

Stone Hill School
Curriculum Plan 2020/21
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).

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
Autumn (1) 8 Weeks	1-4	Safety in the Food Tec room and wider food outlets Safety, outlets, hazards, instructions, restaurants	<p>Learning Objectives</p> <p>To build upon pre-existing knowledge of keeping safe in the kitchen.</p> <p>To recognise potential hazards.</p> <p>To transfer learnt skills into practice.</p> <p>To gain an understanding of food outlets.</p> <p>To begin to transfer knowledge of potential hazards in food outlets (restaurants, schools kitchen, etc.)</p>	<p>Literacy: Following instructions.</p> <p>Numeracy: Making connections and comparisons.</p> <p>Gatsby Benchmark: 6</p> <p>SMSC: Demonstrate mutual respect.</p>
	5-7	Food and the wider world World, produced, grown, climate, produce, sourced	<p>Learning Objectives</p> <p>To identify where produce is grown.</p> <p>To begin to recognise the importance of climate and the effects seasons can have on food produce.</p> <p>To understand food is sourced worldwide.</p> <p>To begin to explore other countries cultures and traditions.</p>	<p>Literacy: Speak coherently, take part in discussion.</p> <p>Numeracy: Visualisation.</p> <p>SMSC: Learning about others in the Wider World.</p>
Autumn (2) 7 Weeks	1-5	Fresh V Fast food Fresh, fast food, healthy, unhealthy, restaurants, calories, protein, exercise	<p>Learning Objectives</p> <p>To know the difference between 'fresh' and 'fast food'.</p> <p>To recognise health benefits of eating fresh food.</p> <p>To recognise foods in own diet that are 'fresh' or 'fast food'.</p> <p>To recognise some fast food restaurants.</p>	<p>Literacy: Ask questions, answer questions, give opinion.</p> <p>Numeracy: Calculating differences in calories and protein.</p>
	6-7	<p>Christmas festivities Christmas, festivities, world, seasons</p> <p>Summer term class Manufacturing methods Manufacturing, methods, worldwide, produce</p>	<p>Learning Objectives</p> <p>To recognise common UK Christmas dishes.</p> <p>To explore and taste test different food dishes from around the world commonly made during festivities.</p> <p>To recognise methods of preparation.</p> <p>Learning Objectives</p> <p>To recognise the term 'manufacturing methods'.</p> <p>To explore manufacturing methods across the world.</p> <p>To identify different methods of manufacturing.</p>	<p>Literacy: Take part in discussion, use new vocabulary.</p> <p>Numeracy: Recognising and recall different seasons.</p> <p>SMSC: Knowledge of different religions in the world.</p>
Spring (1) 6 Weeks Cooking in the outdoors	1-6	Residential cooking Trip, independence, residential, preparation, utensils, outdoors, BBQ, stove	<p>Learning Objectives</p> <p>To recognise common foods made on residential trips.</p> <p>To recognise some preparation methods used for food on residential trips (e.g. BBQ, packed lunches, etc.).</p>	<p>Literacy: Plan, draft, edit Write for a purpose.</p> <p>Numeracy: Working systematically.</p>

			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 with the exception of 'Christmas festivities' changed to 'food manufacturing' methods for the Summer term.				

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.

