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| Year \_\_8\_\_ | **Topic: High risk and low risk foods, multicultural food.****Period:** Spring 2 |
| **Overview of topic:**Students have the basic knowledge of working with some specialist food equipment, how to work safely in the food room, healthy eating and a basic understanding of Food safety, hygiene, and nutrition. Students also have a basic knowledge of some environmental issues such as food waste and food poverty. |
| **Key** **knowledge:**Students gain a wider understanding of Multicultural foods and the ingredients used to make products.Students will gain knowledge of how to use high risk and low risk foods to produce Multicultural dishes.**Key vocabulary:****Multicultural, High risk and low risk, nutrition, safety, combine, shape etc**

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| **Tier 2** | **Tier 3** |
| **Temperature****Storage****cook****Spice****Adapt** | **Cuisine****Melting method****Batter****Dormant****Aromatic** |

 | **Key skills:** **Pupils develop their cooking skills further by producing a range of Multicultural dishes such as Spaghetti Bolognaise, Burgers, rice salad, stir fry, Chicken curry, banana flapjack and toad in the hole etc.****Through working with high-risk foods students gain knowledge of the correct temperatures for storing,** **cooking, and serving foods.****Through theory work students will have a greater understanding of foods from other cultures, food safety, high risk and low risk foods etc**  |
| **Co-curricular opportunities:** **ASPIRE days may give students the opportunity to explore a range of Multicultural ingredients and products.** | **Key reading skills taught****Skimming****Scanning****Highlighting****Read aloud****Wider Reading Opportunities/Links:**Cookbooks and recipes available online, in the library and free recipe cards in supermarkets.  |
| **How can I use this information at home?****Weigh out ingredients at home prior to the lesson.****Read the recipe and adapt according to your tastes/dietary requirements.** |