



CANBERRA HIGH SCHOOL - Learning overview Term 1 - 2021

Subject: Creative Cuisine - Yrs 9/10

During Term 1, students will learn to be creative in the development of recipes, food preparation and food presentation throughout the semester. A major focus of this subject will be presenting a creative healthy meal and cake decorating. Students will learn appropriate plate presentation and garnishing. Students will also use their skills and knowledge to design and decorate a cake that will be displayed at a school event.

Week	Topic	Content/Activity/Tasks
1	Safety and Hygiene	Safety and Hygiene in the domestic kitchen Apple Swan Prac 1 -Fruit Salad and Melon Balls/Apple Swan
2	Food Presentation	Knife Skills Types of Garnishes Prac 2 - Sausage Rolls
3	Food Presentation	Decorating and Plating Styles Food Presentation Prac 3 - Nachos
4	Design Cycle	What is the design cycle? Food Styling Design Portfolio Prac 4 - San Choy Bau
5	Design Portfolio	Food Styling Design Portfolio Prac 5 - Tuscan Burger
6	Design Portfolio	Food Styling Design Portfolio Prac 6 - Food Styling Design Meal
7	Environmental Impacts	What are environmental impacts on food? Seasonal Food Prac 7 - Spaghetti and Meatballs



CANBERRA HIGH SCHOOL - Learning overview Term 1 - 2021

Subject: Creative Cuisine - Yrs 9/10

8	Food Wastage	War on Waste Prac 8 - Chocolate Mousse
9	Food Wastage	Food Preservatives Prac 9 - Ready Steady Cook
	Cake decorating	Different types of icing Prac 10 - Red Velvet Cupcakes