

FOOD - YEAR 7



	Head	Heart	Hand
Topic			
H & S	<ul style="list-style-type: none"> To understand what a hazard and risk is within a food room and that there are food room rules in place To know some methods of reducing H&S risks in Food 	<ul style="list-style-type: none"> I can explain safe practice in the food room by using my initiative. I can use my leadership to ensure others are safe within a food room 	<ul style="list-style-type: none"> I can explain how to keep myself and others safe in a food room I can identify a range of hazards that are within a school food area
FRUIT SALAD	<ul style="list-style-type: none"> Students will be aware of the term and process of enzyme browning. Students will know how to practice safe knife skills. Students will be aware of the term seasonality. 	<ul style="list-style-type: none"> Students will demonstrate organisation through bringing in the correct ingredients following a recipe. Students will demonstrate independence through their ability to work solely. 	<ul style="list-style-type: none"> Students will demonstrate that they can prepare the fruit salad without enzyme browning taking place. Students will demonstrate safe knife skills.
PASTA SALAD	<ul style="list-style-type: none"> Students will know and be able to explain how to use the hob safely and know the process of heat transfer. Students will know the units of measurements of their ingredients. Students will know and be able to identify appropriate kitchen equipment. 	<ul style="list-style-type: none"> Students will demonstrate developed organisation through bringing in the correct ingredients following a recipe. Students will demonstrate better independence through their ability to work solely. 	<ul style="list-style-type: none"> Students will be able to demonstrate how to use the hob safely in the production of their pasta salad. Students will be able to use the appropriate kitchen equipment to measure weights and volumes using the correct units of measurements.

APPLE CRUMBLE	<ul style="list-style-type: none"> • Students will know to make a crumble using the 'rubbing in' technique. • Students will know to safely use the oven and grill. • Students will know and be able to identify appropriate kitchen equipment. 	<ul style="list-style-type: none"> • Students will be able to communicate their choice of appropriate kitchen equipment from a range of sources. • Students will demonstrate resilience through their ability to evaluate their choices. 	<ul style="list-style-type: none"> • Students will demonstrate how to make a crumble using the 'rubbing in' technique. • Students will demonstrate how to safely use the oven and grill. • Students will demonstrate how to select the appropriate kitchen equipment from a range of sources.
PIN WHEELS	<ul style="list-style-type: none"> • Students will know why we use standard components when cooking. • Students will know the advantages and disadvantages of using standard components. 	<ul style="list-style-type: none"> • Students will organise a range of ingredients and equipment to complete the practical task set. • Students can use my resilience to cook the dish accurately. 	<ul style="list-style-type: none"> • Students will demonstrate how to shape the standard component accurately. • Students will demonstrate how to safely use the oven and select appropriate equipment.
FLAPJACKS	<ul style="list-style-type: none"> • Student will recognise the importance of eating breakfast. • Students will know how to make flapjacks using the melting method. 	<ul style="list-style-type: none"> • Students will use their resilience in the kitchen to overcome practical mistakes or issues • Students will organise a range of tools and materials to complete the practical tasks set 	<ul style="list-style-type: none"> • Students will demonstrate how to make flapjacks using the 'melting' method. • Students will demonstrate how to safely use the hob and oven. • Students will demonstrate how to select the appropriate kitchen equipment from a range of sources.
UNIT REVIEW	<ul style="list-style-type: none"> • Students will consider their achievements and set targets for the next Technology subject. 	<ul style="list-style-type: none"> • Students will communicate their successes and any areas they need to improve. 	<ul style="list-style-type: none"> • Students will review the topic area and set three targets for the new subject area in Technology.

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