**CSC Food technology sequence of learning Updated 18/03/2019**

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Year | Lessons |  | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 |
| 7 | PRAC | 2 | SafetyHygiene | Basic cake making methods/skills | Basic nutritious meals | EXAM |
| THEORY | 1 | Measuring, use of equipment and cake making theory/functions of ingredients | Cooking Methods, use of equipment and design process |
| 8 | PRAC | 2 | SafetyHygiene | Revision of cake making methods | Rice | Pasta | Meals | EXAM |
| THEORY | 1 | Cake making assign and commercial comparison | Cereal theory/sustainable farming & food production  | Meat, fruit and vegetable theory |
| 9 | PRAC | 2 | SafetyHygiene | Meal preparation | Microwave cooking | Foods prepared using a roux | Yeast products | Individual design process | EXAM |
| THEORY | 1 | Food contamination  | Microwave cooking | Thickening agents | Yeast cooking and raising agents |
| 10 | PRAC | 2 | SafetyHygiene | Dairy food production | Preserves | Pastry making | Eggs product cooking | Design process & hamper | EXAM |
| THEORY | 1 | Dairy foods and cheese making | Preserving techniques | Pastry making types and techniques | Functional properties of eggs | Labelling and packaging |