



Topic	Learning Objectives	Key Vocabulary	Learning Sequence	Linked Learning	Home Learning
<b>Hygiene and safety</b>	To understand the hygiene and safety rules to be followed in the food room	Hygiene Safety Bacteria Cross-contamination	Pupils are given a hazardous kitchen scenario where they have to identify the hazards presented in it.  Working individually they are to inspect the situation and say what the hazards are and complete the work sheet.  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.	Science—information about how bacteria multiply  Maths—Multiplication of bacteria.	Ingredients for Fruit Salad practical lesson.  Introduction to extended project. Select one project title where they have to complete research into one of 10 given options.
<b>Fruit Salad Practical</b>	To follow food hygiene and safety rules to produce a bright and colourful fruit salad. Understand the expectations regarding washing up and how to leave the room at the end of a lesson	Top and Tail Bridge hold Claw grip	Watch demonstration of how to use the bridge hold and claw grip techniques to cut up the fruit.  Discuss knife safety  Pupils to then go to their own areas to prepare their fruits.  Watch demonstration of how to wash up and expectations of how to leave the food room at the end of the lesson  Finish preparing the fruits and tidy up.  Gather to mark the work and give feedback.	PSHE—Knife safety	Continue with the extended project  Ingredients for flapjack practical.



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<b>Weighing and Measuring</b>	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	Continue with the extended project  Ingredients for flapjack practical.
<b>Flapjacks practical</b>	To understand how to use the oven and hob safety. Know the difference between a gas and electric oven.  Understand how to tell if a product is cooked.  Be able to follow the method to make the product correctly	Gas  Electric  Melting method	Gather to discuss oven safety and how to use the appliances.  Pupils to follow the method to melt together the butter, sugar and syrup on the hob.  Assemble the product correctly and place in the oven to cook.  Tidy up the classroom following classroom expectations	Literacy—following a written method	Continue with the extended project  Ingredients for curry practical.
<b>Healthy eating</b>	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 foods are good and which foods we should eat less of.  Explanation of how much of each of the food groups is appropriate		Continue with the extended project  Ingredients for flapjack practical.