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| **This half term : Skills, Knowledge and**  **Understanding to be developed:**  **Unit 10 Assignments 1, 2, 3 and 4**  The aim of this unit is to enable students to gain knowledge of the equipment, commodities and methods required to prepare and cook European food, styles of food and types of dishes that are created in Europe and develop skills in preparing, cooking and reviewing European dishes. | **Key Terms to be learned this half term:**  Equipment, commodities, methods, influences on British food, styles of food, types of dishes, safety and hygiene, preparation, cooking skills, professional skills, evaluation techniques, quality criteria. |

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| **Week 1 and 2 Learning Objectives etc:**  **Group discussion** about European countries and their traditional dishes. **Tutor led discussion** about equipment, commodities and methods used to prepare and cook different European dishes.  **Assignment 1** – Equipment, Commodities and Methods Required to Prepare and Cook European Food (P1)  **Practical directed by teacher, recipes from:**   * UK * France * Spain * Portugal |  | **Objective assessments:**  Know the equipment, commodities and methods required to prepare and cook different examples of European food | **Homework:**  Continue with Assignment 1. |
| **Week 3 and 4 Learning Objectives etc:**  **Tutor-led discussion** on the characteristics of different European food.  **Assignment 2** – Styles of Food and Dishes that Are Prepared and Cooked in Europe (P2, M1, D1)  **Practical directed by teacher, recipes from:**   * Italy * Belgium * Greece * Germany | APP Completed U10 A1&2 | **Objective assessments:**  Know the styles of food and types of dishes that are prepared and cooked in Europe | **Homework:**  Continue with Assignment 2. |
| **Week 5 and 6 Learning Objectives etc:**  **Plan** the dishes to be cooked – discussion on the range of dishes.  **Prepare and cook** European dishes that are well cooked, tasty, nutritious and visually pleasing – receive feedback.  **Assignment 3** – Preparing and Cooking European Dishes (P3, M2) Learners prepare and cook dishes for real customers.  **Practical directed by teacher, recipes from:**   * Russia * Poland * Switzerland * Hungary |  | **Objective assessments:**  Be able to demonstrate food preparation and cooking skills that are safe, hygienic and professional  when creating European dishes | **Homework:**  Continue with Assignment 3. |
| **Week 7 Learning Objectives etc:**  **Evaluate** the preparation and cooking of the dishes they have created.  **Assignment 4** – Evaluating the Quality of European Dishes (P4, M3, D2) Learners evaluate dishes prepared and cooked for real customers.  **Practical directed by teacher, recipes from:**   * Sweden * Norway | SA completed U10 A3&4 | **Objective assessments:**  Be able to evaluate the quality of European dishes. | **Homework:**  Ensure all work is complete and up to date. |