**TECHNOLOGY & ENTERPRISE LEARNING AREA**

**DEPARTMENT: Home Economics SUBJECT: Morning/Afternoon Tea**

**Year 8 - Term 2, 2024**

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| **Wk** | **Lesson 1** | **Lesson 2** |
| 1 | Morning Tea Task- Introduce  Start looking for suitable recipes  *Complete questions 1-3*  *Can use computers to look for ideas.* | **Prac:**  Scones |
| 2 | Continue task  Complete questions 4-7 | **Prac:**  Sausage Rolls |
| 3 | Continue on task  Complete 7 – 10 and Food Orders | **Prac:**  Mini Quiche with Bread Cases |
| 4 | *Demonstrate how to do a time plan with the times. Look at the sample in their booklet.*  *Students complete their timetable.* | **Prac**  ½ Lemon Coconut Slice  ½ Choc Bix Slice |
| 5 | Go through expectations, manners, serving etc for morning tea  Practice making tea and coffee if possible | **Design Brief** |
| 6 | *Finish any missed questions* | **Morning /Afternoon Tea** |
| 7 | *Evaluation* | **Prac:**  Corn Burger Buns |
| 8 | **Prac**  Start Apple crumble  Prepare apples and crumble ready to be cooked – leave in fridge | **Prac:**  Cook Apple Crumble, prepare custard  Serve |
| 9 | Meal planning  Shopping and storage of food  Functions of food – Why do we eat?  You tube – making a white sauce for next week. | **Prac**  Beef Stir Fry |
| 10 | Macaroni Cheese  Skill – making a roux sauce  Teacher do a spot demonstration | **Prac**  Rock cakes  Revise rubbing in method |
| 11 | Patty cakes | Decorate cakes |