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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/BarsJobs:* 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> |