



# CANBERRA HIGH SCHOOL - Technology Learning Overview Semester 2

## Subject: Young Chef's 2

During Semester 2, 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	Safety and Hygiene	Introduction to Young Chef's 2 Unit Outline Safety in the domestic kitchen Prac 1 - Chocolate Self-Sauce Pudding
2	Methods of Cookery	Pre-test Moist Heat Cooking - Poaching/Boiling/Steaming/Stewing Prac 2 - Poached Eggs
3	Methods of Cookery	Moist Heat Cooking - Poaching/Boiling/Steaming/Stewing Prac 3 - Laksa (Stewing)
4	Methods of Cookery	Moist Heat - Pasta Making Prac 4 - Fresh Pasta
5	Methods of Cookery	Dry Heat Cooking - Roasting/Sauting/Grilling/Baking Prac 5 - Sticky Date Pudding
6	Methods of Cookery	Dry Heat Cooking - Roasting/Sauting/Grilling/Baking Prac 6 - Potatoes with stuff
7	Methods of Cookery	Fry Cooking - Deep frying/Pan frying/Stir frying Prac 7 - Pork Dumplings



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8	Methods of Cookery	Fry Cooking - Deep frying/Pan frying/Stir frying Prac 8 - Asian Beef Stir fry
9	Methods of Cookery	Methods of Cooking Revision Prac 9- White Chocolate Panna Cotta
10	Design Portfolio	Methods of Cooking Test Prac 10 - Meat lovers pizza

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1	Young Chef's Cooking Competition	Young Chef's Cooking Competition Portfolio Prac 1 - Practice 1 Main
2	Young Chef's Cooking Competition	Young Chef's Cooking Competition Portfolio Prac 2 - Practice 2 Dessert
3	Young Chef's Cooking Competition	Young Chef's Cooking Competition Portfolio Prac 3 - Practice 3 Main or Dessert
4	Class Cooking Competition	Young Chef's Cooking Competition Portfolio Prac 4 - Class Cooking Competition
5	Young Chef's Cooking Competition	Evaluations and Feedback Prac 5 -
6	Methods of Cooking  Final Cooking competition	What is Simmering? Different types of rice Prac 6 - Chicken and Leek Pie
7	Methods of Cooking	Emulsions Mayonnaise Prac 7 - Chicken burger with homemade mayonnaise
8	Fruit Preserves	Jam making Prac 8 - Berry Jam/Scones
9	Sourdough	Sour dough starter Baking bread Prac 9 - Sourdough



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10	Sourdough	How to make a sourdough loaf Prac 10 - Sourdough