

**Intent:**

- To understand and apply the principles of nutrition and health (NC).
- To explore the world of work and employment opportunities within the food industry.
- To develop knowledge and understanding of where food is sourced.

Term	Week/s	Topic/Theme <i>Key vocabulary including Tier 3 subject specific words</i>	Learning Objective/s Knowledge and Skills To know, to use, to apply...	Links to: Literacy, Numeracy, SMSC, Gatsby Benchmarks
<b>Spring (2)</b> 6 Weeks	1-4	Skills/knowledge focused <i>Skills, equipment, calories, allergens, appliances, recipe</i>	<b>Learning Objectives</b> To recognise key basic skills in preparing food dishes. To be able to source equipment independently. around the classroom. To read/follow a recipe and identify key skills. To follow instructions to wash up equipment. Know how to find key pieces of information on food labels (allergens, calories, etc.) Follow instructions to use the washing machine.	<b>Literacy:</b> Ask and answer questions. <b>Numeracy:</b> Count forwards and backwards.
	4-8	Cooking with basic ingredients <i>Common, location, appliances, ingredients, total, budget, personal</i>	<b>Learning Objectives</b> To be able to name some common recipes and the ingredients needed. To recognise basic ingredients (fruit/vegetables/ pasta, etc.). Sourcing ingredients around the food technology room (know where certain types of food are located around the kitchen e.g. cheese in fridge). Totalling costs of basic recipes. Budgeting for meals. Adapting recipes to meet personal tastes.	<b>Literacy:</b> Take part in discussions. <b>Numeracy:</b> Weighing and budgeting.
<b>Summer (1)</b> 5 Weeks	1-5	Cooking in the workplace <i>Outlets, procedures, manufacture, employment, career</i>	<b>Learning Objectives</b> To recognise different variations of food outlets (Italian, Chinese, Indian, etc.). To know various food procedures used in school. (How Elaine orders foods, preparation times, etc.). To explore employment in the food industry. To know how to research for employment in the food industry. To recognise the different types of work (cook, cleaner, waiter/ress, etc.)	<b>Literacy:</b> Infer information. Research. <b>SMSC:</b> Enjoy learning about others. <b>Gatsby Benchmark: 4</b>
<b>Summer (2)</b> 7 Weeks	1-3	Manufacturing, production and shipping <i>Worldwide, economical, ingredients, sourced,</i>	<b>Learning Objectives</b> To understand the terms 'manufacturing, production and shipping.' To learn how and where food is shipped from throughout the world. To know the manufacturing process of foods and how some companies are trying to be more economical. To know where ingredients are sourced from. To know where different types of food are commonly grown throughout the world.	<b>Literacy:</b> Develop vocabulary, Comprehend information. <b>Gatsby Benchmark: 4</b>
	4-7	Leading, planning and delivering <i>Plan, deliver, communication, leadership</i>	<b>Learning Objectives</b> To know the food ordering system used in school. To be able to plan a lesson. To plan and deliver a lesson to a Lower School class. To develop communication and leadership skills.	<b>Literacy:</b> Asking and answering questions. <b>Numeracy:</b> Logical reasoning. <b>SMSC:</b> Reflect on own success.

**Intended impact:****Explain how the above will ensure pupils are ready for their next year**

- To build upon their independence and broaden pupils their understanding of basic recipes and the skills needed to produce food dishes.  
To instil a level of care and understanding when using equipment and utensils.