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|  | **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 | Most | Some |
| **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:** | | * Health * Safety * Kitchen * Rules | * Germ * Bacteria | * Hygiene * Safety |
| **Curricular Links** | | Links to other learning within the subject are: Science/Resistant Materials/ PSHCE/PE | | |
| Career Paths  **Food/Hospitality Industry**  **Lesson Link:** Food Technology | | **Key Stage 3**  Lesson Focus:   * Health and Safety * Culinary Skills * Design and Making   Taking Points:  Why is it important to learn about Health and Safety?  What types of jobs would H&S be used/followed in?  Career Links:  *Hospitality/Catering Industry:*  Restaurants/Cafes/Shops/Hotels/Bars  Jobs:   * Kitchen staff (chef/kitchen porter) * Serving and preparing food * Cleaner * Waiter   Resources used in lessons:  <https://www.youthemployment.org.uk/dev/wp-content/themes/yeuk/files/catering-work-experience-guide-ks3.pdf> | | |