



MAGHULL HIGH SCHOOL – CURRICULUM MAP

HALF TERM 2	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12
TOPIC (S)	The workplace and the Law: How legislation helps to keep employees safe while at work and the responsibility of the employees to follow rules to aid in their safety while at work.	Practical: Home-made Pizza (Bread making)	Cooking Methods: The science behind the transfer of heat. The differing cooking methods and the effects that these will cause on flavour and nutritional content.	Practical: Sweet and Sour Chicken/Pork	Raising Agents and Portion Control: The use of raising agent (natural and chemical) in food production. How you can control portions when producing food to be eaten at commercial establishments.	Practical: Sausage Rolls
Knowledge & Skills development	Workplace legislation Cooking methods – heat transfer Portion control Chemical and natural raising agents To develop practical skills and be able to produce a recipe following verbal and visual instructions.					
Assessment / Feedback Opportunities	Cold call and possibly quiz.	Cold call, verbal feedback.	Cold call, booklet review.	Cold call, verbal feedback	Cold call, booklet review.	Cold call, verbal feedback.
Key Vocabulary	Legislation, raising agents,					
Literacy/Reading opportunities	Written Text; Work booklets; Verbal reasoning:					
Cross curricular themes	Maths – weighing and measuring Science – heat transfer, raising agents					
Personal Development (including British values, RSE, Citizenship)	Sharing and cooperating in a practical situation. Following rules, showing tolerance and respect for each other. Pupils develop the skills and knowledge to source, procure and safely make a nutritious meal.					
Careers	Discussion on career opportunities in the Hospitality industry. Environmental Health Officer (EHO					