chill Industry

6/11	Sweet and Sour Chicken
13/11	Chilli Con Carne
20/11	Chicken Tikka Masala
27/11	Design Idea
4/12	Development of Idea
11/12	Development of Idea
18/12	Final Idea (End of unit assessment)

Year 10 Hospitality & Catering (pastry module)

Please note that due to time constraints, pastry is made in one lesson and used in the next lesson to allow time for it to chill.

3/11	Quiche Lorraine n.b. Shortcrust pastry for this recipe must be made at home on Sunday 2/11 and brought into the Academy on 3/11 for use in the recipe.
7/11	Flaky Pastry
10/11	Sausage Rolls
21/11	Pate Sucre (a loose bottom 6" or 7" tin or round foil dish, or 4 mini tart tins will be needed in this lesson)
24/11	Crème Patisserie and fresh fruit to garnish the tart
28/11	Sweet Crust pastry (short crust pastry with the addition of sugar)
1/12	Lemon Meringue Pie
8/12	Choux Buns or Eclairs for decoration and filling at home
12/12	Make pastry required for End of Module Assessment
15/12	End of Module Assessment

Year 11 Hospitality & Catering

Students may wish to have a practice run of their Afternoon Tea at home during the weekend of 8-9/11.

4/11	Controlled Assessment Recipe Trials
6/11	Controlled Assessment Recipe Trials
11/11	Controlled Assessment Recipe Trials
14/11	Controlled Assessment for A Band students
17/11	Controlled Assessment for B Band students
21/11	Controlled Assessment Hand In Deadline
25/11	Sweet and Sour Chicken
27/11	Kedgeriee
2/12	Pasta Carbonara
4/12	Chilli Con Carne
9/12	Chicken Tikka Masala
11/12	Bolognese
16/12	Lamb Burger and chunky chips
18/12	Vegetable Samosas