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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**   |  |  | | --- | --- | | **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.** | |