FOOD TECHNOLOGY

AQA Unit award: Basic cooking skills

Curriculum Map: KS4

Wording taken from AQA Unit Award Scheme
https://www.aqa.org.uk/programmes/unit-award-scheme/unit-details?unit=115806
This map shows the units covered over the duration of two years.

AUTUMN TERM

HYGIENE AND PREPARATION

Students will demonstrate the ability to wash their hands and put an apron on in preparation for cooking

BUILDING ON BASIC SKILLS

Students will demonstrate the ability to identify the cooking equipment needed for their chosen meal, with support

SPRING TERM

RECIPES AND SEQUENCING

Students will demonstrate the ability to follow the correct sequence of tasks to make the dish, with support

COOKING SKILLS

Students will carry out four simple cooking processes with support, eg pouring, mixing, spreading, chopping

They will wash and dry the dishes and tidy up after cooking

SUMMER TERM

DEVELOPING EXPERIENCE

Students will make a choice between two ingredients when given the opportunity

Students will recognise and name a range of ingredients and eat with others using a knife and fork

Students will demonstrate the ability to prepare at least four different simple meals, eg beans on toast, pasta, pizza, soup, scones.

EVALUATING AND PERSONAL PREFERENCE

evaluate the dish indicating their likes and dislikes

COLLEGE

NEXT STEPS
Consider Hospitality and Tourism BTEC as an option in 6th Form