

WOODGROVE SECONDARY SCHOOL
C & T DEPT (NFS UNIT)
TEACHING PLAN FOR SEC 3NA (taken - SOW)

Level	WA3 (30%)	End of Year (60%)
Secondary 3 (Express)	WA 3 (a) Practical: <ul style="list-style-type: none"> • Manipulation (20m) • Finished product (10m) (b) Class Test: Chap 12 & 13 (20m)	Written Exam (40%) Coursework (60%)

Term	Week	Topic	Activity	Remarks
3	1	Chp 13 Cswk	HBL <u>Theory</u> - Food Commodities (Fruits and Vegetables) <u>Cswk 2</u> – Task Analysis (5W1H) come up with 4/5 question for each keyword/phrase	SLS
	2	Practical Chp 13 Cswk	<u>Practical session</u> – <i>Chocolate Melting Cake & Dumpling Soup</i> <u>Theory</u> - Food Commodities (Fruits and Vegetables) – Class Discussion & written work <u>Cswk</u> – error analysis & cswk 2	Skill: melting method MOC - Baking
	3	Chp 14 Cswk	HBL <u>Theory</u> - Heat Transfer and Methods of cooking I <u>Cswk 2</u> – Task Analysis (5W1H) come up with 4/5 question for each keyword/phrase	SLS
	4	Practical Chp 14 Cswk	<u>Practical session</u> – <i>Apple Crumble & Onde-Onde</i> <u>Theory</u> - Heat Transfer and Methods of Cooking II <u>Cswk 2</u> – Task Analysis	Skill: rubbing method MOC - Baking
	5	Chp 14 Cswk	<u>Practical session</u> – <i>Brioche</i>	Skill: dough making MOC - Baking

			<u>Theory</u> - Heat Transfer and Methods of Cooking III <u>Cswk 2</u> – Task Analysis	
6	Practical Chp 15 Cswk	<u>Practical</u> – <i>Cheese straws</i> <u>Theory</u> - Effect of Heat & reactions <u>Cswk</u> – Priority List	Skill: Dough Making MOC - Baking WA 3 (a) <u>Practical</u> : - Manipulation (20m) - Finished product (10m) (b) <u>Class Test</u> : - Chp 12 & 13 (20m)	
7	Chp 15 Cswk	<u>Practical</u> – <i>Ondeh-Ondeh</i> <u>Theory</u> - Effect of Heat & reactions <u>Cswk</u> – Research	Skill: Shaping MOC: Boiling	
Term Break				
8	Practical Chp 17 Cswk	<u>Practical</u> - <i>Quail Scotch Eggs</i> <u>Theory</u> – Keeping Food safe <u>Cswk</u> - Research	Skill: Shaping MOC: deep frying	
9	Chp 17 Cswk	<u>Practical</u> - <i>Fresh Egg Pasta</i> <u>Theory</u> – Keeping Food Safe <u>Cswk</u> - Research	Skill: Dough Making MOC: boiling	
10	Practical Chp 18 Cswk	<u>Practical</u> – <i>Cheese Quiche</i> <u>Theory</u> – Convenience Food <u>Cswk</u> - Research	Skill: rubbing (short crust pastry) MOC: Baking	
11	Chp 18 Cswk	<u>Practical</u> - <i>Short Bread</i> <u>Theory</u> – Convenience Food <u>Cswk</u> - Research	Skill: rubbing (short crust pastry) MOC: Baking	
12	Practical Revision	Practical – <i>Cheesy Chicken Spring Rolls</i>	Skill: Wrapping MOC: deep frying	

		Cswk	<u>Theory</u> – Revision <u>Cswk</u> - Decision Making	TYS
	13	Revision Cswk	<u>Theory</u> – Revision <u>Cswk</u> - Decision Making	TYS