

# MERBEIN P-10 FOOD COURSE OUTLINE (Ausvels based)

<u>Year</u>	<u>Investigating &amp; Designing</u>	<u>Producing</u>	<u>Analysing &amp; Evaluating</u>
<b>7</b>	<ul style="list-style-type: none"> <li>• Safety, hygiene and food handling</li> <li>• Use of basic equipment</li> <li>• Nutritional implications</li> <li>• Courses of the meal</li> <li>• Food preparation techniques and skills</li> <li>• Nutrition and meals of the day</li> </ul>	<ul style="list-style-type: none"> <li>• Safe and hygienic food production processes</li> <li>• Location and use of basic equipment</li> <li>• Procedures for working in Food Classroom</li> <li>• Producing (reading &amp; following) a recipe</li> <li>• Knife skills</li> <li>• Practise techniques and skills (measuring, mixing, weighing, chopping, slicing, rubbing in, kneading, baking, frying, grilling, creaming)</li> <li>• Selecting ingredients where appropriate</li> <li>• Working independently and in teams</li> <li>• Time management</li> </ul>	<ul style="list-style-type: none"> <li>• Evaluate according to the selected criteria</li> <li>• Suggest alternatives or improvements</li> <li>• Reflection of product and/or production</li> <li>• Analysis of nutritional qualities</li> </ul>
<b>8</b>	<ul style="list-style-type: none"> <li>• Safety, hygiene and food handling</li> <li>• Use of small electrical equipment</li> <li>• Digestion and nutritional requirements</li> <li>• Food Selection Models</li> <li>• Influences on food choice</li> <li>• Food preparation techniques and skills</li> <li>• Food Labelling and Packaging</li> <li>• Time management</li> </ul>	<ul style="list-style-type: none"> <li>• Safe and hygienic food production processes</li> <li>• Procedures for working in Food Classroom</li> <li>• Producing (reading &amp; following) a recipe</li> <li>• Practise of techniques and skills (measuring, mixing, weighing, chopping, slicing, rubbing in, kneading, baking, frying, grilling, creaming making a roux, pastry making)</li> <li>• Selecting ingredients where appropriate</li> <li>• Selection healthy ingredients and cooking techniques</li> <li>• Food presentation and garnishing</li> <li>• Use of small electrical appliances</li> <li>• Working independently and in teams</li> <li>• Time Management</li> </ul>	<ul style="list-style-type: none"> <li>• Evaluate according to the selected criteria</li> <li>• Suggest alternatives or improvements</li> <li>• Reflection of product and/or production</li> <li>• Analysis of nutritional qualities</li> </ul>

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<p><b>9/10</b></p>	<p>Food for Entertaining</p> <ul style="list-style-type: none"> <li>• Safety, hygiene and food handling</li> <li>• Use of specialist equipment</li> <li>• Nutritional implications</li> <li>• Courses of the meal</li> <li>• Food preparation techniques and skills</li> <li>• Food presentation and aesthetics</li> <li>• Entertaining styles</li> <li>• Time and resource management</li> <li>• Consider alternative designs</li> </ul> <p>Cake Decorating</p> <ul style="list-style-type: none"> <li>• Safety, hygiene and food handling</li> <li>• Use of specialist equipment</li> <li>• Nutritional implications</li> <li>• Food preparation and decoration techniques and skills</li> <li>• Food presentation and aesthetics</li> <li>• Time and resource management</li> <li>• Consider alternative designs</li> </ul> <p>International Cookery</p> <ul style="list-style-type: none"> <li>• Safety, hygiene and food handling</li> <li>• Use of specialist equipment</li> <li>• Nutritional implications</li> <li>• Food preparation techniques and skills</li> <li>• Food presentation and aesthetics</li> <li>• Time and resource management</li> <li>• Consider alternative designs</li> <li>• Influences from other cultures</li> </ul>	<p>Food for Entertaining</p> <ul style="list-style-type: none"> <li>• Safe and hygienic food production processes</li> <li>• Using complex tools and equipment</li> <li>• Understanding the properties and characteristics of ingredients</li> <li>• Working within constraints and considerations (time, equipment and ingredients)</li> <li>• Production to the selected design</li> <li>• Modifying designs where appropriate</li> <li>• Working independently and in teams</li> </ul> <p>Cake Decorating</p> <ul style="list-style-type: none"> <li>• Safety, hygiene and food handling</li> <li>• Use of specialist equipment</li> <li>• Nutritional implications</li> <li>• Food preparation and decoration techniques and skills</li> <li>• Food presentation and aesthetics</li> <li>• Time and resource management</li> <li>• Consider alternative designs</li> </ul> <p>International Cookery</p> <ul style="list-style-type: none"> <li>• Safety, hygiene and food handling</li> <li>• Use of specialist equipment</li> <li>• Nutritional implications</li> <li>• Food preparation techniques and skills</li> <li>• Food presentation and aesthetics</li> <li>• Time and resource management</li> <li>• Consider alternative influences</li> </ul>	<p>Food for Entertaining</p> <ul style="list-style-type: none"> <li>• Evaluate according to the selected criteria</li> <li>• Critically analyse processes and production</li> <li>• Suggest improvements</li> <li>• Continuous reflection</li> </ul> <p>Cake Decorating</p> <ul style="list-style-type: none"> <li>• Evaluate according to the selected criteria</li> <li>• Critically analyse processes and production</li> <li>• Suggest improvements</li> <li>• Continuous reflection</li> </ul> <p>International Cookery</p> <ul style="list-style-type: none"> <li>• Evaluate according to the selected criteria</li> <li>• Critically analyse processes and production</li> <li>• Suggest improvements</li> </ul>
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