

11:41 AM

Year 9/10 Stage 5 PCZ							Teacher: O'Neil			Class: 9/10	
Term 1											
Sugars an	d Accuracy	y - 25hrs									
1	2	3	4	5	6	7	8	9	10	11	
at the nutritic importance of	onal requirem of accuracy in	dge of sugars a ents of sugars a baking and par evelop skills in	and how to mo	dify recipes for actical experie	r healthier sub ence that demo	estitutions. Stud onstrates how	dents develop accuracy impa	an understand	ding of the		
Assessmen	t Term 1 We	ek 9/10: Cupca	ake Design								
Геrm 2											
Flours and											

1	2	3	4	5	6	7	8	9	10	
B-1, B-2, B	-3, B-4, B-5									
dentify the develop an	components of understanding	proteins, and of the importan	gluten in flour. nce of leavenir	gents. They ide They look at d ng agents in ba evelop skills in	ifferent substituking and partic	utions of flour i cipate in a prac	n recipes for fo	ood intolerand ce that demon	es. Students strates the	
Assessme	nt Term 2 Wee	ek 7/8: Cake D	esign							
erm 3										
Sugars aı	nd Accuracy	- 25hrs								
1	2	3	4	5	6	7	8	9	10	11
3-1, B-2, B	-3, B-4, B-5									
at the nutriti importance	ional requirement of accuracy in	ents of sugars a baking and pa	and how to mo	They identify the odify recipes for ractical experienting, and prep	healthier subs	stitutions. Stud nstrates how a	ents develop a ccuracy impa	an understand	ing of the	
Assessme	nt Term 1 Wee	ek 9/10: Cupca	ıke Design							
erm 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										
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										

Evaluation			