

Year 9 Social Aspects of Food



Design Brief 1 *What is a Menu?*

WEEK	LESSON 1 Period 4 Monday	LESSON 2 Period 5 Tuesday
1	Introduction.	Dem/Pract – Lemon Squash
2	Dem/Pract - Canapés	Pract - Cheese Whirls
3	Pract - Pumpkin Soup & Garlic Bread	Pract - Crumbed Fish
4	Theory – Design Brief 1	Pract – Macaroni with Pasta Sauce
5	Pract –Tarragon Chicken	Pract – Tarragon Chicken & Salad
6	LABOUR DAY	Theory -Plan Own Choice
7	Pract – Bread	Pract – Bread
8	Pract –Own Choice	Theory
9	EASTER	EASTER
10	Pract – Scotch Fudge	Pract – Cheese Tasting



Design Brief 2 *“Dial -a – Chef”*

1	ANZAC DAY	Dem – Cheesy Dip
2.	Pract – Breakfast	Dem/Pract - Vegetarian Triangles
3.	Theory - DB2	Pract – Caesar Salad
	Dem/Pract - Quiche	Pract - Quiche
5	Pract – Own Choice	Theory & Plan Buffet
6	Pract – Buffet (Part1)	Pract – Buffet (Part2)
7	WA DAY	Pract –Chocolate House
8	Pract –Chocolate House	Dem/Pract –Chocolate House
9	Pract –Melting Moments	Pract – Stir fry
10	Pract - Pikelets	Surprise!



