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| **21/22- Year 7 Food technology**  |
|  | **Autumn** | **Spring** | **Summer** |
| **Unit Length** | **Health safety** (8 weeks) 3 lessons.**Healthy eating** (7 weeks) 3 lessons. | **Eatwell guide** (6 weeks) 3 lessons**Nutrition** (6 weeks) 3 lessons | **Vitamin and minerals**(5 weeks) 3 lessons.**Food spoilage** (7 weeks) 3 lessons. |
| **Assessment Objectives** |  |
| **Description of the topic and key learning outcomes.** | Autumn 1 Introduction to food technology and health and safety into the food room. Students will develop basic practical skills using the bridge and claw technique.Autumn 2: Introduction into healthy eating and the eight healthy eating guidelinesDeveloping practical skills and familiarity of kitchen equipment, ability to analyse dishes to healthy eating guidelines. |  Spring 1Introduction into the Eatwell guide function of elements of nutrients on the eat well guide Spring 2Analyse of carbohydrates and its function within our diet. Analyse practical the eat well guide. |  Summer 1Analyses of the eat well guide focusing on fruit and vegetables section. Basic knowledge on vitamins and minerals.Practical focus on making a vitamin rich dish. Evaluating dish with the eat well guide.Summer 2:Food spoilage further understanding of kitchen control measures. Developing skills within practical lessons. |
| **Milestone assessments** | **Baseline test** **Practical assessment**  | **Practical assessment** **Knowledge audit** | **Practical assessment** **Knowledge audit**  |
| **CEIAG / RRSA** |  |
| Links to working in the food industry Links to be a nutritionist  |
| **Wider Curriculum Links** | Links to Physical education and science understanding of nutrients and elements of the eat well guide  |
| **Literacy programme** |  Written research, reciprocal reading analyse of nutrients function  |
| **Independent Learning Tasks** |  Knowledge organiser revision  |