Corby Business Academy



Quality of Education

Unit Provision 4C Vocational: Cooking Curriculum Learning Journey 2022-2023

Term 1	Fruit and	 Common fruit and vegetables
	vegetables	 Sample a range of fruit and vegetables
		 How to check the quality of fruit and vegetables
		- Seasonal fruit and vegetables
Term 2	Preparing fruit and	- Storage methods for specified fruit and vegetables
	vegetables	- Common preparation methods for fruit and vegetables
	regetables	- Equipment required for identified preparation methods
		- Practical use of common tools for the preparation of specified
		fruit and vegetables safely e.g. corer, grater, peeler, sharp knife
		and spiralizer
Term 3	Different methods	 Different cooking techniques: boil, roast, steam and stir fry
	for cooking fruit	
	and vegetables	
Term 4	Cooking with	 Assemble and prepare vegetables according to specifications
	vegetables	 Cook vegetables according to recipes: soups and vegetarian
		dishes
Term 5	Cooking with fruit	- Assemble and prepare fruit according to specifications
		 Cook fruit according to recipes: hot puddings and fruit salads
Term 6	Cooking on a	- Cost of ingredients
	budget	- Benefits of batch cooking
		- Seasonal cooking
		- Budget recipes
		- buuget recipes

Big Ideas:

LASER LEAP Entry Level 3

Preparing and Cooking Fruit and Vegetables

Individual Need:

Students will access varying amounts of the big ideas content dependent on individual need