



COVID Recovery Plan – Year 9 Food.

With the school risk assessment stating practical work must be reduced to avoid contamination across year group bubbles. It is the intention to teach Year 9 Food rotation 1 as teacher demonstrations whilst keeping the theory work the same.

Where practical demonstrations are carried out, pupils will have verbal questioning throughout and a formatted worksheet to complete that allows them to highlight key hygiene and safety points as well as answer key questions as identified in the curriculum plan. Where it is safe to do so, (letter home to parents to explain the structure of home cooking) pupils will make the food product as home under parental supervision. The letter to parents will provide an ingredients list and pupils will be given a suitable home cooking recipe book relating to the curriculum map coverage.

Teacher demonstrations:

Chicken Pasta Bake
Banana and chocolate chip muffins
Curry and rice
Sweet and Sour chicken
Savoury plait
Noodle dish
Enchiladas
Bread shapes
Pizza Production

All of the above will be included in the recipe book as well as homemade curry paste / lemon muffins / savoury tartlets / red velvet cupcakes / lasagne to allow extra challenge / easier option recipes to suit all pupils and give options with equipment availability at home.