

Stone Hill School  
Curriculum Plan 2019/20  
**FOOD TECHNOLOGY: YEAR 7**

**Intent:**

- To prepare learners for outdoor cooking (residential)
- *Understand and apply the principles of a healthy and varied diet (NC)*
- Further demonstrate their independence in practical activities
- To gain an understanding of the wider world (foods from around the world/food outlets)

**KEY WORDS:** Safety, wider world, food outlets, fresh, fast food, utensils, residential, hazards, sourced, diet

| Term                  | Week/s | Topic/Theme<br><i>Steam</i>                        | Learning Objective/s<br>Knowledge and Skills<br>To know, to use, to apply...                                                                                                                                                                                                                                                                                                                                                                                                                          | Literacy Link<br>Numeracy Link<br>SMSC Link<br>Gatsby Benchmark                                                                                      |
|-----------------------|--------|----------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|
| Autumn (1)<br>8 Weeks | 1-4    | Safety in the Food Tec room and wider food outlets | <p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To build upon pre-existing knowledge of keeping safe in the kitchen</li> <li>-To recognise potential hazards</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-To transfer learnt skills into practice</li> <li>-To gain an understanding of food outlets</li> <li>-To begin to transfer knowledge of potential hazards in food outlets (restaurants, schools kitchen, etc.)</li> </ul> | <p><b>Literacy:</b> Following instructions<br/><b>Gatsby Benchmark: 6</b><br/><b>SMSC:</b> To understand how to report a problem or ask for help</p> |
|                       | 5-7    | Food and the wider world                           | <p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To identify where produce is grown</li> <li>-To begin to recognise the importance of climate and the effects seasons can have on food produce.</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-To understand food is sourced world wide</li> <li>-To begin to explore other countries cultures and traditions</li> </ul>                                                              | <p><b>SMSC:</b> Food cultures and traditions</p>                                                                                                     |
| Autumn (2)<br>7 Weeks | 1-5    | Fresh V Fast food                                  | <p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To know the difference between 'fresh' and 'fast food'.</li> <li>-To recognise health benefits of eating fresh food.</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-To recognise foods in own diet that are 'fresh' or 'fast food'.</li> <li>-To recognise some fast food restaurants.</li> </ul>                                                                                    |                                                                                                                                                      |
|                       | 6-7    | Christmas festivities                              | <p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To recognise common UK Christmas dishes.</li> <li>-To explore and taste test different food dishes from around the world commonly made during festivities.</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-To recognise methods of preparation.</li> </ul>                                                                                                                            |                                                                                                                                                      |
| Spring (1)            | 1-6    | Residential cooking                                | <p><b>Learning Objectives</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                      |

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| 6 Weeks<br>Cooking in the outdoors                                                                |  |  | -To recognise common foods made on residential trips.<br>-To recognise some preparation methods used for food on residential trips (e.g. BBQ, packed lunches, etc.)<br><b>Knowledge and Skills</b><br>-Know how to use camping equipment and recognise cooking utensils. |  |
| The above units are repeated from after February half term until Summer for the other year group. |  |  |                                                                                                                                                                                                                                                                          |  |
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**Intended impact:**  
**Explain how the above will ensure pupils are ready for their next year**  
 The above units provide learners with an understanding of food in the wider world as well as providing pupils with learning opportunities that can aid their skills, knowledge and experience on residential trips throughout KS3 and 4. It also begins to encourage pupils to start taking responsibility for their own food choices at home and at school lunch times and the impact it can have on their lifestyle.

