## Food and Cookery Skills-KS4

Teachers: Brian Cunningham.

Qualification: NCFE Level 1 Certificate in Food and Cookery Skills NCFE Level 1 Certificate in Food and Cookery Skills QN: 603/3909/3

**Summer Term** 

This qualification is designed for learners with an interest in food and cookery. It will provide learners with experience of using different cooking skills and methods to enable them to use these within further education or apprenticeships. It will give them a basic understanding of the skills required for a career in food.

This qualification will:

- focus on an applied study of the food and cookery sector
- offer breadth and depth of study, incorporating a significant core of knowledge and theoretical content with broad-ranging applicability

Spring Term

• provide opportunities to acquire several practical and technical skills.

## Schemes of work:

Autumn Term

## Year 10

Unit 02 Preparing to Cook The Teacher will provide recipes for the pupils for this beginning unit until pupils grow in confidence with their recipe selection. This may be the same recipe for the full group at this early stage.  It's expected that pupils will have the opportunity to demonstrate their practical skills across a minimum of 8 dishes during the unit and evidence provided will be from a range of the dishes produced.  Be able to prepare self and the environment for cooking. 1.1 Identify potential hazards and risks in the cooking environment 1.2 Demonstrates as and hygienic working practices to prepare self for cooking and the same stage and hygienic working practices to prepare self cooking and tensils and tensils so growing equipment and utensils safely 2.3 Demonstrate safe cleaning of equipment and utensils 2.2 Use equipment and utensils safely 2.3 Demonstrate safe storage of equipment and utensils 2.4 Demonstrate safe safe storage of equipment and utensils 2.5 Use equipment and utensils safely 2.6 Demonstrate safe storage of equipment and utensils 3.1 Demonstrate safe storage of equipment and utensils 3.2 Demonstrate safe storage of equipment and utensils 3.3 Demonstrate safe storage of equipment and utensils 3.4 Demonstrate safe storage of equipment and utensils 3.5 Demonstrate safe storage of equipment and utensils 3.6 Demonstrate safe storage of equipment and utensils 3.6 Demonstrate safe storage of equipment and utensils 3.8 Demonstrate safe storage of equipment and utensils 3.9 Demonstrate safe storage of equipment and utensils 3.1 Demonstrate safe storage of equipment and utensils 3.2 Demonstrate safe storage of equipment and utensils 3.3 Demonstrate safe storage of equipment and utensils 4.4 Demonstrate safe storage of equipment and utensils 4.5 Demonstrate safe storage of equipment and utensils 4.6 Demonstrate safe storage of equ			
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Roast Chicken and Vegetable Lunch			
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