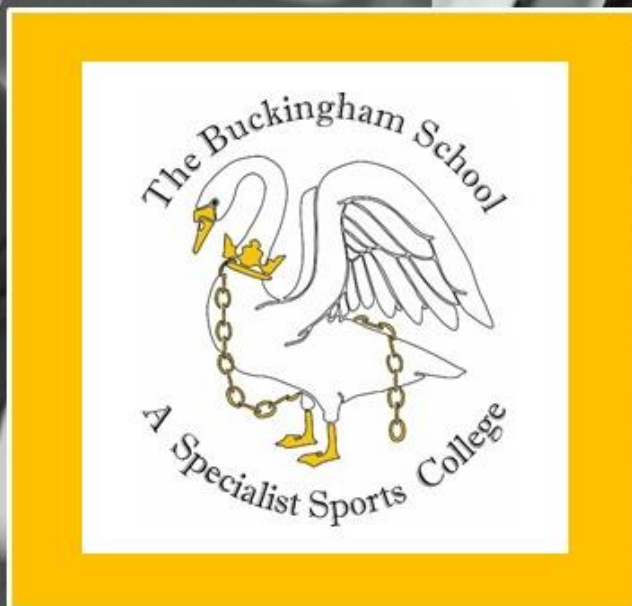


CURRICULUM OVERVIEW 2018-19



Food Preparation & Nutrition Year 7

Success for All through Achievement, Challenge & Enjoyment



Curriculum Overview 2018-19

Year group: 7

Subject Food Preparation and Nutrition

Periods per fortnight: 2 (one theory and one practical)

Term	Topics studied Add dates and any assessments included	Extended learning opportunities (homework, controlled assessments, field work, trips etc.)	How parents could support students
Autumn Term	<p>Food the Basics</p> <p>The Food Preparation and Nutrition Curriculum is set up to enable students to learn the basics of food and nutrition. This is achieved through a series of practical and theory lessons.</p> <ol style="list-style-type: none"> 1. Heath Safety and Hygiene 2. Using sharp tools safely - coleslaw 3. Bacteria- healthy sandwich 4. Seasonality- fruit salad 5. Food Miles- Pizza toast 6. Carbon Foot print – using the hob safely – pasta salad 7. Environment - Assessment <p>ASSESSMENT WKB 19th Nov for 2 weeks</p>	<p>Regular flipped learning homework are set on Google classroom for example</p> <ol style="list-style-type: none"> 1. Seasonal Vegetable calendar, 2. Exploded view of a healthy Sandwich 3. Pasta salad design 4. Pizza toast – cook and upload a photo 5. What are scones and what is there origin? 6. Explain in your own words the creaming method 	<ol style="list-style-type: none"> 1. Make sure students have the correct ingredients 2. Weigh out ingredients 3. Provide correct containers 4. Prompt students to pick up their food at the end of the day
Spring Term	<p>Food the Basics</p> <p>Continuing: -</p> <ol style="list-style-type: none"> 8. The Eatwell guide – breakfast muffins 9. Weighing and measuring – Maths in food 10. Sensory testing – taste testing. 11. Check and test 12. Free choice of a product already made to promote independent learning <p>ASSESSMENT WKB 4th March for 2 weeks</p>	<ol style="list-style-type: none"> 7. Food diary 8 Eat well guide 9. How do we taste 10. Planning for making 11. Evaluation/ star chart 12. Revision 	<ol style="list-style-type: none"> 5. Make sure students have the correct ingredients 6. Weigh out ingredients 7. Provide correct containers 8. Prompt students to pick up their food at the end of the day
Summer Term	<p>Food the Basics</p> <ol style="list-style-type: none"> 13. The creaming method- Melting moments 14. Rubbing in method – fruit crumble 15. Rubbing in method continued – scones 16. Skills test – scone based pizza <p>ASSESSMENT WKB 24th June for two weeks</p>	<ol style="list-style-type: none"> 12. Sensory analysis 13. Appropriate ingredients 14. Evaluation and feed back 15. Plan for making skills test 	<ol style="list-style-type: none"> 17. Make sure students have the correct ingredients 18. Weigh out ingredients 19. Provide correct containers 20. Prompt students to pick up their food at the end of the day