

SUBJECT NAME FOOD TECHNOLOGY



ALDER
Community High School

YEAR GROUP Y7

Autumn	Food Safety/ Food hygiene	
	Composites • To know how to be safe within food technology • To know how to identify hazards in the food room and how to prevent them. • To know the correct method for preparing a fruit salad. • To know how to clean equipment effectively to prevent the spread of bacteria • To know the correct equipment for preparing apple crumble. To know the correct technique for the rubbing in method • To know how to work hygienically within the food room. • To know what the creaming method is. To know the correct equipment for making a cake. • To know why contamination occurs. To know ways to prevent contamination. To know the potential consequences of contamination. • To know the correct consistency of a scone dough. To know the correct setting for baking on the oven. • To know how to avoid contamination in food.	Key Vocabulary Control Hazard Risk Hygiene Cross-contamination Bacteria Food poisoning Perishable Equipment Pathogen
	Assessment Design: Lesson 10 Students will create a design plan for their own Fruit scones. They will show high levels of creativity, using own ideas to create high	ILS Using knowledge organisers create: • Flashcards



	imaginative design in response to the brief. They will annotate and create an accurate time plan independently and showing awareness of amendments that can be made to the recipes. They have a success criteria that needs to be ticked. Make: Lesson 11 Students will create their own fruit scones they will be assessed on how well they are doing the rubbing in method, the use of oven safely and independently, independently shaping the dough and they will check if the scones are ready and also personal and kitchen hygiene. Evaluate: Lesson 12 Students will complete a written evaluation of their Fruit scones. They will evaluate their own performance against a set criteria.	• Knowledge drop • Mind map • Using Frayer Model to Practice key vocabulary definitions
	How to help at home: • Practise weighing and measuring ingredients accurately. • Discuss kitchen safety, including safe use of the oven and handling utensils. • Encourage good hygiene by washing hands and cleaning up as they work. • Explain the steps of the recipe and evaluate the finished scones, considering what went well and what they would improve next time.	Wider reading • BBC Bitesize – Food Preparation and Nutrition – Explore food safety, hygiene, nutrition and practical cooking skills. • The Science of Cooking – Learn about the science behind baking and cooking. • Read and compare different fruit scone recipes, looking at ingredients, methods and baking times. • Read guidance from the Food Standards Agency on food hygiene and safe food handling.
	SMSC Social: Working cooperatively in pairs or groups, sharing equipment responsibly, and communicating effectively during practical cooking tasks. Moral: Understanding the importance of food hygiene, health and safety, and reducing food waste by using ingredients responsibly. Spiritual: Expressing creativity through recipe development, flavour combinations, food presentation, and exploring personal food preferences.	Careers Links: Chef, EHO, Baker, Entrepreneur, Food scientist, Food safety officer, Health and safety executive, Public health officer, Restaurant manager, Bartender, Waiter, Waitress, Pastry Chef, Executive chef, Farmer, Food stylist, Food photographer, Business manager



	Cultural: Exploring foods, ingredients, and cooking traditions from different cultures, while developing an appreciation of diverse cuisines and dietary practices.	
Spring	Topic/Big Question	
	Composites	Key Vocabulary
	Assessment	ILS
Summer	Topic/Big Question	
	Composites	Key Vocabulary
	Assessment	ILS
	How to help at home	Wider reading
	SMSC	Careers Links



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