| **YEAR / GRADE / STAGE**  Year 10 - 10FTE2 - Stage 5 | **DATE**  8th November 2023 | **TIME** Start: 9:00am  Finish: 10:00am |
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| **KEY LEARNING AREA**  Food Technology | **LESSON TOPIC**  Cooking Practical - Muffins | |
| **AITSL STANDARDS**  1.1, 1.2, 1.3, 1.5, 2.1, 2.2, 2.3, 2.5, 3.1, 3.2, 3.3, 3.4, 4.1, 4.2, 4.3, 4.4, 5.1, 5.2, 6.3, 6.4 | | |
| **RECENT PRIOR EXPERIENCE**  Students are at the end of their 200 hour food technology course | | |
| **SYLLABUS OUTCOMES**  FT5-2 demonstrates hygienic handling of food to ensure a safe and appealing product  FT5-2 identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food  FT5-4 accounts for changes to the properties of food which occur during food processing, preparation and storage | **INDICATORS OF LEARNING**  Learning Intention:  Students will learn how to produce chocolate chip cupcakes.  Success Criteria:  Students will successfully produce chocolate chip muffins. | **ASSESSMENT**  No summative assessment. Students will be formatively assessed on their kitchen skills and safety and personal hygiene processes during the practical. |
| **SAFETY CONCERNS**  *Cuts from Knives* – ensure all Ss are using knives correctly and carefully.  *Burns* – ensure all students are using ovens correctly and are wearing correct PPE.  *Trips, Slips, Falls* – keep area clean and dry, free from spills and debris. | **RESOURCES**  Ingredients, cooking utensils and equipment, printed recipes, aprons, containers, washing up and cleaning supplies | |

| **LESSON CONTENT** | **TIMING** | **LEARNING EXPERIENCE** | **RESOURCES** |
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| INTRODUCTION | | | |
| Settle the class and introduce what the students are cooking. Read through the recipe with the class. | 5-10 mins | Gain attention of the Ss and ask for silence.  Inform Ss that they will be making chocolate chip cupcakes. T to read through the recipe with the class and highlight any important parts of the recipe that are crucial for the Ss to do correctly. Ask Ss questions about why certain steps need to be done the way they are written.  *Why do we add the eggs one at a time?* | Recipes printed |
| DEVELOPMENT | | | |
| Students begin cooking | 40 mins | Ss are to follow the recipe and complete their cooking practical.  T to walk around the classroom and supervise the Ss, ensuring they are using equipment safely and correctly, and making sure the Ss are following the steps correctly. T to answer and questions Ss have. | Ingredients  Equipment  Utensils |
| CLOSURE | | | |
| Students workspaces to be clean and equipment put away | 10 mins | Ss to wash up all of the equipment they have used during the practical. Ss to put their cupcakes into their containers to take home. Ss to spray and wipe the surfaces they have used to ensure their workspaces are clean before leaving the classroom. | Washing up liquid  Sponges  Tea towels  Spray  Student containers |