

Rotation	Topics	Assessment
Rotation 1 2 nd Sept – 7 th Nov	Hygiene personal cleanliness and safety Name and function of macronutrients. Demonstrate food knowledge and understanding. Equipment and uses. Sensory tasting.	
Rotation 2 10 th Nov – 16 th Jan	Practical's: Pasta Salad Bridge/Claw method, using the hob – boiling/simmering Carrot cake Weighing, all in one method, using the oven	Base Line Assessment
Rotation 3 19 th Jan – 20 th Mar	Fajita wraps Cross contamination, slicing, cooking meat, frying Flapjack Melting method, weighing Shortbread Rubbing in method, scoring	Self-Assessment Peer-Assessment Teacher Assessment End of rotation assessment
Rotation 4 23 rd Mar – 22 th May	Pizza Bread making, proving, kneading Chili Con Carne and Rice Dicing, sauce making, boiling/simmering	RAMP AFL End point Maps
Rotation 5 1 st June – 24 th July	Practical skills: Weighing Measuring Chopping Baking/Frying/Cooking Meat Bread Making Sauce Making	

Rotation	Topics	Assessment
Rotation 1 2 nd Sept – 7 th Nov	Topics: Food safety in catering environment 4 C's, correct storage and temperatures Micronutrients functions and deficiencies Types of menus and factors to consider Function of ingredients in bread – through modelling	Base Line Assessment Self-Assessment Peer-Assessment Teacher Assessment End of rotation assessment RAMP AFL End point Maps
Rotation 2 10 th Nov – 16 th Jan	HACCP – Using chicken curry recipe Practical's: Chicken Goujons and salad	
Rotation 3 19 th Jan – 20 th March	Enrobing, seasoning, temperature probe Crusty bread shapes Proving, shaping, weighing/measuring Chicken curry and rice Sauce making, boiling, simmering, dovetailing Lasagne Roux sauce/all in one, layering Mini Victoria Sandwich Creaming method, cutting/shaping	
Rotation 4 23 rd Mar – 22 nd May	Lemon and white chocolate cookies Sieving, grating, zesting, shaping Sweet and Sour Chicken and rice Practical assessment	
Rotation 5 1 st June – 24 th July	Practical skills: Weighing / Measuring Dicing/ Slicing Baking/Boiling/ Simmering/ Frying/Cooking Meat Layering Bread Making Sauce Making Shaping/ Layering	

Rotation	Topics	Assessment
Rotation 1 2 nd Sept – 7 th Nov	Topics: Kitchen operations, food preparation and preventing contamination. Types of food poisoning.	
Rotation 2 10 th Nov – 16 th Jan	Practical's: Focaccia Garden Kneading, shaping, knife skills – julienne, brunoise. Cajun chicken, spicy wedges and salad marinating, use of seasoning, presentation Cornflake cake	
Rotation 3 19 th Jan – 20 th March	Short crust pastry, lining flan dish, melting Cottage pie Dicing, peeling, mashing, layering, piping Swiss roll Electric whisk, rolling, cooling Apple Flan Creaming method, coring, presentation	Base Line Assessment Self-Assessment Peer-Assessment Teacher Assessment
Rotation 4 23 rd Mar – 22 nd May	Homemade pasta and sauce Pasta making, shaping, sauce making Practical skills: Marinating Weighing / Measuring Dicing/ Slicing /peeling	End of rotation assessment RAMP AFL End point Maps
Rotation 5 1 st June – 24 th July	Melting/ Baking/Boiling/ Simmering/ Frying/Cooking Meat Layering Bread/Dumpling Making Sauce Making Shaping/ Layering	