

Autumn 2 Our Island History	Spring 2 The Swinging 60s	Summer 1 The First Emperor of China	Summer 2 What a Performance!
<p><b>Jamaican Patties</b></p> <ul style="list-style-type: none"> <li>Follow a recipe to make Jamaican Patties</li> <li>Understand seasonality of vegetables in other parts of the world</li> <li>Learn about culturally significant dishes</li> <li>Understand how migration brings with it new foods</li> <li>Peeling, slicing, chopping, mixing, baking</li> <li>Comment on flavour, seasoning, texture and shape</li> </ul>	<p><b>Psychedelic Iced fingers</b></p> <ul style="list-style-type: none"> <li>Follow a recipe to make iced fingers</li> <li>Adapt recipe and design to meet defined criteria</li> <li>Explore food from a significant era.</li> <li>Comment on how our tastes change</li> <li>Explore food fads</li> <li>Experiment with finishing techniques</li> <li>Kneading, mixing</li> <li>Comment on flavour, texture and design</li> </ul>	<p><b>Pot Sticker Dumplings</b></p> <ul style="list-style-type: none"> <li>Follow a recipe to make pot sticker dumplings</li> <li>Learn about culturally significant dishes</li> <li>Use a variety of cooking methods</li> <li>Choose the most appropriate tools for preparing vegetables</li> <li>Fine cutting skills</li> <li>Peeling, slicing, grating, chopping, mixing, kneading</li> <li>Comment on flavour and texture</li> </ul>	<p><b>Showstopper</b></p> <ul style="list-style-type: none"> <li>Design and make a dish of choice, applying knowledge and skills learnt within the cookery curriculum</li> <li>Focus on presentation of dish</li> <li>Alter known recipes according to taste</li> <li>Comment on the success of each dish</li> </ul>