



CANBERRA HIGH SCHOOL - Semester Learning Overview - 2022

Subject: Creative Cuisine - Yrs 9/10

During Term 3, 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 - 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



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

Week	Topic	Content/Activity/Tasks
1	Presentation and Garnishing Assignment Work	Prac 1 - Creative Cuisine Cooking Task Decorated Cake Assignment
2	Use of Buttercream Food Colouring Piping Skills	Use of Buttercream/Piping Skills/Food Colouring Prac 2 - Cupcake Cooking and Decorating Decorated Cake Assignment
3	Stir Frying Techniques	Prac 3 - Hokkien Noodle Stir Fry Decorated Cake Assignment
4	Cake Icing Skills	Prac 4 - Cooking Cakes of Choice Decorated Cake Assignment



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5	Cake Decorating	Prac 5 - Decorating Cakes for Display Decorated Cake Assignment
6	Food Trends	Farmers Market Prac 6 - Creamy Mushroom and Chicken Pasta
7	Food Trends	Super Foods Prac 7 - Mini Mexican Chicken Tostadas
8	Food Trends	Food Waste Prac 8 - Rissoles and Vegetables
9	Creativity in Cooking	Prac 9 - Cook of Choice
10	Methods of Outdoor Cooking	Prac 10 - Outdoor Cooking