

SCHEME OF LEARNING – FOOD TECHNOLOGY – YEAR 7

Year 7	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2					
	First rotation group			Next rotation group follows the same course							
Content	Health and Safety Introduction including the 4C's. Rules and expectations of behaviour Equipment activity Knife skills – bridge and claw demo bridge and claw Fruit Salad Practical Fruit sculpture design sheet including enzymic browning. Practical – fruit sculpture Methods of cooking including convection, conduction, and radiation. Practical – pitta pockets	Cheese Scones demo rubbing in method. Questions about demo x10 Cheese Scone Practical Jam bun demo and sugar research lesson Practical Jam Buns Seasonality research lesson Design a Yule log lesson OR easter Nests. Practical - Decorating Yule Log Evaluation of Yule Log	Eatwell guide and 5 a day Practical – potato wedges and dip Pizza and Pasta research lesson Practical – pasta bake Food miles and packaging lesson Practical – Pizza baguettes Packaging lesson – design pizza baguettes.								
Why?	<p>All students are on a rotation for half the year divided with DT. During this year students will contribute to a Showbie file to demonstrate coverage of the four assessment objectives. Students are joining the school with a very varied experience of Food Technology and often without practical experience in a professional kitchen environment.</p> <p>Our aim is to build their confidence within this environment whilst looking at a variety of basic skills. The initial lessons are based on how to work within the area whilst considering safety and hygiene in a practical room and working with food. Hygiene is related to personal, environmental, preparing, cooking, clearing and storing. This is related to each practical and built up in complexity throughout the term. The chosen practical tasks are given to the students so that they improve this awareness and are able to understand basic cooking methods such as hob, oven and grill. There will be a strong emphasis on preparing students to be able to follow a given recipe understanding the use of timings and temperature control.</p> <p>The latter half of the rotation is given over to applying these skills to Foods Around the World and being able to consider other recipes on a given theme.</p> <p>We aim to bridge the gap of students with a wealth of experience and those with none at the start of their secondary school career. All of the above is delivered through a combination of practical and theory lessons. Students are expected to use the structure of the each task as an opportunity to fully engage with these tasks and should be at beginning and developing levels therefore covering the assessment objectives. Year 7 is the first of the building blocks of the subject so that they can work confidently and safely in Years 8 and 9.</p>										
Matrix reference - National Curriculum reference- see additional document.	AO1: Understanding and recall of key themes and topics AO3: Technical ability using equipment skilfully AO3: Understanding of practical processes and techniques AO4: Consideration of wider issues	AO1: Understanding of materials and ingredients AO1: Application of knowledge into different situations AO3: Technical ability using equipment skilfully AO3: Understanding of practical processes and techniques	AO2: Creative and technical design skills AO2: Ability to explain ideas clearly AO3: Technical ability using equipment skilfully AO3: Understanding of practical processes and techniques AO3: Planning and adaptability NC:	AO2: Develop criteria for future practical outcomes AO3: Technical ability using equipment skilfully AO3: Understanding of practical processes and techniques NC: Understand the characteristics of a broad	AO3: Technical ability using equipment skilfully AO3: Understanding of practical processes and techniques AO3: Planning and adaptability AO4: Reflect on outcomes objectively AO4: Consideration of further improvement	AO3: Technical ability using equipment skilfully AO3: Understanding of practical processes and techniques AO4: Reflect on outcomes objectively AO4: Consideration of further improvement NC:					

SCHEME OF LEARNING – FOOD TECHNOLOGY – YEAR 7

	NC: To understand and apply the principles of nutrition and health. Each year the students apply health within the projects we offer.	NC: To become competent in a range of cooking techniques and have an awareness of taste, texture and smell.	All practical lessons select and prepare ingredients, use an appropriate range of equipment and apply heat through cooking.	range of ingredients.	NC: A04: Consideration of further improvement	A04: Consideration of wider issues						
Assessments	Assessments based on Faculty and school guidelines. Assessment based on Fruit sculpture work 1.1, 1.2 & 2.3 See separate SOA for more detail.	Assessments based on Faculty and school guidelines. Assessment based on Practical cheese scones work 3.1 & 2 See separate SOA for more detail.	Assessments based on Faculty and school guidelines. Assessment based on the Eatwell guide and 5 a day work 2.2 & 4.2 See separate SOA for more detail.									
Morals and meanings - In year 7 we aim to build up skills in students that allow them to show resilience in FT if something goes wrong, Confidence to push their practical work and the creativity to design and implement fruit based sculptures and other foods. Through sharing their work on social media channels and peer feedback we aim to help them grow in self worth.												