

Bellerive FCJ Catholic College



Department: DT: FOOD

Year Group: 7

Term	Learning Focus	Key Knowledge and Skills	Assessment	Challenge and Enrichment
1	What is Food Technology? Hygiene and Safety Small Kitchen Equipment & Knife Skills Garnishing & Presentation Weighing & Measuring Oven Safety & Cooking Methods Rubbing-in method for scones Design Brief & Nutrition End-of-Unit Assessment and Evaluation	<ul style="list-style-type: none"> Understand importance of hygiene and safety; differentiate hygiene vs safety Identify equipment and uses; apply bridge and claw cutting techniques Apply garnishing techniques; understand purpose of garnish Key units used for measuring solids and liquids; apply creaming method for cookies Identify cooker parts; associated cooking methods Apply rubbing-in method; achieve correct dough consistency Generate ideas; apply nutrition principles for pizza Recall knowledge and reflect on skills learned; identify gaps 	Class discussion and Q&A Practical observation during fruit salad preparation Peer assessment of sandwich presentation Practical cookie-making task Practical cookie bake Practical scone-making task Design and make a nutritious pizza Written evaluation and end of unit assessment	Explore real-world examples of importance of food safety in industrial kitchen Use exotic/seasonal fruits for creativity Research global garnishing styles Investigate famous bakers and their signature techniques Adapt recipe with unique flavour combinations Discuss plain vs self-raising flour and its effects Research Italian cuisine and famous chefs Suggest improvements for future projects

Repeated on a carousel with 4 different groups.