



THINK AND SPEAK LIKE A... Chef



An open door to mastering vocabulary. Up the stairs to **know more** and down the stairs to **remember more**....

- Year 7
- Health & Safety
 - Nutrition
 - Ingredients
 - Food hygiene
 - Claw and Bridge
 - Sensory Skills
 - Taste Testing

- Year 8
- Food Safety
 - Food Spoilage
 - Food Awareness
 - Food Wastage
 - Environmental Issues
 - Sustainability
 - Seasonality
 - Food Costing
 - Fakeaway's

- Year 9
- Culture
 - Cuisine
 - Fusion food
 - Presentation
 - Cross contamination
 - Quality control
 - Food handling
 - Ethics
 - Spices
 - Cooking equipment

- Year 10
- Hospitality & Catering
 - Job roles
 - Stock Control
 - Working conditions
 - Health and Safety
 - Food Safety
 - Food Poisoning
 - Nutrition
 - Dietary Requirements
 - Media
 - Technology
 - Environmental Health
 - High risk foods
 - Presentation

- Year 11
- Preparation methods
 - Presentation
 - Knife techniques
 - Basic Skills
 - Medium Skills
 - Complex Skills
 - Organoleptic Properties
 - Reviewing Performance
 - Reviewing Dishes
 - Planning Production
 - Environmental Issues
 - Safety Documentation
 - Cooking Methods
 - Menu planning
 - Nutrition
 - Food safety
 - Kitchen safety