



Pastry Chef 2024

Thursday, 13 April 2023

11:41 AM

Year 9/10 Stage 5 PCZ	Teacher: O'Neil	Class: 9/10
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Term 1

Sugars and Accuracy - 25hrs

1	2	3	4	5	6	7	8	9	10	11
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B-1, B-2, B-3, B-4, B-5

Students develop knowledge of sugars and accuracy. They identify the different types of sugars and discuss their role in baking. They look at the nutritional requirements of sugars and how to modify recipes for healthier substitutions. Students develop an understanding of the importance of accuracy in baking and participate in a practical experience that demonstrates how accuracy impacts baking. Practical experiences – Students develop skills in designing, planning, and preparing safe and nutritious food items.

Assessment Term 1 Week 9/10: Cupcake Design

Term 2

Flours and Leavening Agents - 25hrs

1	2	3	4	5	6	7	8	9	10	
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B-1, B-2, B-3, B-4, B-5

Students develop knowledge of flours and leavening agents. They identify the different types of flours and discuss their role in baking. They identify the components of proteins, and gluten in flour. They look at different substitutions of flour in recipes for food intolerances. Students develop an understanding of the importance of leavening agents in baking and participate in a practical experience that demonstrates the chemical reactions. Practical experiences – Students develop skills in designing, planning, and preparing safe and nutritious food items.

Assessment Term 2 Week 7/8: Cake Design

Term 3
Sugars and Accuracy - 25hrs

1	2	3	4	5	6	7	8	9	10	11
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B-1, B-2, B-3, B-4, B-5

Students develop knowledge of sugars and accuracy. They identify the different types of sugars and discuss their role in baking. They look at the nutritional requirements of sugars and how to modify recipes for healthier substitutions. Students develop an understanding of the importance of accuracy in baking and participate in a practical experience that demonstrates how accuracy impacts baking. Practical experiences – Students develop skills in designing, planning, and preparing safe and nutritious food items.

Assessment Term 1 Week 9/10: Cupcake Design

Term 4

Flours and Leavening Agents - 25hrs										
1	2	3	4	5	6	7	8	9	10	
B-1, B-2, B-3, B-4, B-5										
<p>Students develop knowledge of flours and leavening agents. They identify the different types of flours and discuss their role in baking. They identify the components of proteins, and gluten in flour. They look at different substitutions of flour in recipes for food intolerances. Students develop an understanding of the importance of leavening agents in baking and participate in a practical experience that demonstrates the chemical reactions. Practical experiences – Students develop skills in designing, planning, and preparing safe and nutritious food items.</p>										
Assessment Term 2 Week 7/8: Cake Design										

Evaluation