



Topic	Learning Objectives	Key Vocabulary	Learning Sequence	Linked Learning	Home Learning
<p>Hygiene and safety</p>	<p>To understand the hygiene and safety rules to be followed in the food room</p>	<p>Hygiene Safety Bacteria Cross-contamination</p>	<p>Pupils are given a hazardous kitchen scenario where they have to identify the hazards presented in it.</p> <p>Working individually they are to inspect the situation and say what the hazards are and complete the work sheet.</p> <p>If possible they need to be able to say what the consequences of the hazard is and how they could make the situation safe again.</p>	<p>Science—information about how bacteria multiply Maths—Multiplication of bacteria.</p>	<p>Questioning regarding hygiene and safety.</p>
<p>Practical skills (conducted over 5 weeks)</p> <p>Fruit salad</p> <p>Vegetable stir-fry</p> <p>Apple and sultana muffins</p> <p>Bread based pizza</p> <p>Practical assessment</p>	<p>To follow food hygiene and safety rules to produce practical dish.</p> <p>Understand the expectations regarding washing up and how to leave the room at the end of a lesson.</p> <p>To be able to use ovens safely</p> <p>To use knife skills to create different dishes.</p>	<p>Top and Tail Bridge hold Claw grip Oven safety Proving Mixing Folding</p>	<p>Be able to select and inspect ingredients</p> <p>Use equipment safely</p> <p>Pupils to be able to work independently at their area</p> <p>Oven safety</p> <p>Evaluate and comment on the dishes made and how to improve</p>	<p>PSHE—Knife safety Maths– weighing and measuring</p>	<p>Weighing and measuring ingredients for practical lessons.</p>



Topic	Learning Objectives	Key Vocabulary	Learning Sequence	Linked Learning	Home Learning
Weighing and Measuring	Be able to understand how to weigh out and measure a variety of ingredients with accuracy	Grams Kilograms Millilitres Litres	Pupils to be given the task of weighing out and measuring a variety of ingredients and liquids. Understanding different techniques of measuring foods e.g. measuring cups, measuring jug, scales, table spoon	Maths—measuring, volume, accuracy	Weighing and measuring ingredients at home for practical lessons.
Healthy diet	To be able to understand the need for healthy eating. Understand the Eat Well Guide Consider their own diet and how well it follows the eat well guide.	Eatwell Guide Nutrition Vitamins Minerals	Pupils are to learn about the need for a healthy and balanced diet. Explanation as to how the Eatwell Guide works. Discuss what goods are good and which foods we should eat less of. Explanation of how much of each of the food groups is appropriate Be able to plan menu's and healthy lunch boxes.	Science– healthy diet and the body	Wider reading