**Year:** 9 – Summer Term (12 Weeks – 6 lessons)

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**Unit:** International Cuisine

**Overview**:

Practical will mainly focus around dishes from around the world, but also includes some dishes which students should be more competent at completing at this stage as they are well practiced in a variety of skills but also at cooking in the food room. Theory work will involve students investigating different dishes from around the world and understanding how they fit into a cuisine from a particular region or country. As part of this module students will also understand how climate, availability and location help to define the cuisine in different countries.

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| **Outline scheme** | **Timeframe** | **Learning Aims** | **Assessment / marking milestone** | **Skills Development including Literacy, Numeracy DCF** | **Independent learning tasks (including investigations, homework etc)** | **Links to resources** |
| In the project students will learn –   * the distinctive features, characteristics and eating patterns of different cuisines. * where a cuisine has developed historically using distinctive ingredients, specific preparation and cooking methods or equipment, and presentation or serving techniques. * Traditional dishes to France (link with MFL curriculum) and possible tasting of traditional French dishes/ingredients; cheese, bread… | 6 lessons | **CHALLENGING:**  Name a selection of dishes and correctly identify where in the world they originate from.  Be able to associate a selection of dishes to a particular country.  Name some traditional French foods.  **MORE CHALLENGING:**  Identify features or characteristics of different cuisines and be able to link to specific dishes (e.g. use of olive oil in Italian dishes due to success of growing olives in Mediterranean)  Identify traditional French dishes and discuss the key ingredients.  **MOST CHALLENGING:**  Explain how the following have helped to create and develop a cuisine:   * climate * equipment * location (access to sea/arable land) * culture/religion | Pizza – Using yeast successfully, forming a dough, kneading, rolling out, spreading and creating their own pizza through additions of toppings. | **Literacy**   * Spelling & pronouncing key vocabulary * Reading & following step-by-step recipes   **Numeracy**   * Key temperatures * Weighing & measuring * Purchasing ingredients   **Digital Competency** | * Creating a star diagram to evaluate pizza. |  |