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| **This half term: Skills, Knowledge and****Understanding to be developed:*** Know the expectations while in food lessons regarding health and safety and hygiene
* To use different ingredients and equipment successfully and safely in school and at home
* Demonstrate skills gained through preparing, cooking and presenting nutritious dishes
* To understand the Eatwell Guide through cooking
 | **Key Terms to be learned this half term:**Hygiene, health, safety, practical, make, hospitality industry, cooking methods, functions, home life, Eatwell Guide. |

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| **Week 1 and 2 Learning Objectives etc:****Introduction** to food, food hygiene, expectations, link to hospitality and the home context.**Practical:** Pasta Salad (Personal and kitchen hygiene and safety. Chopping, mixing, using hob, portion control) |  | **Objective assessments:**To fully understand hygiene and expectations.  | **Homework:**Food Hygiene 1 Questions |
| **Week 3 and 4 Learning Objectives etc:****Practical:** Shortbread (Personal and kitchen hygiene and safety. Beating, rolling out, cutters, using oven) |  | **Objective assessments:**Be able to use a knife safely and efficiently.  |  |
| **Week 5 and 6 Learning Objectives etc:****Practical:** Gnocchi (Personal and kitchen hygiene and safety. Chopping, using the hob, timing, portioning)APP – Initial Skills |  | **Objective assessments:**Be successful when making a product and use a knife and hob correctly and safely.  | **Homework:**Health and Safety 1 Questions |
| **Week 7 and 8 Learning Objectives etc.:****Practical:** Apple and Cinnamon Buns (Personal and kitchen hygiene and safety. Weighing, sifting, mixing, stirring, dividing, baking. using the oven)  |  | **Objective assessments:**Use the weighing skills accurately.  |  |
| **Week 9 and 10 Learning Objectives etc.:****Practical:** Cooking Eggs (Personal and kitchen hygiene and safety. Boiling / poaching / scrambling – using the hob and grill, timing) | APP – Health & Safety | **Objective assessments:**Be hygienic and able to break eggs successfully.  | **Homework:**Nutrition 1Questions |
| **Week 11 and 12 Learning Objectives etc.:****Practical:** Oat Crunchies (Personal and kitchen hygiene and safety. Weighing, mixing, portion control, using the oven, timing) |  | **Objective assessments:**Use the oven correctly and able to turn it to correct temperature. |  |
| **Week 13 and 14 Learning Objectives etc.:****Practical:** Quick Pizza (Personal and kitchen hygiene and safety. Chopping, weighing, measuring, dividing, grating, mixing, baking) | SA – Food Hygiene Skills | **Objective assessments:**Timing all activities to complete dish in lesson. | **Homework:**Food Hygiene 2 Questions |
| **Skills:**Literacy: Understand cookery terms and reading and following recipes Numeracy: Using weighing scales and measuring jugs to correctly measure ingredients |