6	Pendle Community High School & College		
\bigcirc	Curr	riculum Map for Cooking & Catering at KS4 2024 - 2025	
	Autumn Term 2024	Spring Term 2025	Summer Term 2025
2.5	Autumn 1 & 2 Making Cakes & Biscuits.	Spring 1 & 2 Preparing & Baking Sweet and Savoury Pies	Summer 1 & 2 Pizza Production.
Pendle & Blacko Year 10/11 Cycle 1	Making Desserts. Identifying equipment, utensils and ingredients needed in producing cakes, biscuits and desserts.	and Pasties. Making and handling different pastry. Following recipes to prepare pie, pasty, quiche and tart fillings. Safe use of ovens, finishing and serving the	Making fresh pizza dough. Careful preparation of toppings. Rolling and shaping of dough onto pizza trays. Correct cooking temperatures and use of pizza oven.
(24/25)	Accurate weighing and measuring ingredients to ensure good final product. Safe use of ovens and setting correct temperature and time. Working knowledge of creaming, whisking and rubbing methods Correct storage and freezing, temperature and shelf life.	products. Accreditation Opportunities AQA Unit Award 115210	Accreditation Opportunities AQA Unit Award 115213
	Accreditation Opportunities AQA Unit Award 90248 Making Cakes and Biscuits 108808 Making Desserts		
Slaidburn & Downham	Autumn 1 & 2 Introduction to Cooking Skills Learning about equipment and utensils and their uses Developing basic food preparation skills Choosing ingredients Correct storage of ingredients Correct cleaning of equipment and utensils.	Spring 1 & 2 Basic Baking with Support Learn how to weigh and measure ingredients Learn how to using appropriate equipment Use the creaming method to produce fairy cakes, buns and muffins Use the rubbing in method to produce pizza, bread and pastries Bake in a safe manner in an oven Work hygienically in a kitchen	Summer 1 & 2 Picnics and buffets with support Research picnic snacks and foods Prepare snacks Prepare sandwiches Prepare drinks Prepare and participate in a picnic Accreditation Opportunities AQA Unit Award 108205
	Accreditation Opportunities AQA Unit Award 110524	Accreditation Opportunities AQA Unit Award 72648	100203