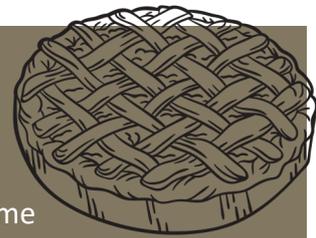# YEAR 10 TERM 1

You will learn a range of skills, dishes and techniques as an essential foundation for success within your GCSE. The focus during your first term will be on food styling and time management, along with researching and adjusting recipes to make them unique.

Key Words	Dough Kneading Proofing	Enriched Pastry Blind baking	Weighing Measuring Ravioli	Tortellini Linguine Tagliatelle	Food styling Garnish

Wider Study Opportunities?

Careers – Chef, Food scientist, Nutritionist, Home Economist

Further Education – Courses at Bournemouth and Poole College, or Brockenhurst college

Homestudy – Researching recipes, techniques and ingredients, evaluations and food styling Entering Rotary Young Chef of the Year competion

Some of your learning will include:

Basics of doughs, pastries and pasta making.

Learning how to research a recipe in more depth, and adjusting it to your needs.

Establishing in-depth knowledge of food styling and aesthetics in order to make dishes to a higher standard of presentation.

Practise time management skills in preparation for more independant study in Year 11.

Assessment and Feedback:

Assessment Objective 1: Demonstrates an ability to develop ideas through investigations, demonstrating an understanding of sources.

Assessment Objective 3: Demonstrates an ability to record ideas, observations and insights relevant to intentions as work progresses.

Assessment Objective 4: Demonstrates an ability to present a final outcome that realises intentions and shows some opportunities for development.

Feedback Opportunities:
Dishes will be graded using 9-1 and verbal feedback given during and after practicals have been undertaken.
Porfolio of dishes and recipes to be compiled by students.

Why this? Why now?

To establish good practices and a range of techniques and recipes to enable future success, whilst learning a repertoire of high skilled dishes. Establishing independence along with research skills to ensure ability to complete future projects.