## **S5 PRACTICAL COOKERY SCHEDULE 2022 June to December**

Week beginning	Knowledge	Demo	Make	Challenges
06 June 2022	Introduction to Practical Cookery	Weighing and measuring: Demo Scones	Make Scones	
13 June 2022	Workbook Weighing & Measuring / Equipment	Weighing & Measuring Demo Crepes & Fillings	Make Crepes & Fillings	Equipment Assignment Teams Task
20 June 2022	Cleaning	Knife Skills Demo Quesadillas & Salsa	Make Quesadillas & Salsa	
27 June 2022	Food Preparation Techniques	Food Preparation Technique's	Kahoot	
Holiday 😛				
22 <sup>nd</sup> August	Food Preparation Techniques	Single Layer Sponge Demo: Creamed method	Make Single Layer Sponge with glace Icing	
29 <sup>th</sup> August	Cooking Processes	Demo Pineapple Upside Down Pudding- one stage	Make Pineapple Upside Down Pudding	
5 <sup>th</sup> of September	Cooking Processes	Following a recipe and Cooking processes Baking	Demo & do Eves Pudding	
12 <sup>th</sup> of September	Cooking Processes	Demo Butterfly Cakes. Make Butter Cream	Make stage Butterfly cakes	Exam Question technique
19 <sup>th</sup> of September Monday Holiday	Food Safety and Hygiene	Lining a tin Fatless Sponge Demo Swiss Roll	Make Swiss Roll	
26 <sup>th</sup> of September	Food Hygiene and Safety	Basic Hygiene and Safety Demo- Carrot and Coriander soup	Carrot and Coriander soup	
3 <sup>rd</sup> of October	Food Hygiene and Safety	Basic Hygiene and Safety – Stir Frying Demo – Chicken Chow Mein	Chicken Chow Mein	Exam Question Technique
10 <sup>th</sup> of October	How to fix food	Demo Courgette and sweetcorn	Courgette and sweetcorn Fritters	

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	35 FRACTICAL COL	OKERY SCHEDULE 2022 Ju	ane to becember	
		Fritters- Shallow		
		Frying		
OCTOBER				
BREAK				
24 <sup>th</sup> of	How to fix food	Demo – Stewed	Make Stewed Berry	
October		Berry Crumble	Crumble	
Monday is a				
holiday				
31st of	Demo – Make pastry	Make Jam Tarts	Halloween	
October			Cupcakes	
7 <sup>th</sup> of	Testing for Readiness	Demo – make	Make Pasties	
November		pastry		
14 <sup>th</sup> of	Testing for Readiness	Demo & make	Make Med Tart	Exam
November		pastry		Question
		Veg Cuts		Technique
21st of	Knife Skills	Mini Minestrone&	Make Mini	
November		Croutons Demo	Minestrone&	
			Croutons	
28 <sup>th</sup> of	Knife Skills	Stir Fry Demo	Stir Fry Make	
November				
5 <sup>th</sup> of	Catch up/ Revision	Xmas Cooking	Xmas Cooking	
December	CG.511 OP/ 10131011	7.11130 000111119	7 <b>30</b> 00019	
12 <sup>th</sup> of	Catch Up / Revision	Catch Up Revision	S3 End of Unit	
December	Carcin op / Kovision	Calcil op Revision	Assessment -	
DOCOTTIDO			theory	
19 <sup>th</sup> of	Holiday Week	Holidays	Holidays	
17 01	•	Tiolidays	Tiolidays	
Docombor A	I Xmas Kahaat			
December 🛕	Xmas Kahoot			