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| **TRANSITION YEAR UNIT 2016 -2017** |
| **1. Title of Transition Unit** |
| International Cuisine and Clothing |
| **2. Area of Study** |
| Moral, Social & Personal Development |
| **3. Overview** |
| This transition year unit will develop the practical culinary skills of the students. Students will foster aknowledge of healthy eating and nutritional requirements for their age. Students will research and gain an appreciation different flavours and cultures from around the world and prepare appropriate dishes. Students will develop their knowledge of the History of Afternoon Tea (English), popular dishes associated with afternoon tea and cake making methods. Students will gain an appreciation for the implications of fast fashion on international clothes manufacturing companies. |
| **4. Links** |
| * Link to **Leaving Certificate Home Economics** by highlighting the key process involved in practical classes and the Leaving Cert Journal
* Costing of dishes and evaluations will link with **Business Studies** and **Maths**
* Collecting information, research analysis and P.P formation will have relevance to **IT.**
* Information of cuisines will have relevance to **Spanish, French** and **German.**
* Healthy eating theory will link to **SPHE**
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| **5. Summary Outline of the Unit** |
| This unit runs for half a year * Students will foster knowledge for healthy eating and nutritional requirements for their age.
* Students will foster knowledge of the importance of avoiding over consumption of sugar and salt in the diet.
* Students will gain an insight and appreciation for a variety of Cuisines (Eating Patterns, Popular Foods and Ingredients) and prepare a dish from these countries in Practical Classes.
* Students will investigate various cuisines from the following countries: Mexico, Spain, America, Italy, Greece, Egypt, Thailand, & India and make a presentation on one of these to their peers in groups.
* Students will prepare a dish from the above cultures to gain an appreciation and knowledge for various dishes from other countries and to develop their culinary abilities
* Students will prepare an assignment around the History of Afternoon Tea (English), popular dishes associated with afternoon tea and cake making methods.
* Students will prepare a dish suitable for afternoon tea to link in with British Culture.
* Students will gain an appreciation for the implications of fast fashion on international clothes manufacturing companies.
* Students will evaluate their own work at the end of this module.
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| **6. Breakdown of Unit** |
| Class time – one double and one single each week for the year. Approx. 22 hours

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| **Week Beginning** | **Duration** | **Topic** |
| Monday 29st August | Single | Introduction to Module |
| Double | Warm Chicken Salad  |
| Monday 5th September | Single  | Prep PowerPoint presentation in groups |
| Double | Thailand - Beef Penang Curry |
| Monday 12th September | Single  | Prep PowerPoint presentation in groups |
| Double | Spain – Chicken and Chorizo Paella |
| Monday 19st September | Single  | Prep PowerPoint presentation in groups |
| Double | America –White Chocolate Chip Brownies |
| Monday 26th September | Single  | Prep PowerPoint presentations in groups |
| Double | Mexico - Spicy Bean Burgers and Wedges |
| Monday 3rd October | Single  | PowerPoint Presentations  |
| Double | Indian - Coconut Red Lentil Dahl |
| Monday 10th October | Single  | Powerpoint Presentations |
| Double | Italian – Cheats Pizza |
| Monday 17th October | Single | Afternoon Tea Assignment Prep |
|  | Double | Egypt – Spicy Falafels and Hummus |
| Monday 24th October  | Activity Week |
| Monday 31st October | Midterm Week |
| Monday 7th November | Single  | Afternoon Tea Assignment Prep |
| Double | Greece - Baklava |
| Monday 14th November  | Single  | “True Cost” Documentary |
| Double | Afternoon Tea Assignment |
| Monday 21st November | Single  | “True Cost” Documentary |
| Double | Egyptian - Spicy Falafels and Hummus |
| Monday 21st November | TY Musical or “True Cost” Documentary for remaining students |
| Monday 28th November | Single  | Finish outstanding recipe evaluations and peer PowerPoint reviews |
| Double | Red velvet cupcakes |
| SUBMIT AFTERNOON TEA ASSIGNMENTS AND COOKERY BOOKLETS BEFORE 4PM on FRIDAY 2nd DECEMBER |
| Monday 5th December | Single  | “Fed up” Documentary |
| Double | Practical of choice |
| Monday 12th December  | Single | Sugar/Salt and Healthy Eating  |
| Double | Practical of choice |

**Single Class Per Week (Detailed Content to be completed)**

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| * Research for PowerPoint presentations on international cuisines in groups
* Present PowerPoint presentations on international cuisines in groups
* Complete theory and assignment on Afternoon Tea Project
* Watch a documentary called “The True Cost” that explores the impact of fashion on people and the planet.
* Watch a documentary called “*Fed Up*” that investigates how the American food industry may be responsible for more diet related illnesses than previously realised.
* Examine the impacts of sugar and salt on our health and ways to reduce it
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| **7. Aims** |
| The Transition Year Unit aims to:* Develop student’s culinary abilities.
* Broaden students’ knowledge of nutrition and the importance of making healthy food choices now and at various stages throughout their lives.
* Broaden students’ knowledge of the importance of avoiding over consumption of sugar and salt in the diet.
* Expand students’ knowledge, culinary skills and appreciation for foods and eating practices from around the world.
* Expand students’ knowledge, culinary skills and appreciation for the concept of afternoon tea and cake making methods.
* Develop students ability to evaluate the sensory aspects of food and modifications they would make if making dishes again
* Develop students’ knowledge of the importance of being discerning consumers
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| **8. Learning Outcomes:** |
| On completing of this unit Students should be able to:* Organise and be responsible for their own (and their cooking partners) preparation for practical lessons.
* Work in an efficient, hygiene and safe manner when demonstrating culinary practical skills.
* Discuss the implications of fast fashion on international developing counties
* Describe different international cultures and their foods.
* Describe the importance of healthy eating and the implications of excess sugar and salt in the diet and how to reduce intake
* Outline the history of Afternoon Tea (English), popular dishes associated with afternoon tea and cake making methods
* Prepare various dishes from a range of international cuisines
* Prepare a dish suitable for afternoon tea

Cost a recipe.* Develop a sense of safety and hygiene in the classroom and at home.
* Evaluate the sensory aspects of food and modifications they would make if making dishes again
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| **9. Key Skills:** |
| 1. **Information Processing**
	* Selecting, analysing and evaluating information gathered from the internet, newspapers, libraries, organisations, etc. Using the information gained from research to
		1. Present a PowerPoint and inform their peers on a countries cuisine and culinary practices.
		2. Complete a project on the history of afternoon tea, popular afternoon tea dishes and cake making methods
* Learning to edit information and present it
* Learning the skill of discerning reliable sources.
1. **Critical and Creative Thinking**
	* Evaluating their dishes success after each practical class.
	* Linking various topics to their own lives
	* Recording and selecting information for ‘Power of One’ experiment and for their project work and presentation.
2. **Communicating**
	* Listening to other points of view
	* Developing skills in expressing opinions in small groups and class discussions.
	* Presenting their PowerPoint on their allocated international cuisine to their peers
3. **Working with Others**
	* Organising and delegating sections of presentation work as a group.
	* Taking responsibly for sharing work and completing it to the agreed time frame improving time management.
	* Respecting diversity through dialogue and group work.
4. **Being Personally Effective**
	* Setting personal deadlines and goals
	* Understanding their strengths as part of a group
	* Reflecting upon and evaluating their projects and their performances.
	* Being able to give and receive feedback
	* Learning to be more confident when presenting to a group
	* Showing diligence in carrying out their work.
	* Learning the value of feedback, self-confidence and self-esteem.
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| **10. Methodologies** |
| * Practical Cookery Classes
* Group Work
* Self-Directed Learning
* Buzz Groups
* Project Work
* Investigation/ Research
* Brainstorming / Mind Mapping
* Quizzes
* Youtube
* Netflix
* Mini Whiteboards
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| **11. Assessment Methods** |
| **Ongoing:*** Culinary skills in practical classes.
* Workbook content including evaluation sheets and worksheets

Cumulative:* Powerpoint Presentation on International Cuisines
* Afternoon tea assignment
* Prepare, cook, serve and evaluate a dish suitable for afternoon tea
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| **12. Evaluation** |
| * On completion of the module students will complete and evaluation sheet at the end which will be discussed with the teacher. Questions will include “ What new skills did you learn?” “What did you find most enjoyable?”, “How could the unit be modified and developed further?”
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| **13. Resources** |
| * TY Booklet with recipes, evaluation sheets etc.
* Cookery Books from School Library
* Worksheets
* ICT Equipment e.g. Computers, Internet etc
* Range of websites e.g.
	+ [**http://www.bordbia.ie/Pages/Default.aspx**](http://www.bordbia.ie/Pages/Default.aspx)
	+ [**http://www.bbcgoodfood.com/recipes/category/cuisines**](http://www.bbcgoodfood.com/recipes/category/cuisines)
	+ [**http://www.afternoontea.co.uk/information/history-of-afternoon-tea/**](http://www.afternoontea.co.uk/information/history-of-afternoon-tea/)
	+ [**http://www.deliaonline.com/how-to-cook/baking/methods-of-cake-making.html**](http://www.deliaonline.com/how-to-cook/baking/methods-of-cake-making.html)
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| **14. Literacy and Numeracy Strategies** |
| **Literacy*** Recall the key words from the class pertinent to Home Economics.
* Understand new language for the evaluation of recipes e.g. texture, aroma

**Numeracy*** Comprehend the difference between grams, kgs, litres, millilitres.
* Develop their knowledge of temperature control though the practical use of the oven.
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