**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 | Safety  Hygiene | 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 | Safety  Hygiene | 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 | Safety  Hygiene | 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 | Safety  Hygiene | 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 | | |