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| **Dept** | **Home Economics – S4 + AWP Classes** |  | Subject:  Level: | NPA Bakery SCQF Level | 4 |  |
|  |  |  |  |  |  |  |
|  |  |  | Assessment |  |  |  |
| Week beg | Content | Monday | Tuesday | Wednesday | Thursday | Friday |
| 15.3.21 | PRACTICAL - Pizza (Yeast) + Toppings of choice (BREAD MAKING UNIT) |  |  |  | S4- PM | AWP - PM |
| 22.3.21 | PRACTICAL - Profiteroles (Chocolate and Cream & Salted Caramel and Cream) |  | AWP - PM |  |  |  |
| 29.3.21 | PRACTICAL - Easter Simnel Cake + Paperwork (CAKE DECORATION UNIT) | S4- PM | AWP – PM |  |  |  |
| 5.4.21 | EASTER | EASTER | EASTER | EASTER | EASTER | EASTER |
| 12.4.21 | EASTER | EASTER | EASTER | EASTER | EASTER | EASTER |
| 19.4.21 | PRACTICAL – Sea Salt Focaccia + Chocolate Focaccia (BREAD MAKING UNIT) | IN-SERVICE | S4 | S4 + AWP | AWP | AWP + S4 |
| 26.4.21 | PRACTICAL – Brown & White Plaited Loafs (BREAD MAKING UNIT) | S4 + AWP | S4 | S4 + AWP | AWP | AWP + S4 |
| 3.5.21 | PRACTICAL – Brown Bloomer (BREAD MAKING UNIT) + PAPERWORK | HOLIDAY | S4 | S4 + AWP | IN-SERVICE | AWP + S4 |
| 10.5.21 | PRACTICAL – White Bloomer (BREAD MAKING UNIT) + PAPERWORK | S4 + AWP | S4 | S4 + AWP | AWP | AWP + S4 |
| 17.5.21 | PRACTICAL – Farmhouse Tinned Loaf (BREAD MAKING UNIT) + PAPERWORK | S4 + AWP | S4 | S4 + AWP | AWP | AWP + S4 |
| 24.5.21 | PRACTICAL – Doughnuts & Ciabatta (BREAD MAKING UNIT) + PAPERWORK | S4 + AWP | S4 | S4 + AWP | AWP | HOLIDAY |
| 31.5.21 | PRACTICAL – Catch up | HOLIDAY | S4 | S4 + AWP | AWP | AWP + S4 |
| 7.6.21 | PRACTICAL – Catch up | S4 + AWP | S4 | S4 + AWP | AWP | AWP + S4 |
| 14.6.21 | Estimate results shared and discussed with pupils | S4 + AWP | S4 | S4 + AWP | AWP | AWP + S4 |