

This scheme of work is designed to prepare and take the students successfully through a Jamie Oliver Btec in Home Cooking Skills. They will learn about nutritious meal planning, will communicate their taste preferences explain their work through their coursework and gain independence in the kitchen.

	Topic	Learning Objectives	Tasks	Assessed LO	Links to school vision and values
<b>W1</b>	Starters/ Desserts	To be able to follow a recipe to produce a well-balanced Starter or dessert	Make a small dish and identify the food groups in it	Final product	wellbeing, independence, communication, achievement
<b>W2</b>	Ginger bread men	Cross curricular project consolidating baking techniques	To make and decorate gingerbread biscuits	Practical activity / marked booklet	wellbeing, independence, communication, achievement
<b>W3</b>	Starters/ Desserts	To be able to follow a recipe to produce a well-balanced dish	To follow a recipe to make a well balanced dish To complete the planning section of the Btec Booklet	Practical activity/ booklet	wellbeing, independence, communication, achievement
<b>W4</b>	Starters/ Desserts	To be able to follow a recipe to produce a well-balanced dish	To follow a recipe to make a well balanced dish To complete the planning section of the Btec Booklet	Practical activity	wellbeing, independence, communication, achievement

W5	Starters/ Desserts	To have practise in making their chosen dish	Pupils work on individual dishes practising their chosen dish	Practical activity	wellbeing, independence, communication, achievement
W6	Christmas Bake	To be able to follow a recipe to produce a well-balanced dish	Pupils produce a seasonal bale	Practical activity / marked booklet	wellbeing, independence, communication, achievement