



Year 7

Pathway 2/3/4

Food Technology - Autumn Term

Learning Intention: Health and Safety in the Kitchen

Students are introduced to the kitchen and will learn about health and safety whilst cooking. Students will be learning about the importance of hygiene in a kitchen environment and the effects that this may have if the guidelines are not followed. They will have a combination of theory and practical where they will be focusing on building their culinary skills and confidence in the kitchen whilst being safe and hygienic.

Key knowledge that should be learned during this SoW

All (Pathway 2)

Most (Pathway 3)

Some (Pathway 4)

Concept:

Intent

To baseline students culinary skills and knowledge when cooking in a kitchen. They will cook a range of dishes that will allow students to build and gain skills.

Knowledge:

Implement

To be able to understand the key health and safety guide when cooking in the kitchen. Build on some basic cooking skills.

To understand the importance of the healthy and safety guide when cooking and display a range of culinary skills.

To understand the implications of not following the health and safety rules in the kitchen.

Key Skills:

Impact

Culinary skills:

- Get ready routine
- Cutting
- Grating
- Spreading

- Follow health and safety rules
- Limited support when taking part in practical task

- Little/no support when taking part in practical task

Language and/or communication skills:	<ul style="list-style-type: none">● Health● Safety● Kitchen● Rules	<ul style="list-style-type: none">● Germ● Bacteria	<ul style="list-style-type: none">● Hygiene● Safety
Curricular Links	Links to other learning within the subject are: Science/Resistant Materials/ PSHCE/PE		



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Implementation:

Impact:

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