

Intent:

- To complete and gain Level 1 Home Cooking Skills
- Knowledge, understanding and confidence to cook meals at home.
- To be able to use cooking skills to make home-cooked food that does not use pre prepared, ready cooked food.
- To understand the benefits of learning home cooking.
- Ability to transfer skills learnt to different recipes.
- To understand how to pass on recipes learnt to others and value of passing on information about home cooking.

Term	Week/s	Topic/Theme Key vocabulary including Tier 3 subject specific words	Learning Objective/s Knowledge and Skills To know, to use, to apply...	Links to: Literacy, Numeracy, SMSC, Gatsby Benchmarks
Autumn (1) 8 Weeks	1	Chicken pasta bake Substantial, learner record, meat, protein	Learning Objectives To know how to make a substantial pasta dish, adding vegetables. Knowing how to cook the chicken properly. Discussion on how to pass on recipes/ how to share and to get feedback and collect the evidence for learner record.	Literacy: Reading with support and independently. Numeracy: Estimate time. SMSC: Learning about themselves.
	2	Thai Green Curry Assessment, criteria, culture	Learning Objectives To know the basic skills to prepare and produce Thai Green Curry. Teacher to give feedback on how each pupil is meeting the assessment criteria each lesson.	Literacy: Develop vocabulary. Numeracy: Estimate time and weight. SMSC: Learning about the world around them.
	3	Chicken Fajitas Hygiene, raw, cooked, nutrition	Learning Objectives To learn how to adapt recipes and select ingredients to change the taste of recipes. Discussion. Hygiene e.g. raw meat and cooked meat, knowing when chicken is cooked, nutritional value.	Literacy: Give opinion. Numeracy: Estimate time. SMSC: Be creative.
	4	Fruit Crumble Fruit, healthy, seasonality Fruit Salad Fruit, healthy, nutrition, balanced	Learning Objectives To recognise ways to make food dishes healthier. Discussion on types of fruit that could be used, seasonality, cost, adjustments to recipe to make it healthier (add oats, wholemeal flour). Learning Objectives To recognise the importance of healthy balanced diet. Discussion on types of toppings. Nutritional value of fruit.	Literacy: Ask and answer questions. Numeracy: Trial and improvement. SMSC: Reflect on own success.
	5	Brownies Measuring, melting, baking Cookies Creaming, weighing, cooling	Learning Objectives Explain different methods of baking. Weighing measuring, melting chocolate. Following a recipe. Testing, baking. Learning Objectives To recognise methods of mixing and creaming ingredients. Weighing measuring, Following a recipe. Testing, baking. Cooling.	Literacy: Give an opinion. Numeracy: Estimate time. Weigh accurately. SMSC: Enjoy learning about others.
	6	Portfolio/Assessment Personal, evidence, assessment, practical	1.1 Select and prepare ingredients for a recipe - For this part of the assessment pupils chose a recipe they wanted to make from their two years of study. Involved in this assessment pupils needed to select	

			and prepare their own ingredients, follow a recipe and adapt the recipe to their own personal taste. Photo evidence and assessment sheet. Assessment -Preparation of chosen recipe and evidence of practical.	
Autumn (2) 7 Weeks	1	Portfolio/Assessment Recipe, skills, brief	1.2 Use cooking skills when following a recipe Assessment Reflect on own learning about value of gaining cooking skills. Answer the questions and write a brief.	
	2	Portfolio/Assessment Value, safety, hygiene, poster	1.3 Demonstrate food safety and hygiene throughout the cooking and preparation process Assessment Create a food hygiene and safety poster	
	3	Portfolio/Assessment Presentation, benefited	2.1 Reflect on own learning and consider two ways you have benefited from learning cooking skills. Assessment Summary for each question. 2 minute presentation	
	4	Portfolio/Assessment Home Cooking, questionnaire	2.2 Suggest two ways you could pass on information about home cooking to others. Assessment Assessment sheet discussing 2 years of study. Questionnaire.	
	5	Portfolio/Assessment Portfolio, assessment, qualification, criteria, BTEC	Check and ensure all portfolio is complete. Teacher will need to fill out assessment sheets for each pupil. Exemplar of work in cupboard upstairs.	
Spring (1) 6 Weeks				
DEADLINE 15th MAY 2020			To ensure pupils meet the deadline if needed please double up some sessions to ensure all cooking is complete and each assessment criteria has been met. All assessments sheets can be found in Common: Miss Craven: BTEC Assessment sheets and are labelled accordingly to each assessment criteria.	

Intended impact:

Explain how the above will ensure pupils are ready for their next year

Provide essential life skills and encourage pupils to cook independently. It will also allow pupils to study Level 2 Home Cooking Skills at college level if they wish.