



Key Stage 3 Food Technology Scheme of Work ~~2019/20~~

Year 7 - 9 week carousel model

Year 7	Skills/Outcomes	Theme	Taught Elements	Resources	Cultural Capital
Week 1	<ul style="list-style-type: none"> To understand the importance of food technology in our everyday lives. To understand the difference between hygiene and safety in the food room. To understand why hygiene and safety are so important when preparing and cooking food 	<p>What is Food Technology?</p> <p>Hygiene and Safety</p>	<p>What is Food Technology? What have pupils previously learnt at home/school. Discussions. What food technology is -basic life skills, learning how to cook, reflecting on what they have made at home or in school previously? How much do they already know?</p> <p>Introduction to Hygiene and Safety within Food Technology. Looking at key words. Introduction to what is safety and what is hygiene? Discussing safety rules.</p>	<ul style="list-style-type: none"> PPT – Introduction to Health and Safety Exercise books PPT – Introduction to Health and Safety Exercise books Printed pictures of messy kitchen (slide 14) 	
Week 2	<ul style="list-style-type: none"> To develop a knowledge and understanding of the range of small kitchen equipment and what each piece is used for. 	Small kitchen equipment	<p>New pieces of equipment, their uses and what foods we would use the equipment for. Organisation of small equipment in the kitchen areas.</p>	<ul style="list-style-type: none"> PPT – Kitchen equipment ID HWK: Equipment worksheet – Name, use of the equipment and foods we would use it for. 	



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	<ul style="list-style-type: none"> To know how to organise themselves in preparation for their practical To know how to use a knife safely To know how to cut different fruits correctly using the bridge and claw technique. 	<p>Fruit Salad demonstration/knife cutting techniques</p>	<p>Fruit salad demonstration by the teacher and introducing the knife cutting techniques. Putting them into their practical pairs.</p> <p>How to watch a demonstration taking place, how to organise themselves in preparation for their practical, how to use a knife safely and how to cut different fruits correctly.</p>	<ul style="list-style-type: none"> Recipe sheet Ingredients for the demonstration 	<p>Incorporate unusual/exotic fruit and encourage students to do the same when they make their fruit salad.</p> <p>Seasonal fruits – what fruits are available during what season (cheaper to buy in supermarkets).</p>
Week 3	<ul style="list-style-type: none"> To demonstrate a knowledge of hygiene and safety whilst preparing fruit salad. To demonstrate a knowledge of knife skills whilst preparing fruit salad. To Demonstrate how to garnish using salad. 	<p>Fruit Salad practical</p> <p>Introduction to the sandwich competition and</p>	<p>2 main knife cutting techniques, how to manage their time, how to make a food product, why we use orange juice to make a fruit salad, how to organise themselves, how to work independently and with a partner/team.</p> <p>How to observe, how to garnish their sandwich, how to carry out different garnishing techniques,</p>	<ul style="list-style-type: none"> Necessary Equipment Sharp Knives Tea towels/Dishcloths Salad ingredients and necessary 	



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	<ul style="list-style-type: none"> To understand types of garnish To understand the purpose of garnishing To demonstrate a knowledge of ingredients used for garnishing 	Garnishing techniques.	<p>recap knife cutting skills, how to be creative with food.</p> <p>Demonstration on how to garnish using salad. Look at previous examples from other years.</p>	<p>equipment for demonstration</p> <ul style="list-style-type: none"> Photos of previous examples HWK – Garnishing research. 	
Week 4	<ul style="list-style-type: none"> To demonstrate a knowledge of hygiene and safety whilst preparing the sandwich. To demonstrate a knowledge of knife skills whilst preparing the sandwich. To put into practice their knowledge of garnishing techniques To peer assess the practical work produced. 	Sandwich competition practical	<p>How to be creative in food, how to garnish their sandwich (presentation), how to plan for practical lessons, knife cutting techniques whilst garnishing, garnishing techniques.-</p> <p>Practical lesson with WWW/EBI at end. Peer-assessment at the end of the lesson.</p>	<ul style="list-style-type: none"> Necessary Equipment Sharp Knives Tea towels/Dishcloths 	<p>Look at range of breads and ingredients available. Origin of bread.</p>



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	<ul style="list-style-type: none"> • To develop the skills of evaluation in terms of their completed food products. • To know how to use and complete a star profile and to understand the importance of its use in sensory evaluation. • To have the ability to talk about their work positively and to be able to suggest improvements. 	Sandwich Evaluation	<p>Introduction to sensory evaluation and recording on a star profile. Issue photographs of sandwiches. Explanation of evaluation questions and completion of star profile. Introduction to sensory word bank.</p>	<ul style="list-style-type: none"> • Sandwich evaluation questions • Sandwich Star Profile • PowerPoint 	
Week 5	<ul style="list-style-type: none"> • Pupils to understand the rules for weighing and measuring solids and liquids. • Pupils to be able to convert oz <-> g. • Pupils to show knowledge and understanding of 	Weighing and Measuring/Washing-up.	<p>Equipment used for weighing and measuring both in school and at home. Demonstration of school equipment used for weighing and measuring. Explanation of correct washing up process including reasons relating to hygiene and safety.</p>	<ul style="list-style-type: none"> - PowerPoint - Equipment - demonstration - Video clip - Question sheet 	



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	<p>the wide variety of equipment using for weighing and measuring.</p> <ul style="list-style-type: none"> To know how to organise themselves in preparation for their practical To know how to use the oven safely To know how to apply the creaming method when making cookies. 	<p>Cookie Demonstration</p>	<p>Cookies demonstration by the teacher and introducing how to use the oven safely.</p> <p>How to watch a demonstration taking place, how to organise themselves in preparation for their practical, how to use an oven safely and how to apply the 'creaming' method and apply a variety of flavourings to a basic recipe.</p>	<ul style="list-style-type: none"> Recipe sheet Ingredients for the demonstration Worksheet PowerPoint Equipment 	<p>Link to famous bakers from Britain and around the world.</p>
<p>Week 6</p>	<ul style="list-style-type: none"> To understand the different parts of the cooker. To demonstrate knowledge of foods which can be cooked using each part of the cooker. To show basic understanding of cooking methods. 	<p>Use of the Cooker</p>	<p>How to turn the oven on and off safely.</p> <p>Introducing the three parts of the cooker – hob, grill and oven. Identifying each of these on the appliance and practising turning on and off, changing temperature, turning grill on/oven and low/high flame for hob.</p> <p>Discussing food that can be cooked on each part of the cooker.</p>	<ul style="list-style-type: none"> PowerPoint Worksheet Use of kitchen appliances 	



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	<ul style="list-style-type: none"> • To utilise the oven safely. • To show a knowledge and understanding of the creaming method when making cookies. 	Cookie Practical	<p>Different cooking methods for each part of the cooker.</p> <p>Pupils will be taught how to manage their time.</p> <p>How to make a food product, why we use the creaming method to make cookies.</p> <p>How to organise themselves.</p> <p>How to work independently and with a partner/team.</p> <p>Adapt a basic recipe to include different flavourings.</p> <p>How to use the oven safely.</p>	<ul style="list-style-type: none"> • PowerPoint • Necessary Equipment • Tea towels/Dishcloths/oven gloves • Baking trays 	
Week 7	<ul style="list-style-type: none"> • To know how to organise themselves in preparation for their practical • To extend their knowledge on how to use the oven safely • To know how to apply the rubbing in method when making scones. • To understand the correct 	<u>Savoury</u> Scone demonstration	<p><u>Savoury</u> Scones demonstration by the teacher and extending knowledge on how to use the oven safely.</p> <p>How to watch a demonstration taking place.</p> <p>How to organise themselves in preparation for their practical.</p> <p>How to use an oven safely.</p> <p>How to apply the 'rubbing in' method and apply a variety of flavourings to a basic recipe when making scones.</p>	<ul style="list-style-type: none"> • Recipe sheet • Ingredients for the demonstration • PowerPoint • Equipment 	<p><u>Difference between plain and self-raising flour.</u></p> <p><u>Why we use self-raising flour.</u></p>



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	<p>consistency when making scone dough.</p> <ul style="list-style-type: none"> • To utilise the oven safely. • To show a knowledge and understanding of the rubbing in method when making scones. • To demonstrate an understanding of the correct consistency for scone dough. 	Scone practical	<p>Awareness of correct dough consistency when making scones by adding liquid a small amount at a time.</p> <p>Pupils will be taught how to manage their time.</p> <p>How to make scones while using the rubbing in method.</p> <p>How to organise themselves.</p> <p>How to work independently and with a partner/team.</p> <p>Adapt a basic recipe to include different flavourings.</p> <p>How to use the oven safely.</p> <p>How to ensure the correct consistency by careful addition of liquid.</p>	<ul style="list-style-type: none"> • PowerPoint • Necessary Equipment • Tea towels/Dishcloths/oven gloves • Baking trays 	
Week 8	<ul style="list-style-type: none"> • To introduce a design brief. • To enable students to generate ideas based on design brief. • To introduce the topic of nutrition for a young child in the design of the pizza and ingredients used. 	Pizza Brief	<p>Introduce what a design brief is.</p> <p>Pupils will be taught how to follow a design brief.</p> <p>Generate ideas from the design brief through research.</p> <p>Introduce basic nutrition for young children.</p> <p>Decide on final design idea.</p>	<ul style="list-style-type: none"> • PowerPoint • Colouring in pencils 	<p>Where does pizza come from? What country. Link to famous Italian chefs – Gino D'acampo</p>



Key Stage 3 Food Technology Scheme of Work ~~2019/20~~

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	<ul style="list-style-type: none">• To utilise the oven safely.• To show a knowledge and understanding of nutrition for a young child in the design of the pizza and ingredients used.• To demonstrate a knowledge of knife skill whilst preparing pizza ingredients.	Pizza Practical	Pupils will be taught how to manage their time. How to make a nutritious pizza for a young child. How to organise themselves. How to work independently and with a partner/team. Adapt a basic recipe to include different toppings. How to use the oven safely.	<ul style="list-style-type: none">• PowerPoint• Necessary Equipment• Tea towels/Dishcloths/oven gloves• Baking trays	
Week 9	<ul style="list-style-type: none">• To understand how to evaluate a full module of work completed, identifying knowledge gained and gaps in knowledge.• To assess what pupils have learnt during the year 7 basic skills module.	Overall Evaluation End of Unit Test	How to recap all the work covered since the beginning and identify what they have learnt, what they have enjoyed, what they have disliked. How to evaluate. Pupils complete End of Unit Assessment to establish progress made.	<ul style="list-style-type: none">• Overall evaluation questions • Copies of End of Unit test	