

Subject: Food Technology

Year group: 7

Week beginning	Subject Topic	Key Learning points/big questions	Independent/Home learning	Key Vocab	Linked Assessment	Resources
16 3/1	Fairtrade	<p>What does the term Fairtrade mean?</p> <p>Why should we consider purchasing Fairtrade products?</p> <p>Why is it important?</p> <p>What products are Fairtrade?</p> <p>How can we persuade others to purchase Fairtrade products?</p>	Carry out some primary research into Fairtrade. What Fairtrade foods are available? Why should we support Fairtrade? Who does Fairtrade support?	Fairtrade Premium		
17 10/1	Carrot cake	<p>Understand how to use the melting method to produce the carrot cake.</p> <p>Consider how the recipe could be adapted to incorporate other fruits and vegetables.</p> <p>Understand the role flour, sugar, butter, eggs and fruits and vegetables play in cake making.</p>		Grating Creaming Caramelisation		
18 17/1	Eggs Assessment	<p>Be able to identify different types of eggs, uses in cooking, cooking methods and nutritional value.</p> <p>Students to complete final assessment and ensure booklet three is complete with self-assessment.</p>	Use knowledge organiser to revise content in preparation for the assessment. Complete assessment and assessment booklet.	Boiling Simmering Coagulation Binding Whisk		
End of rotation						

