<table>
<thead>
<tr>
<th>UNIT</th>
<th>TERM 3 and 4 TOPICS</th>
<th>ASSESSMENT</th>
<th>DUE DATE</th>
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</table>
| 2    | Term 3: Googa Unit (4 weeks) Dough!  
• Yeast theory  
• Making bread dough  
• Glycemic Index (GI) and how it affects what we eat  
• Additives & preservatives, their function and effects on our body  
• Assignment – write a newspaper article informing parents of the best choice when selecting bread for their child. It will include information about additives and what to avoid. Also how the GI should be taken into consideration.  
Googa Report: Students will use data collected and their own experiences to write a formal report for the Googa staff about the quality of the diet followed during the month long Googa experience. | Practical Cookery Week  
1. Monkey Bread  
2. Gozleme  
3. Research  
4. Own choice – yeast cookery  
5. as above  
6. as above  
7. as above  
8. as above | Newspaper article Dough!  
Criteria 2: Research Task  
Week 4:  
2<sup>nd</sup> Aug. (B) Googa 2  
1<sup>st</sup> Aug (A) Googa 2 |  
Food @ Googa Report  
Criteria 2: Research Task  
Week 2 Term 4  
12<sup>th</sup> Oct (B)  
10<sup>th</sup> Oct (A) |
| 3    | Term 4: Cultural Foods  
Students will explore the world of food through cooking food from different cuisines. New cookery methods will be introduced. For example: working with filo pastry and making choux pastry. Students will research a culture of their choice then prepare a brochure and oral presentation for the class. The presentation will include at least one example of a food they have prepared for the class to sample. | Practical Cooking  
Criteria 3: Practical Skills  
Continuous marking of the following  
1. Profiteroles  
2. Spinach and Feta Triangles  
3. Okonomiaki  
4. Own culture cooking  
5. Own culture cooking  
6. Cultural Christmas cooking  
8. Oral presentations (A) and (B) | Cultural Food Brochure and Oral  
Criteria 1: Knowledge & Understanding  
Orals: start week 7 17<sup>th</sup> Nov  
finish week 8 21/22<sup>nd</sup> Nov |

This work plan was last updated on Wednesday, 26 July 2017. The contents are subject to change – students will be advised in advance of any changes - regularly check for updates.