

Term 1			Term 2		
1	26 Jan	<b>Unit/Topic 1: Food Safety</b> Safety in the kitchen <i>No Cooking</i>	1	20 Apr	<b>Unit/Topic 3: Design Briefs</b> Introduction to design briefs
2	2 Feb	Safe handling of food <i>Salad rolls (using a knife)</i> <i>Fruit Kebabs</i>	2	27 Apr	Designing food to meet Australian nutrition guidelines <i>Cupcakes</i> <i>Couscous Salad</i>
3	9 Feb	Recipe basics – reading a recipe <i>Grilled cheese sandwich (using a frypan)</i> <i>Scrambled Eggs</i>	3	4 May	<b>Designing food to meet Australian nutrition guidelines</b> <i>Stir fry</i> <i>Fried rice</i>
4	16 Feb	<b>Learning Task 1: Producing food safely</b> <b>Quesadilla (using a frypan)</b> <b>Summer rolls (knife skills)</b>	4	11 May	Sustainable designs <i>Sushi</i> <i>Fruit crumble</i>
5	23 Feb	<b>Unit/Topic 2: Cooking Techniques</b> Why do we cook food Double Theory (Ramadan) <i>Scones (using an oven)</i>	5	18 May	Sustainable designs <i>Brownies</i> <i>Seasonal stirfry</i>
6	2 Mar	Cooking methods Double Theory (Ramadan) <i>Mini Quiche</i>	6	25 May	Ethical Designs <i>Veggie Burger</i> <i>Springrolls</i>
7	9 Mar	Sensory properties of food Double Theory (Ramadan) <i>Apple Muffins</i>	7	1 Jun	<b>Special Occasion Designs</b> Decorating cookies Decorating cookies
8	16 Mar	Cooking healthy meals Tomato Tart Chicken Kebabs	8	8 Jun	<b>Learning Task 3: Design Brief</b>
9	23 Mar	<b>Sensory evaluation</b> <i>Crispy chicken burger</i> <i>Steamed chicken salad</i>	9	15 Jun	Design your own recipe Student Choice
10	30 Mar	<b>Learning Task 2: Evaluating cooking techniques</b> <i>No Cooking</i>	10	22 Jun	Reflection

\*\*Please note the timetable/recipes are subject to change (school events, dietary restrictions, student choice etc.)

All meals will be halal suitable.