

# CURRICULUM MAP

Year 7

Food & Nutrition

Health & Safety and basic practical skills in a food preparation area – *Working with dignity and solidarity.*



# ST JAMES'

CATHOLIC HIGH SCHOOL

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



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	<p><b><u>First weeks of rotation – revisit:</u></b></p> <p>How are we applying our rules to ensure safe preparation of food?</p>	Knife skills	<p><b><u>3<sup>rd</sup> and 4<sup>th</sup> weeks of rotation revisit:</u></b></p> <p>How could we prevent fruit going brown through enzymic browning?</p>	<p><b><u>5<sup>th</sup> and 6<sup>th</sup> weeks of rotation revisit:</u></b></p> <p>What are the safety rules when operating the hob and grill?</p>		<p><b><u>7<sup>th</sup> and 8<sup>th</sup> week of rotation revisit:</u></b></p> <p>Can you categorise the ingredients being used into the sections of the eatwell guide?</p>	
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