

Year 9 Enrichment: Compassion Kitchen

Unit Title: Compassion Kitchen	Number of lessons: 8 (4 doubles)
DofE: Voluntary, skill	
<p>Lessons in sequence:</p> <ol style="list-style-type: none"> 1. Baking: Chocolate chip shortbread cookies 2. Baking: Abbey biscuits 3. Baking: Muffins 4. Baking: Raspberry buns 	
<p>Prior knowledge: (What are we assuming that pupils know from KS2/3? What do pupils need to know before they learn it?)changes result</p> <p>How to follow a recipe</p> <p>Yrs 7 and 8:</p> <p>Basic hygiene and safety</p> <p>How to wash up and wipe down benches</p> <p>How to organise your time</p> <p>How to use the oven</p> <p>How to weight and measure ingredients</p> <p>All in 1 method of cake mixing</p> <p>Rubbing in</p> <p>How to make a dough consistency</p> <p>Baking and testing for readiness</p> <p>Make decisions as to whether the cakes are done</p> <p>Present food attractively</p> <p>Portion control</p>	<p>Common misconceptions</p> <p>Cakes are ready sooner than they are (testing for readiness)</p> <p>Consistency of dough (adding too much milk / liquid)</p> <p>Weighing and measuring</p> <p>Timing</p>
<p>Key substantive knowledge:</p> <p>How to bake cakes following a recipe</p> <p>Ingredients needed for various cakes</p> <p>Pros and cons of cakes re: nutrition</p> <p>Cooking skills and methods</p> <p>Hygiene and safety skills</p>	
<p>Key disciplinary knowledge:</p> <ul style="list-style-type: none"> - melting - all in one - rubbing in - creaming - forming, shaping - portion control - using a range of basic equipment - weighing and measuring - using cooker safety – removing and putting items in oven - tests for readiness - thought given to final presentation 	
<p>Assessment opportunities:</p> <p>n/a</p>	

<p>Key terms: Rubbing in Method Recipe Creaming Melting Portion control Safety Hygiene Citizenship Respect Open mindedness nutrition</p>	<p>Cross curricular aspects / Numeracy / Literacy / British Values / Careers aspirations / Citizenship / SMSC Measuring and weighing Volunteering Compassion for others less fortunate / social responsibility Moral education – donating their best cakes to the Open Kitchen Healthy living: pupils can adapt recipes to make them healthier</p>	
<p>PLTs: Reflective learners Self managers Teamworkers Creative thinkers</p>	<p>Christian values: Humility Thankfulness Service Compassion Koinonia</p>	<p>Character attributes Caring for others Citizenship Respect Open mindedness.</p>
<p>Hinterland: Baking and cooking at home with parents / family</p>		

Lesson Objective:	Lesson Outcomes:	Key strategies (key subject knowledge and pedagogical subject knowledge)	Assessment opportunities
<p>To make cakes, donating the ingredients and the best cakes to the Open Kitchen at Hollinshead St Church run by Chorley Help the Homeless</p>	<p>Pupils can:</p> <ul style="list-style-type: none"> • explain what happens at the Open Kitchen and how it serves the community • organise recipes and ingredients each week • organise themselves / hair, hands, wipe surfaces, demonstrate that they are good self managers • follow a recipe • explain both negative and positive health aspects of the cakes they are baking, including: disease, tooth 	<p><i>Key substantive:</i></p> <ul style="list-style-type: none"> • pros and cons of cakes re: nutrition • cooking skills and methods including: <ul style="list-style-type: none"> - hygiene and safety - melting - all in one - rubbing in - creaming - forming, shaping - portion control - using a range of basic equipment - weighing and measuring - using cooker safety – removing and 	

	<p>decay, digestive problems, diabetes</p> <ul style="list-style-type: none">• explain nutritional benefits of the cakes they are making: energy / prevention against malnutrition, eating these as a pudding rather than a snack• explain the problems homeless people encounter: malnutrition etc• pupils feel socially included and encourages compassion for others• Select their own ingredients to put into their cakes / show their individuality and creativity	<p>putting items in oven</p> <ul style="list-style-type: none">- tests for readiness- thought given to final presentation	
--	--	--	--