CURRICULUM MAP

Year 7
Food & Nutrition
Health & Safety and basic practical skills in a food preparation area



			_	T			
							EOR Assessment Point
							Formative Assessment
						Rotation Weeks 9 and 10 / 19 /	End of Unit written test
				Rotation Weeks: 7 and 8 / 17 and 18 /	Assessment Point: Summative or AFL	28 and 29 / 38 and 39 Overarching unit intent:	Key Disciplinary Knowledge
				26 and 27 / 36 and 37			Hygiene and safety
			Rotation Weeks: 5 and 6 / 15 and 16 /	Overarching unit intent:	<u>Practical Assessment</u>	When producing the	Use of equipment
			24 and 25 / 34 and 35		Pasta Salad practical =	pasta salad are there	ose of equipment
	Rotation Weeks: 3 and 4 / 13 and 14 /	Assessment Point: Summative or AFL	Overarching unit intent:	When baking we must be aware of what safety	photo evidence	connections to all sections of the eatwell	Food Science
Rotation Weeks:	22 and 23 / 32 and 33 Overarching unit	Literacy Assessment	What needs to be	rules?	Key disciplinary knowledge	guide?	Nutrition
1 and 2 / 11 and 12 / 20 and 21 / 30 and 31	intent:	Keyword spelling and	considered when operating the grill	How does the appearance of food	Hygiene and safety	Has presentation been considered in food	Practical Skills
Overarching unit	How are the knife grips	definitions	independently?	change when food is		produced for	
<u>intent:</u>	used to prepare fruits and salad vegetables	Key disciplinary	How do we work safely	baked in an oven?	Use of equipment	assessment?	Key Concepts
What is hygiene?	safely?	knowledge	when operating the hob?	How do we present food?	Food Science	Has the smoothie been produced with full	Understanding hygiene
How do we stay safe in	Why is it important to	Hygiene and safety			Nutrition	consideration of safety	and safety in a food room
a food preparation area?	use every piece of equipment with safety in mind?	Use of equipment	What is meant by a quality finish?	How do we trap air in a mixture?	Practical Skills	when operating electrical equipment?	Operating all sections of the cooker
How do we operate a		Food Science	How can we incorporate science into	What are the sections of the eatwell guide?	Key Concepts	Has consistency been demonstrated?	Knife skills
cooker safely?	How important is it to consider senses when	Nutrition	food preparation?	of the catwell guide:	Understanding hygiene	demonstrated.	
What knife grips should	producing food items?			Can any of the	and safety in a food	Can the 8 tips for	
be used when preparing foods in a		Practical Skills		nutrients be named?	room	healthy living be communicated and	
kitchen area?		Key Concepts			Operating all sections of the cooker	examples given?	
How do we ensure that							
our ingredient quantities are accurate?	First weeks of rotation - revisit:	Understanding hygiene and safety in a food room	3 rd and 4 th weeks of rotation revisit:	5 th and 6 th weeks of rotation revisit:	- Knife skills	7 th and 8 th week of rotation revisit:	
If the rules that we set are not applied, what risk factors are there?	How are we applying our rules to ensure safe preparation of food?	Operating all sections of the cooker	How could we prevent fruit going brown through enzymic	What are the safety rules when operating the hob and grill?		Can you categorise the ingredients being used into the sections of the	
risk factors are there?		Knife skills	browning?			eatwell guide?	

