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| Year \_\_7\_\_ | **Topic: Using equipment safely****Period:** Spring 2 |
| **Overview of topic:**Pupils understand the basics related to safety, hygiene, and food.  |
| **Key** **knowledge:****Students gain an understanding of how to work safely in a Food room, how to avoid food poisoning, how to make, store and prepare basic foods.** **Students will gain knowledge about healthy eating, obesity, the ‘Eat well guide’ and some environmental issues.** **Key vocabulary:** **Recipe, Poisoning, contamination, safety, hygiene, storage, hob, oven, and preparation**

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| **Tier 2** | **Tier 3** |
| **Food****Clean****Equipment****Weigh****Measure** | **Cross contamination****Nutrition****Obesity****Bridge and claw** |

 | **Key skills:****Pupils develop their skills of using equipment safely to produce a range of** **savoury healthy products.****Students learn to use knives, the hob and oven safely as well as a variety of other pieces of equipment.** **Basic making skills are taught and students produce a range of dishes from fruit salad, coleslaw, crumble, sweet and sticky chicken wings, stewed fruit, and Musili bars etc.** |
| **Co-curricular opportunities:****ASPIRE days may give students the opportunity to explore different foods, use a wider variety of equipment and research topics such as Food poverty and Food waste.** | **Key reading skills taught:****During theory lessons the following skills taught are:****Skimming** **Scanning****Highlighting****Reading aloud****Wider Reading Opportunities/Links:**Cookbooks.  |
| **How can I use this information at home?*** Read the recipe with your child before the lesson and discuss.
* Weigh out ingredients at home with your child.
* Encourage your child to help with preparing, making, and washing up at home.
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