

Bellerive FCJ Catholic College



Department: DT: FOOD

Year Group: 7

Term	Learning Focus	Key Knowledge and Skills	Assessment	Challenge and Enrichment
1	<p>What is Food Technology? Hygiene and Safety</p> <p>Small Kitchen Equipment & Knife Skills</p> <p>Garnishing & Presentation</p> <p>Weighing & Measuring</p> <p>Oven Safety & Cooking Methods</p> <p>Rubbing-in method for scones</p> <p>Design Brief & Nutrition</p> <p>End-of-Unit Assessment and Evaluation</p>	<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 	<p>Class discussion and Q&A</p> <p>Practical observation during fruit salad preparation</p> <p>Peer assessment of sandwich presentation</p> <p>Practical cookie-making task</p> <p>Practical cookie bake</p> <p>Practical scone-making task</p> <p>Design and make a nutritious pizza</p> <p>Written evaluation and end of unit assessment</p>	<p>Explore real-world examples of importance of food safety in industrial kitchen Use exotic/seasonal fruits for creativity</p> <p>Research global garnishing styles</p> <p>Investigate famous bakers and their signature techniques</p> <p>Adapt recipe with unique flavour combinations</p> <p>Discuss plain vs self-raising flour and its effects</p> <p>Research Italian cuisine and famous chefs</p> <p>Suggest improvements for future projects</p>

Repeated on a carousel with 4 different groups.