



CANBERRA HIGH SCHOOL - Technology Learning overview for Term 3

Subject: Young Chef's 2

During Term 3, students will learn and develop their knowledge in Methods of Cookery. Special emphasis is placed on the aesthetic, social and nutritional appeal of food preparation and presentation. Students will have the opportunity to participate in a cookery competition which will develop skills in creativity, presentation, technical and teamwork. Work and communication will occur in class and within your child's Google Classroom page.

Week	Topic	Content/Activity/Tasks
1- July 20	Safety and Hygiene	Introduction to Foods for Australians Unit Outline Safety in the domestic kitchen Prac 1 - Chocolate Self-Sauce Pudding
2- July 27	Methods of Cookery	Pre-test Poaching Prac 2 - Eggs Benedict
3- August 3	Methods of Cookery	Knife Skills Shallow frying Herbs and Spices Prac 3 - Thai chicken noodle patties
4- August 10	Methods of Cookery	Aeration and Whipping Prac 4 - Chocolate Panna Cotta
5- August 17	Methods of Cookery	Baking Roux Flour mixing methods Prac 5 - Apple Pie
6- August 24	Methods of Cookery	Simmering Prac 6 - Pumpkin and Feta Risotto



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7- August 31	Methods of Cookery	Boiling Young Chef Cooking Competition Portfolio Prac 7 - Pasta
8- September 7	Methods of Cookery	Steaming Young Chef's Cooking Competition Portfolio Prac 8 - Steamed Pork Buns
9- September 14	Design Portfolio	Young Chef's Cooking Competition Portfolio Prac 9 - Dessert Practice 1
10- September 21	Design Portfolio	Young Chef's Cooking Competition Portfolio Prac 10 - Main Practice 1