

Blended learning Plan Food Technology

Class	T1 T2 T3 T4 T5 & V1, V2, V3
Topic areas	<p>Differentiated termly work packs for food tech. that cover:</p> <ul style="list-style-type: none"> • Hygiene and safety • Fruit and veg • Knife safety • Recipes • Multicultural foods • Food labelling • Using the cooker • Perfect lunches • Food storage <p>Nutrients and eat well plate</p>
Methods of teaching	<p>In school face to face teaching. Differentiated termly work packs for food tech. Interactive links to recipes Recipe booklets MS Teams assignments Weekly Online Quizzes</p>
Assessment/Feedback	<p>In school face to face teaching assessing in class in line with the Marking Policy. Telephone conversations with pupils and parents to support work. Feedback on MS Teams. Verbal feedback on work completed on brought into school. Work marked in line with the Marking Policy</p>
Communication with parents.	<p>Email or telephone conversations with parents and pupils to clarify work etc</p>