

The Hive: Food Learning Map

- AUTUMN/WINTER -

Fake Aways

This unit covers a range of practical activities based around adapting recipes. The aim of this is to produce more healthy balanced alternatives to " takeaway" / fast food items. Students will be learning to make baked chicken goujons, healthy burgers and kebabs etc.

- SPRING/SUMMER -

Be a Baker

This unit will explore baking and producing a range of dessert recipes as well as pastries, breads and cakes. Students will handle new ingredients, learn to decorate their plate and design and make a range of sweet and savoury products.





LINKS TO PRIOR LEARNING

This links to prior learning in the kitchen related to selecting equipment, using the cookers, hygiene and safety and adapting recipes.



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