



Alderman White School

Curriculum Information

Year Group: 7

Subject: Food

Objectives	<p>To be able to identify hazards in the kitchen and room safety.</p> <p>To discover a range of chopping skills and to identify how enzymic browning takes place.</p> <p>Introduction of the hob and how to develop a warm vegetable salad.</p> <p>To know the reason why raising agents are used and their effects pupils to use the oven for the first time.</p>
Autumn or Spring or Summer Term	<p>Introduce Technology and Food. Hazard Kitchen tasks. Room rules.</p> <p>Demonstration - fruit salad - emphasise sensory qualities - colour, shape, enzymic browning, safe equipment use including knife skills.</p> <p>Make a fruit salad. Short evaluation on record card.</p> <p>Ideas for vegetable salads - discuss and issue with recipe sheet</p> <p>Make a Vegetable salad. Introduce safe use of the hob. Reinforce knife skills and use of small equipment. Photo & evaluate.</p> <p>Scones demonstration and experiment to show the effects of raising agents. Taste and evaluate.</p> <p>Make scones. Scone developments e.g. pinwheels (mini- pizzas, rock cakes etc.- recipe sheet)</p>
How is progress measured?	<p>Progress is measured from Technology EDSM making levels. Pupils take a photo of practical work and identify different skills, techniques that they have learnt and pupils evaluate what went well or not so well at the end of the lesson showing how they can improve.</p>
Extending Learning at home	<p>Homework consists of measuring out ingredients and prepping for the following lesson.</p>
Support Available	<p>There is Technician support available in each lesson.</p>
Useful web addresses	