

Key Stage 3 All years will produce a range of savoury and sweet dishes alongside theory

Year 7; Develop a basic understanding of nutrition and culinary skills

Year 8; Develop confidence of cooking a range of dishes And make informed decisions about food choice

Year 9; Build on previous knowledge and enhance complex practical skills

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic	Afternoon tea Project	Food Safety	The importance of a balanced diet	Dairy	Pasta	Ice cream Seasonal cookery
Key learning aims- knowledge and skills	<p>Key Knowledge: Planning and design of a product Learn about the history of tea and its production</p> <p>Key Skills: Rubbing-in Apply prior learning to handling a high-risk product correctly</p>	<p>Key Knowledge: Personal hygiene Kitchen and food hygiene Basic knife skills</p> <p>Key Skills: Develop basic knife skills Use of oven and hob</p>	<p>Key Knowledge: Eat well guide Gain an understanding of Nutrients Protein Fats Vitamins Minerals and water</p> <p>Key Skills: Develop a recipes to fit the brief</p>	<p>Key Knowledge: Acquire knowledge about the qualities and nutritional values of dairy products</p> <p>Key Skills: Creaming method Make a range of dairy products to use in a variety of different dishes</p>	<p>Key Knowledge: Create a tomato sauce Development of a product Rubbing-in Control of hob and heat.</p> <p>Key Skills: Kneading and shaping Use of pasta machine Use of blender Sensory analysis</p>	<p>Key Knowledge: High risk food and storage What is seasonal food? Advantages and disadvantages Understanding food production - Jam making Food spoilage Pectin</p> <p>Key skills: Use of electrical equipment Science behind ice cream</p>

	Sensory analysis	Hazzard spotting	Make a range of healthier options meals Be able to make own judgements on readiness	Field to fork - where does food come from		Use and control; of the hob Create and design a food label for a product
Assessment	Assessment: Scone assessment	Assessment: AQA unit when completed Work Booklet	Assessment: AQA unit when completed Work Booklet	Assessment: Piece off text about what they have learnt	Assessment: Prior knowledge and what can I remember quiz	Assessment: Prior knowledge and what can I remember quiz