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|  | **Year 7** | **Pathway 2/3/4**  | **Food Technology - Spring Term**  |
| **Learning Intention: Cooking Skills**Students will be building on their culinary skills such as chopping, grating, spreading, baking as well as much more whilst following the healthy and safety rules.  |
| **Key knowledge that should be learned during this SoW**  | All  | Most  | Some  |
| **Concept:**  | Students will work on their culinary skills where they will have the opportunity to gain more confidence and independence in the kitchen. Students will be shown via demonstration how to practice these skills at their own pace.  |
| **Knowledge:**  | To gain some culinary skills with support whilst following the health and safety rules | To gain most culinary skills with some support whilst following the health and safety rules | To gain culinary skills as independently as possible whilst following the health and safety rules |
| **Key Skills:**  | * Making a bridge
* Knife safety
* Get ready routine
* Washing up
* Drying up
 | * Chopping/Slicing
* Spreading
* Garting
* Peeling
 | * Using the hob safely
* Using the oven
 |
| **Language and/or communication skills:**  | * Chopping
* Grating
* Spreading
* Health
* Safety
* Rules
 | * Chopping
* Grating
* Spreading
* Health
* Safety
* Rules
 | * Chopping
* Grating
* Spreading
* Health
* Safety
* Rules
 |
| **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> |