



Subject	Year	Term
Design and Technology	7	3
Topic		
Food Preparation and Nutrition		
Content (Intent)		
Prior Learning (Topic) Year 7 Food preparation and Nutrition		
<p>The Food unit will teach students how to safely use the kitchen to produce a range of dishes such as Fruit Salad, Pasta Salad, Apple Crumble, Savoury Scones, Pinwheel Pizza. They will learn how to use the bridge and claw method, use the hob, grill and oven and develop a high level of hygiene and safety. Students will also have the chance to reflect on their own dietary choices, compare them to the government recommended daily allowances and build good habits for life.</p>		
Future Learning (Topic) Systems		
What Knowledge and Skills will be taught (Implementation)	How will your understanding be assessed & recorded (Impact)	
<p>This module focuses on safety, hygiene and develop skills within the contexts of the home and school. Students have the opportunity to:</p> <ul style="list-style-type: none"> • Cook a range of dishes (Fruit Salad, Pasta Salad, Apple Crumble, Savoury Scones, Pinwheel Pizza) • Use the Hob, Grill and Oven • Understand what is meant by food hygiene and how important it is in preparing food. • Learn the routines of the kitchen. • Recognise the causes of accidents in the above contexts! • Take steps to minimise accident risks • Recognise and apply hygiene rules • Develop sound working practices to aid organisational skills • Carry out a simple evaluation of their work • Focused tasks are used to achieve the above along with practical sessions. 	<p>Assessment</p> <p>Several composite assessments will be used to move learning forward throughout the term. Students will be assessed on the Design and Technology, stands of assessment -Planning, Making and Evaluation. Using the Success Sheets, students will self-assess their work and be given directed lesson time to improve their outcomes. The teacher will then mark the piece. These composite assessments, along with the summative assessment test, will contribute to the summative report that is reported to parents.</p>	
How can parents help at home?		
<p>Students will be given homework once a fortnight and must complete this work in their exercise books. Encourage students to watch documentaries such as “In the Factory” and use the Eatwell guide to reflect on their dietary choices. Help them prepare ingredients for practical lessons - all information for ingredients will be on TEAM at least 2 days before the practical.</p>		
Helpful further reading/discussion (including Reading and Vocabulary Lists)		
<p>Reading</p> <p>https://www.bbc.co.uk/bitesize www.foodafcatoflife.org.uk www.nhs.uk/live-well/eat-well/food-guidelines-and-food-labels/the-eatwell-guide/</p>	<p>Vocabulary Lists</p> <p>Carbohydrate Protein Fats Dairy Seasonal Food Standard components Hob Oven Bacteria Hygiene</p>	