



**OVERVIEW**

In the Technology faculty we develop students into independent problem solvers, by teaching the students how to independently produce bespoke products in response to a given design brief. We base all our learning and assessment around our ethos of Planning, Make, Evaluate and Knowledge. In Year 7 Students will be introduced to the Hospitality and Catering industry with a focus on practical skills and learning about nutrients with the use of the eat well plate. Students will learn a range of basic skills, including knife skills, use of equipment, such as hob and oven, as well as being able to identify equipment and commodities.

**Autumn**

### Me in the kitchen.

1. Yes chef!
2. Health and safety executives
3. Pizza muffins
4. Mad skills and safety
5. Apple crumble
6. Deli pasta salad - **Assessed practical. They will be assessed on D M E K. Feedback will be given on how they could improve.**
7. Christmas cakes

#### Assessment:

**Design** – Demonstrating understanding of equipment and ingredients required, with a focus on Basic Health and safety within the kitchen and producing a healthy dish.

**Make** – Quality of practical skills, with a focus on basic knife skills and using different cooking techniques.

**Evaluate** – how well the student has evaluated practical work and finished product. Using sensory analysis, self and peer assessment.

**Knowledge** – the technical knowledge gained throughout and demonstrated in Do it Now activities with focus on Environmental Health officer and food Poisoning.

**Spring**

### Whats for tea?

1. Sausage rolls
2. Mini toad in the holes
3. Raspberry buns
4. Chow mien
5. Raspberry buns
6. Chicken dippers - **Assessed practical. They will be assessed on D M E K. Feedback will be given on how they could improve.**

#### Assessment:

**Design** – Demonstrating understanding of equipment and ingredients required, with a focus on Basic Health and safety within the kitchen and producing a healthy dish.

**Make** – Quality of practical skills, with a focus on basic knife skills and using different cooking techniques. Towards the end of the term students will learn Baking Skills.

**Evaluate** – how well the student has evaluated practical work and finished product. Using sensory analysis, self and peer assessment.

**Knowledge** – the technical knowledge gained throughout and demonstrated in Do it Now activities with focus on Environmental Health officer and food Poisoning.

**Summer**

### Now I can cook.

1. Scone based pizza
2. Stuffed jackets
3. Shortbread
4. Chicken wraps
5. Fairy cakes
6. Tomato soup - **Assessed practical. They will be assessed on D M E K. Feedback will be given on how they could improve.**
7. Garlic and rosemary focaccia

#### Assessment:

**Design**– Demonstrating understanding of equipment and ingredients required, with a focus on Basic Health and safety within the kitchen and producing a healthy dish.

**Make** – Quality of practical skills, with focus on baking Skills (rubbing in, creaming, whisking method etc...)

**Evaluate** – how well the student has evaluated practical work and finished product. Using sensory analysis, self and peer assessment.

**Knowledge** – the technical knowledge gained throughout and demonstrated in Do it Now activities with focus on Environmental Health officer and food Poisoning.

#### Useful resources for supporting your child at home:

BBC Good Food is an excellent resource for easy-to-follow recipes.

Direct link to Focus eLearning provided to students in school.

#### Homework:

None set regularly at KS3 for Cooking and Nutrition, but there may be some research or evaluation tasks set during the year when needed.