

Department	DT
Year	10
Qualification	GCSE DT Food

## BCHS Curriculum Map 2015-2016

Term	Week Commencing	31.08.15	7.9.15	14.9.15	21.9.15	28.9.15	5.10.15	12.10.15	19.10.15
Autumn 1	Topic	<p><b><u>Comparative Testing Project</u></b></p> <p>Comparison of cake making methods</p> <p>Creaming vs All in one. Compare and contrast.</p>	Wheat Primary and secondary sources	Milling process Gluten	Types of flour Raising agents	Creating the control:- Focus - Functions of ingredients Quality Control	Hypothesis for experiment.	Experiment: using different types of flour when making cakes.	Sensory testing
	Assessment							Practical assessment	
Autumn 2	Week Commencing	2.11.15	9.11.15	16.11.15	23.11.15	30.11.15	7.12.15	14.12.15	
	Topic	Evaluation	FPT: Cake making methods – melting, rubbing in, creaming and	<b><u>Enterprise</u></b> Designing for a client.	FPT Christmas Cakes	FPT Icing Christmas Cakes	FPT Decoration of Christmas cakes.	End of unit assessment.	

			whisking.					
	Assessment	Assessment of understanding.						End of unit assessment.
Spring 1	Week Commencing	4.1.16	11.1.16	18.1.16	25.1.16	1.2.16	8.2.16	
	Topic	<b><u>Cook chill project</u></b> Convenience foods and links to health related issues.	What is cook chill?	What is a sauce? Roux sauce investigation Gelatinisation	FPT: Macaroni cheese with roux sauce.	Smart materials/ sauces.	Cook chill task – designing for a client. Specification.	
	Assessment			Theory assessment				
Spring 2	Week Commencing	22.2.16	29.2.16	7.3.16	14.3.16	21.3.16		
	Topic	FPT: Spaghetti Bolognese	FPT :Risotto	FPT: Shepherds pie	Designing for a client	Developing and modification of design idea.		
	Assessment		Practical assessment					
Summer 1	Week Commencing	11.4.16	18.4.16	25.4.16	2.5.16	9.5.16	16.5.16	23.5.16
	Topic	FPT: Own cook chill	Evaluation of	Healthier	FPT: Healthy	Product	Industrial	Evaluation

		product.	product	options	Option.	Specification	Processes	
	Assessment	Theory assessment - applying knowledge						End of unit assessment.
Summer 2	Week Commencing	6.6.16	13.6.16	20.6.16	27.6.16	4.7.16	11.7.16	18.7.16
	Topic	<b><u>Controlled assessment</u></b> Introduction and expectations.	Analysing the brief and task	Research: Farm shops / Farmers markets.	Client profiles	Practical Research Investigation 1	Practical Research Investigation 2	Practical Research Investigation 3
	Assessment					Assessment of practical skills and techniques	Assessment of practical skills and techniques	Assessment of practical skills and techniques