


Subject: Food technology		
Class: T1/2 T3 T6	Teachers: JJ, EM	Term: 1 Autumn
Key Vocabulary: Claw/ bridge holds Cut, slice dice Cleaning / safety Hygiene	Alternative Learning Environments: For the cooking activities, the kitchen will be the place those lessons will take place. However, there are opportunities for fresh veg and herbs to be picked from the garden. Theoretical lessons can take place in the playground, the canteen or another classroom.	Resources: Work booklets Recipe White board Ingredients for each dish Recipes and equipment lists Kitchen tools and utensils Aprons and hats

Unit Aim: To understand and develop culinary skills and the importance of healthy cooking
Prior Learning: Most children have had some experience or opportunities to cook, these lessons will therefore assess and review their prior knowledge and build upon it.
Future Learning: The children will develop a range of skills to move onto more technical/ challenging dishes
Unit Expectations: All: Children will develop practical skills. Learn through theory, with support. Some: will work confidently with little support A Few: Will work independently.
Links with other subjects: Maths- weigh and measure. Science- healthy eating. Geography- food from around the world.

Pupil Asset Milestones to be achieved:

Week	Year 7	Year 8	Year 9
1	<p>Lesson Objective: Hygiene and safety SC: To recognise hygiene and safety in the food room</p> <p>Starter activity List at least five rules you think we should follow for a safe and hygienic food room.</p> <p>Activities The lesson will be looking at theory, hygiene and safety.</p>	<p>Lesson Objective: Making SC: To work safely and hygienically to make Cheesy pea pasta bake</p> <p>Activities</p> <ul style="list-style-type: none"> You will learn how to use the equipment safely. You will learn how to make a creamy, moist Cheesy Pea pasta bake. You will understand about the nutrients in the dish. 	<p>Lesson Objective: Make Activities SC: The chn will be making chicken cottage pie from scratch Recap prior knowledge of hygiene and health and safety They will do a sensory analysis and of the dish They will evaluate the dishes to say what went well and what needs improving</p>
2	<p>Learning Objective: knife skills <u>Tuesday – LO Lesson2</u></p> <p>To practice knife skills to produce fruit salad safely and hygienically</p> <p>Starter activity In pairs, list at least five rules you think we will need for a safe and hygienic Food Room</p> <p>Activities The chn will be making fruit salad</p>	<p>Learning Objective: Make Tortella toastie</p> <p>Activities Watch demonstration on video (discuss) Collect equipment and ingredients Prepare ingredients using correct boards Follow recipe to complete dish</p>	<p>Learning Objective : Make Activities: The chn will be making <u>white chocolate croissant butter pudding</u> They will learn how to use a bain marie They will know when the dish is finishes They will do peer assessment and suggest improvement</p>
3	Learning Objective: Safety	Learning Objective:	Learning Objective: Make

	<p><u>LO: Lesson3</u> Year 7: Use the grill and hob safely and recognise the reasons we eat a variety of food Starter activity Identify each piece of measuring equipment</p> <p>Activities</p> <p>The chn will be making egg on toast, using the cooker</p>	<p>Crunchy chicken strips</p> <p>Activities</p> <ul style="list-style-type: none"> You will learn how to use the equipment safely. You will learn how to make a crunchy, moist chicken strips You will understand about the nutrients in the dish. 	<p>Activities: The children will be making Jamaican patties SC They will be making short crust pastry Use the hob to cook the filing for patties Recap cross- contamination Recap safety while using the oven and hob</p>
4	<p>Lesson Objective: Identify</p> <p>To be able to weigh and measure accurately and identify the importance of this</p> <p>Starter activity Identify each piece of measuring equipment</p> <p>Activities</p>	<p>Learning Objective: Make Cheese and tomato pizza</p> <p>Activities You will learn how to use the equipment safely.</p> <p>You will learn how to make a scone based pizza</p> <p>You will understand about the nutrients in the dish.</p>	<p>Lesson Objective: Make</p> <p>Activities: The children will be making banana squares Recap creaming method of cake making Hygiene and egg handling Safety while using the oven Compare the aesthetic features of the finished cake</p>

	The children will be weighing and measuring ingredients to make savoury muffins.		
5	<p>Lesson Objective: Understand</p> <p>LO: Lesson 5</p> <p>Year 7:</p> <p>To understand food allergies and produce fruit muffins</p> <p>Starter activity</p> <p>What is the difference between a food allergy and a food intolerance?</p> <p>Activities</p> <p>The children will be weighing and measuring the ingredients to make sweet muffins</p>	<p>Lesson Objective: Make Toad in the hole</p> <p>Activities</p> <p>You will learn how to make a batter.</p> <p>You will learn how to make a golden, crisp and savoury toad in the hole</p> <p>You will understand about the nutrients in the dish.</p>	<p>Lesson Objective: Make</p> <p>Activities:</p> <p><u>The children will be making chicken Goujons with Bar-B- Q sauce</u></p> <p>SC: understand why we coat the chicken before cooking</p> <p>Evaluate colour, taste, texture and overall appearance</p>
6	<p>Lesson Objective: Understand</p> <p>SC: To understand where a variety of foods originate from and to be aware of the factors that affect food choice</p> <p>Starter activity</p> <p>Identify which countries these dishes originate from.</p> <p>Activities</p>	<p>Lesson Objective: make Spicy bean wrap</p> <p>Activities</p> <p>You will learn how to use the equipment safely.</p> <p>You will learn how to make an attractive and appetising Spicy Bean Wraps</p> <p>You will understand about the nutrients in the dish.</p>	<p>Lesson Objective: Make</p> <p>Activities: The chn will be making bobotie</p> <p>To introduce multicultural dish from Africa</p> <p>Work safely and hygienically</p> <p>Do a taste test and compare it to other similar dishes</p>

	The children will be identifying the steps in bread making.		
7	LO: Assessment Activity: The children will be assessed on what they have covered this term (Quiz)	LO: Assessment Activity: The children will be assessed on what they have covered this term (Quiz)	LO: Assessment Activity: The children will be assessed on what they have covered this term (Quiz)