



# ST. CATHERINE'S COLLEGE

A CHURCH OF ENGLAND ACADEMY

Learning overview for (subject): Food 13 weeks - 1 double lesson per fortnight			Year group: 7	
Term	Key topics / scheme of work	What most pupils will learn (Prior assessment may alter starting point & content)	Key skills used	How will this learning be assessed?
Terms 1 and 2	<p><i>Food Safety and Hygiene</i></p> <p>Healthy Eating</p> <p><i>Developing Key Practical Skills</i></p> <p>Safe use of the various parts of the cooker</p> <p><i>Designing Food Dishes</i></p>	<p>Food safety and hygiene.</p> <p>How to use the small and larger equipment safely in the Food room.</p> <p>Various cooking skills and methods including knife skills, rubbing in method, all in one sauce making.</p> <p>Healthy Eating, '5 a day' through the context of the various practical lessons.</p> <p>Design and make activities, including savoury scones and own Christian ideas e.g., Christmas if time / opportunity permits.</p> <p>Sensory testing: e.g. taste, texture, appearance.</p> <p>How to wash up and clear away properly.</p>	<p>Knife skills and safety bridge and claw techniques established.</p> <p>Rocking technique for cutting herbs and garlic.</p> <p>Boiling, grilling, baking.</p> <p>Rubbing in method, kneading, shaping, cutting out.</p> <p>'All in one' sauce method and gelatinisation.</p> <p>Weighing and measuring - use of scales and jugs.</p> <p>Adapting recipes.</p> <p>Timing.</p> <p>Decorating – tomato crown use of herbs / cut fruit and basic presentation skills.</p>	<p>Through teacher observations of practical activities and photographic evidence.</p> <p>Evaluations – verbal and written work in their SIR profiles</p> <p>SIR profiles completed</p> <p>Scones design task as a clearly targeted assessment activity.</p> <p>Homework activities.</p>

