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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 1  Questions |
| **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 | | | |