

**GCSE SUBJECTS ASSESSMENT INFORMATION**

<b>Subject</b>	Creative Craft	
<b>Exam Board</b>	NCFE	
<b>Course Specification</b>	NCFE Level 1 Award in Creative Craft (Cookery) (601/3360/0/COO)	
<b>Curriculum</b>		<b>Topics Covered</b>
<b>Year 10</b>	Term 1	<p>Introduction to the N.C.F.E. Creative Craft Cookery Course:</p> <p>Health and safety</p> <p>Knives (types, uses, how to sharpen) &amp; knife skills.</p> <p>Fruit &amp; vegetables theory</p> <p>Theory/tasting Organic and non-organic fruits and vegetables.</p> <p>Organic Farming, food miles &amp; sustainability</p> <p>Theory &amp; Discussion soups</p> <p>Discussion and theory of Sauces</p> <p>Practicals to include;</p> <p><b>Apple swans</b></p> <p><b>Dips &amp; Dippers</b></p> <p><b>Salads &amp; dressings.</b></p> <p><b>Fruit Based dish</b></p> <p><b>Sauces</b></p>
	Term 2	<p>Theory around Eggs</p> <p>Cereals Theory</p> <p>Potatoes – types, nutritional value, uses and methods of cooking.</p> <p>Meat, Poultry &amp; Vegetarian Alternatives</p> <p>Fish &amp; shellfish – types, storage, tips on purchase, uses, nutritional value, cooking methods and display.</p> <p>Practicals to include;</p> <p><b>Batters</b></p> <p><b>Eggs</b></p> <p><b>Cereals</b></p> <p><b>Potatoes</b></p> <p><b>Meat</b></p> <p><b>Poultry or game</b></p> <p><b>Fish</b></p>
	Term 3 & 4	<p>Start production of coursework booklet that focuses on baked products</p> <p>Unit 1 – Bread (Y10)</p> <p>Unit 2 – Pastry (Y10)</p> <p>Unit 3 – Cakes (End Y10 &amp; Y11)</p> <p>Introduction to Unit 2 – Develop a range of pastry products.</p> <p>Handling of pastry, baking blind, shaping, glazes, functions of ingredients, tools and equipment, safety &amp; hygiene</p> <p>Research into pastry types</p> <p>Practicals to include;</p> <p><b>Shortcrust pastry</b></p> <p><b>Open tart</b></p> <p><b>Batch of identical sweet or savoury pastry products</b></p>

		<b>Filo Pastry Product (sweet or savoury)</b> <b>Pasties</b> <b>Fruit Turnover, Fruit pie, Fruit lattice pie.</b>	
	Term 5	Presentation & garnishing techniques Unit 3 – Develop a range of cake & biscuit products. Market research - cake products All in one or creaming method Rubbing in method Practicals to include; <b>Eggs Practical Challenge</b> <b>Melting method e.g. flapjacks, gingerbread, parkin &amp; brownies</b>	
	Term 6	Types of icing and icing techniques Decoration techniques & types of icing Planning and produce a specific cake for a celebration Practicals to include; <b>Whisking method</b> <b>Celebration Cake</b>	
<b>Year 11</b>	Term 1	Complete trial practicals, research lining a tin, research types of icing & icing techniques. Cake covering techniques & decoration techniques. Planning for specific events - cakes or biscuits. Practicals to include; <b>Creaming Method/All in one. Focusing on small cakes</b> <b>Biscuit making - method</b> <b>Biscuit making (flavourings)</b> <b>Halloween biscuits</b> <b>Celebration Cake</b> <b>Ice &amp; decorate Celebration Cake</b>	
	Term 2	Plan, Prepare & make Christmas fruit cake Completing portfolio of evidence Practicals to include; <b>Shortbread biscuits Challenge (pairs)</b> <b>Shortcrust pastry</b> <b>Ice &amp; decorate a swiss roll</b> <b>Mini christmas cake</b> <b>Decoration of mini Christmas cake</b>	
	Term 3	Completing portfolio of evidence Working to a budget Health & Safety Unit 3 Nutritional values Practicals to include; <b>Healthy Main Meal</b> <b>Takeaway Dish 'Fakeaway'</b> <b>Vegan dish</b> <b>Sweet based/dessert for £5</b>	
	Term 4 & 5	Completing Portfolio of Evidence Practicals to include; <b>Food for the Refectory</b> <b>Food for the Refectory (dessert)</b> <b>Jam making</b> <b>Lasagne</b>	
<b>Teaching Group(s)</b>	<b>Exams</b>	<b>Dates</b>	<b>Details (eg weightings etc)</b>
N/A	N/A	N/A	N/A

Teaching Group(s)	Coursework	Dates	Details (eg weightings etc)
All	Ongoing each Year. External moderator awards a Pass/Fail	Ongoing	100%
Recommended Textbook(s)	N/A		
Recommended Revision Guide	N/A		
Recommended Revision Website(s)	N/A		