

## Subject: Food Technology

Year Group: 7

Week beginning	Subject Topic	NC Strand	Key Learning points/big questions	Independent/Home learning	Linked Assessment	Resources
19/04/21	<b>Welcome Back Health and safety</b>  <b>Pizza Toast</b>	Cooking and Nutrition	To understand the term food safety Be able to identify the causes of food poisoning How to prevent food poisoning  Safely produce pizza toast using the grill.  Discuss Food storage, temperature control, bacterial growth, and The 4C's. Watch video clips  <b>Key Words</b> High risk foods, food poisoning, bacteria, binary fission, temperature probe, pests, food spoilage, pathogenic bacteria, cross contamination.	Complete the knowledge check questions on page 51 of the textbook exploring food and nutrition.  Pizza toast practical task – group work.	End of unit assessment.	PowerPoint – SharePoint  <a href="https://eggbuckland.sharepoint.com/:f:/g/Technology/EogL8QGgNlIFlyNXwoYtTkBhcVlmmURDLBuxEKBXrnqhQ?e=FeG160">https://eggbuckland.sharepoint.com/:f:/g/Technology/EogL8QGgNlIFlyNXwoYtTkBhcVlmmURDLBuxEKBXrnqhQ?e=FeG160</a>
26/04/21	<b>Cous Cous Salad</b>	Cooking and Nutrition	<b>Demonstration:</b> Understand the term 'balanced diet' Understand how to adapt the recipe to meet different needs. Learn the basic functions of the different nutrients.  <b>Practical:</b> Be able to demonstrate accurate measuring of a liquid Be able to slice and dice ingredients accurately Work independently using the recipe	Complete the deliberate practice questions based on the learning from the demonstration.  Independent practical work.		

			<b>Key Words</b> Balanced diet, Couscous, Carbohydrate, Nutrients, Dice, Dissolve, Eatwell guide			
03/05/21	Rock Buns	Cooking and Nutrition	<b>Demonstration</b> Understand the process of 'rubbing in' Understand how to adapt the recipe Explain the function of the ingredients  <b>Practical:</b> Demonstrate an understanding of the 'rubbing in' method Work independently to produce a batch of rock buns  <b>Key words</b> Energy balance, Basal metabolic rate, Kilocalories	Demonstrate how to make rock buns  Discuss the term energy balance  Students to complete the questions on page 19 of the exploring food and nutrition book  Rock buns – independent practical work.		
10/05/21	Scones	Cooking and Nutrition	<b>Demonstration:</b> Understand the process for making scones Describe the key process steps i.e 'rubbing in' Explain the function of the ingredients within scones.  <b>Practical:</b> Be able to carry out the rubbing in method accurately. Be able to form the dough and cut it out with a scone cutter. Adapt the recipe by adding further flavourings and make best use of the dough when positioning the scone cutter  <b>Key Words:</b> Rubbing In , Kneading , Rolling & Cutting, Glazing	Demonstration of the scones.  Discuss rubbing in method, forming dough, rolling and shaping. Safe use of graters and cooker.  Complete the demonstration sheet during the demonstration.		

				<p>Complete the scone zone questions using the information sheet</p> <p>Independent practical scone making.</p>		
17/05/21	Scone based pizza	Cooking and Nutrition	<p><b>Demonstration:</b> Understand the process of 'rubbing in' Describe the function of the ingredients Be able to carry out the rubbing in method accurately.</p> <p><b>Practical:</b> Form the pizza base dough and shape it accurately. Prepare the toppings competently to produce an attractive looking pizza</p> <p><b>Key Words</b> Rubbing in, gradually, dice, slice, grate, roll out</p>	<p>Demonstration of the scone based pizza.</p> <p>Discuss Rubbing in method, forming dough, rolling and shaping. Expanding on pupils previous knowledge of producing the scones. Toppings – appearance, colour, texture, how to prepare – safe use of knives, graters and cooker.</p> <p>Complete a design for the scone based pizza. On the design students should highlight the functions of the ingredients.</p> <p>Independent practical work – Scone based pizza</p>		
24/05/21	New Rotation Heath and safety	Cooking and Nutrition	<p>To understand the term food safety Be able to identify the causes of food poisoning How to prevent food poisoning</p>	Complete the knowledge check questions on page 51 of the textbook exploring food and nutrition.		

			<p>Discuss Food storage, temperature control, bacterial growth, and The 4C's. Watch video clips</p> <p><b>Key Words</b> High risk foods, food poisoning, bacteria, binary fission, temperature probe, pests, food spoilage, pathogenic bacteria, cross contamination.</p>			
--	--	--	---	--	--	--