

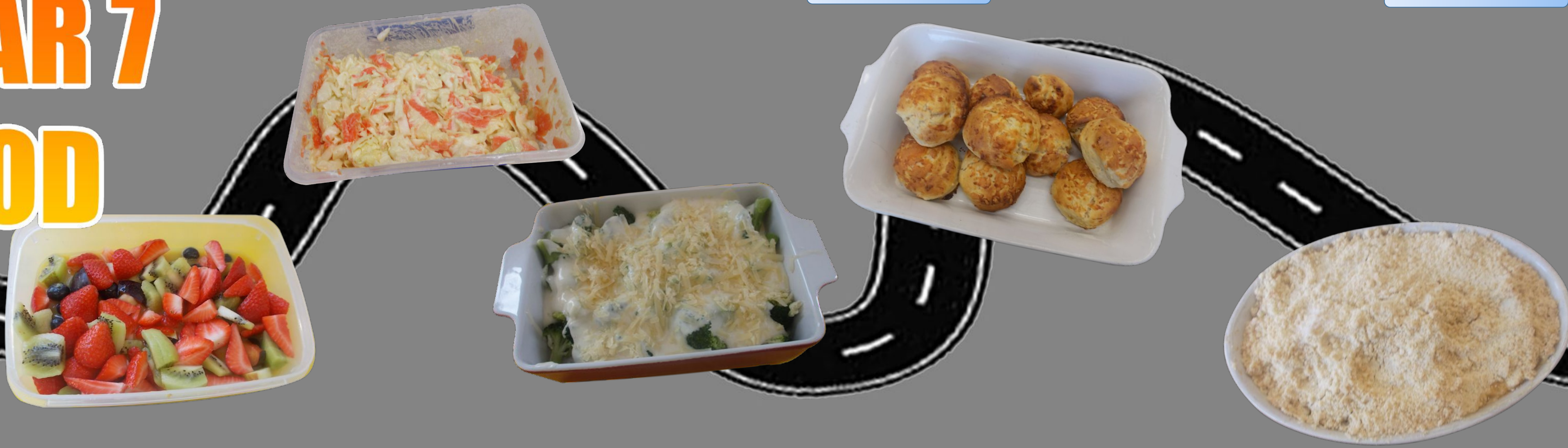
YEAR 7 FOOD



| Content / Topic | Content / Topic | Content / Topic | Content / Topic | Content / Topic | Content / Topic | Content / Topic | Content / Topic | Content / Topic |
|--|---|---|--|--|--|--|--|---|
| Week 1 Introduction to food room Hygiene and Safety Preparing to cook Knowledge Organiser Classroom rules and section 1 and Keyword definitions- Ingredients, Recipe, Knife Hygiene. | Week 2 Practical:- Fruit salad Knowledge Organiser Hand washing techniques and section 2. Keyword definitions- Appearance,Aroma,Evaluate Taste,Texture and Diet | Week 3 Practical:- Coleslaw Knowledge Organiser Washing up techniques and section 3. Keyword definitions- Bridge method,Claw method | Week 4 Practical:- Basic white sauce Knowledge Organiser Key Learning and section 4. Keyword definitions- Dice,Chop and Stir | Week 5 Theory:- Sensory Analysis Knowledge Organiser Skills you will learn and section 5. Keyword definitions- Melting method,All- in- one method,White sauce. Rubbing in and Peel | Week 6 Practical:- Scones Knowledge Organiser Chopping board colours. | Week 7 Practical:- Apple crumble Knowledge Organiser Safety temperatures and the Danger Zone section. | Week 8 Practical- Spicy Sausage Bolognese Knowledge Organiser Keywords on Bacteria. | Week 9 Theory :- Food poisoning. Evaluation and Peer Assessment |

Assessment

Assessment



| Skills | Skills | Skills | Skills | Skills | Skills | Skills | Skills | Skills |
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| Classroom rules. Health and safety. How to reduce bacteria. Demonstrate hand washing Uses of Kitchen equipment | Work safely in the kitchen. Hand washing. Safe use of knife. bridge and claw.Knife skills Washing up | Bridge and Claw Washing up | Taste testing Review of sensory words Planning own design of scones. Peer and self assessment | Use of the oven Rubbing in method Shaping and forming Baking Sensory Analysis Weighing Measuring Washing up Testing when done. | All in one method Grate Simmer Knife skills Use of hob Weighing Measuring Washing up | Rubbing in method Use of oven. Adapt a recipe. Weighing Measuring Use of a hob Washing up | Rubbing in method Slice and Dice Use of hob Use of knife Use of the oven | Types of food poisoning Peer and Self assessment |

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| Week 1 | Week 2 | Week 3 | Week 4 | Week 5 | Week 6 | Week 7 | Week 8 | Week 9 |
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FRUIT SALAD, COLESLAW, WHITE SAUCE, SCONES, APPLE CRUMBLE, SPICY SAUSAGE BOLOGNESE-Order of making may change each rotation.