



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.

Aut

Healthy Lunch box

1. Health and safety - Understand Health and Safety in the Kitchen
2. Eat well plate
3. Knife skills and salsa
4. Quesadillas
5. Sausage rolls
6. Tomato Soup

Assessment:

Planning – 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.

Spr

Healthy Lunch Box

1. Savoury Muffins
2. Pasta Salad

SCA Bake off

1. Flapjacks
2. Scones
3. Carrot Cake

Assessment:

Planning – 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.

Sum

SCA Bake off

1. Apple crumble
2. Victoria Sponge
3. Tiffin
4. Afternoon Tea Project
5. Afternoon Tea final dish.

Assessment:

Planning – 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:

Ms Streams - Cooking with Kershaw practical demonstrations
BBC Good Food

Homework:

None set at KS3 for Cooking and Nutrition.