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| **This half term : Skills, Knowledge and**  **Understanding to be developed:**  **Unit 10 Assignment 4**  **Unit 11 Assignments 1, 2 and 3.**  To gain knowledge of the equipment, commodities, storage and cooking methods required to prepare and cook Asian food, the historical influences on Asian food, the styles of food, and the types of dishes that are prepared and cooked in Asia and gain skills in preparing, cooking and  reviewing Asian dishes. | **Key Terms to be learned this half term:**  Large equipment, smaller equipment, commodities, preparation methods, storage mthods, cooking methods, historical influences on Asian 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:**   * **Assignment 4** – Evaluating the Quality of European Dishes (P4, M3, D2) Learners evaluate dishes prepared and cooked for real customers. * **DIRT** |  | **Objective assessments:**  Be able to evaluate the quality of European dishes. | **Homework:**  Complete Unit 10. |
| **Week 3 and 4 Learning Objectives etc:**   * **Group discussion** about equipment, commodities, storage and cooking methods used to prepare and cook Asian food. * **Assignment 1** – Equipment, Commodities, Storage and Cooking Methods Required to Prepare and Cook Asian Food (P1) Learners produce a booklet about equipment, commodities, storage and cooking methods used to prepare and cook different Asian dishes.   **Completed U11 A1** |  | **Objective assessments:**  Know the equipment, commodities, storage and cooking methods required to prepare and cook Asian  food | **Homework:**  Continue with Assignment 1. |
| **Week 5 and 6Learning Objectives etc:**   * **Discussion** on the influences on Asian food. * **Research** a variety of different recipes for Asian food and collect a minimum of three different recipes to try out. * **Assignment 2** – Historical Influences on Asian Food, the Styles of Food, and the Types of Dishes that are Prepared and Cooked in Asia (P2, M1, D1) Learners do a presentation on historical influences on Asian food, styles of food and dishes that are prepared and cooked in Asia. |  | **Objective assessments:**  Know the historical influences on Asian food, the styles of food, and the types of dishes that are  prepared and cooked in Asia | **Homework:**  Continue with Assignment 2. |
| **Week 7 Learning Objectives etc:**   * **Plan** the dishes to be cooked – discussion on the range of dishes. * **Cooking exercises** – food preparation and cooking skills. * **Prepare and cook** Asian dishes that are well cooked, tasty, nutritious and visually pleasing – receive feedback. * **Cooking practice** with feedback from peers – and repeat practice.   **Completed U11 A2**   * **Assignment 3** – Preparing and Cooking Asian Dishes (P3, M2) Learners prepare and cook dishes for real customers. |  | **Objective assessments:**  Be able to demonstrate food preparation and cooking skills that are safe, hygienic and professional  when creating Asian dishes | **Homework:**  Continue with Assignment 3. |