<table>
<thead>
<tr>
<th>Week</th>
<th>Term 1</th>
<th>Term 2</th>
<th>Term 3</th>
<th>Term 4</th>
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<tbody>
<tr>
<td>1</td>
<td>Start Thursday</td>
<td>Five food groups study</td>
<td>Feast of St James</td>
<td>Healthy Food Choices/nutrition/Dairy/Fats/oils/sugars</td>
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<tr>
<td></td>
<td></td>
<td>Vegetables</td>
<td>Five Food groups study</td>
<td>Apple Pancakes</td>
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<td></td>
<td></td>
<td>Vegetable Latkes</td>
<td>Meat and meat products</td>
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<td></td>
<td>Chicken Stir Fry</td>
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<td>2</td>
<td>Monday 9th February Public Holiday</td>
<td>Vegetables</td>
<td>Meat and meat products</td>
<td>Healthy Choices Rice Paper Rolls</td>
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<td></td>
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<td>Minestrone soup</td>
<td>Frying</td>
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<td>Steak Sandwich</td>
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<td>Potato Wedges</td>
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<tr>
<td>3</td>
<td>Kitchen operations/procedures</td>
<td>Assessments</td>
<td>Feast of Mary MacKillop</td>
<td>Assessments</td>
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<tr>
<td></td>
<td>Safety/Hygiene</td>
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<td>Meat and meat products</td>
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<td>Revision work</td>
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<td>Pastry Making</td>
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<td>Salad rolls</td>
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<td>Sausage Rolls</td>
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<td>Milkshakes</td>
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<tr>
<td></td>
<td></td>
<td>Assessments</td>
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</tbody>
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| 4 | Rubbing-in method
Creaming method
Baking
Butterscotch Pinwheels | Assessments
Five food groups study
Cereals and cereal products
Rice
Pea and ham risotto | Meat and meat products
Eggs
Souffle Omelette
Bread and butter custard | Assessments
Healthy Meals
Pork San Choy Bow
Fruit salad |
|---|---|---|---|
| 5 | Five food groups study
Fruit
Fruit crumble
Ham steak and pineapple | Assessments
Cereals
Noodle stir fry | Meat and meat products
Eggs
Quiche
Salad | Huon Show Cooking |
| 6 | Assessments complete
Cereals
Pizza scone rolls
Cake baking
Banana cake | Baking
Biscuits | Assessments complete
Healthy Choices
Chicken Tacos
Fruit Salad/Yoghurt and mint Topping |
| 7 | Fruit
Fruit crumble | Report Writing | Meat/meat products
Butter Chicken
Pasta
Penne | Yr 10 Exams
Report Writing |
<table>
<thead>
<tr>
<th></th>
<th>Fruit/Berry/banana pikelets</th>
<th>Cereals - Pasta Spaghetti Bolognaise</th>
<th>Butter Chicken Fragrant Rice</th>
<th>Report Writing Hokkien Noodle stir fry Rock Cakes</th>
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<tr>
<td>7</td>
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<tr>
<td>8</td>
<td>Fruit Cake baking Apple Tea Cake</td>
<td>Reports completed</td>
<td>Baking Slices Jam Slice</td>
<td>Reports completed Chocolate Cup cakes</td>
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<tr>
<td>9</td>
<td>Baking Easter cup cakes</td>
<td>Cereals Pizza</td>
<td>Meat/meat products Schnitzel Coleslaw Mayonnaise</td>
<td>Thanksgiving and Graduation Mass Christmas cooking Biscuits Slices</td>
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<tr>
<td>10</td>
<td>Cereals Herb Noodle Mornay</td>
<td>Baking Cake Making Chocolate Cake</td>
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<td>Prize Assembly</td>
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<td><strong>Action</strong></td>
<td><strong>Red Flags</strong></td>
<td><strong>SUCCESS CRITERIA and EXEMPLARS</strong></td>
<td><strong>Green Flags</strong></td>
<td><strong>Action</strong></td>
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<td>Demonstrate each step with the student and relate to each step of the written recipe, observe student technique of preparing and measuring ingredients, have student work with a competent student, observe and check student as each step is completed</td>
<td>Difficulty in understanding steps of the recipe, measures ingredients incorrectly, achieves poor consistency of cake mixture, difficulty understanding and achieving correct creamed mixture before moving to next step, has difficulty preparing apple for the cake</td>
<td>Apple Tea Cake – cake baking, study of fruit in cooking, creaming method (initial teacher demonstration)</td>
<td>Good understanding of preparing and measuring ingredients, can follow each step of the written recipe competently and without aid, produces correct consistency of mixture and understands the use of fruit in a recipe, has sound knowledge of cake baking</td>
<td>Provide alternative recipes that include use of fruit in cooking, investigate different fruits and how they can be used in similar recipes, investigate nutritional value of fruit in cooking and preparation methods</td>
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<td>Demonstration of each step and relating each step to the written steps in the recipe, observe student measuring and preparing ingredients at each step, demonstrate correct tin preparation</td>
<td>Measures ingredients incorrectly, has difficulty understanding and following written steps of recipe, has difficulty preparing ingredients and baking trays and tools to complete process</td>
<td>Jam slice – slice baking, melt and mix method</td>
<td>Competently uses tools and equipment, understands and follows recipe without aid and is confident with the preparation and baking process and skills, measures ingredients correctly</td>
<td>Investigate melt and mix methods of baking in other recipes and how ingredients can be changed or altered to produce variation of basic recipe, eg. what can be used instead of jam</td>
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