

Yr Group	Topic	Lesson content (order)	What do pupils need to know:	Skills utilised / subject disciplines	Cross Curricular Links / Transferable knowledge.	Assessment
Year 7 Design & Technology Students will rotate through 3 areas of DT	Cooking & Nutrition rotation 7 th – 25 th November (11 weeks, 3 days)	<ul style="list-style-type: none"> • Introduction to cooking & nutrition • Health, safety & hygiene • Healthy eating • Food provenance • Practical preparation & cooking techniques (throughout) – basic. 	<ul style="list-style-type: none"> • How to use equipment safely • Apply the principles of healthy eating • Where our food comes from & how it is produced • The benefits of eating seasonally • Weigh & measure ingredients accurately • Follow both written and verbal instructions carefully. 	<ul style="list-style-type: none"> • understand and apply the principles of nutrition and health • cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet • become competent in a range of cooking techniques: safe knife skills, accurate weighing & measuring, boiling, roasting & baking. • understand the source, seasonality and characteristics of a range of ingredients 	Maths – weighing & measuring English – reading recipes PHSCE – resilience and determination.	Practical assessments throughout rotation, end of module assessment.
Year 8 Design & Technology Students will rotate through 3 areas of DT	Cooking & Nutrition rotation 7 th – 25 th November (11 weeks, 3 days)	<ul style="list-style-type: none"> • Personal & kitchen hygiene • Food spoilage • Nutrients • Vegetarian diets • Food production • Evaluation of dishes • Practical cooking & preparation techniques – developing (throughout) 	<ul style="list-style-type: none"> • How to use an increasing range of equipment safely • Apply the principles of food safety and hygiene to a practical situation • How different foods can provide us with nutrients & how these are used in the body • How a range of vegetarian diets differ, how nutritional needs 	<ul style="list-style-type: none"> • understand and apply the principles of nutrition and health • cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet • become competent in a range of cooking techniques: safe knife skills, accurate weighing & measuring, boiling, roasting & baking, roux. 	Maths – weighing & measuring English – reading recipes PHSCE – resilience and determination.	Practical assessments throughout rotation, end of module assessment.

			<p>can be met and reasons for choice.</p> <ul style="list-style-type: none"> • How some foods can be produced on an industrial scale • How to evaluate own dishes • Weigh & measure ingredients accurately • Follow both written and verbal instructions carefully. 	<ul style="list-style-type: none"> • understand the source, seasonality and characteristics of a range of ingredients 		
Year 9 Hospitality & Catering	Term 1 - Nutritionally balanced diets, reasons for food choice & Food safety	<ul style="list-style-type: none"> • Standard vegetable cuts • Types of contamination • Food poisoning • Allergy & intolerance • Balanced, nutritional diets • Special diets overview • Practical preparation, cooking & evaluating (throughout) – improving skills. 	<ul style="list-style-type: none"> • How to use a knife safely to carry out specific cuts precisely • That food can be contaminated by chemicals, metals, poisonous plants & biological agents • The difference between allergy & intolerance. • Most common allergens. • Symptoms of allergy and intolerance • That a wide range of foods should be eaten to provide the correct balance of nutrients • A range of special diets & reasons for following them • Weigh & measure ingredients accurately 	<ul style="list-style-type: none"> • understand and apply the principles of nutrition and health • cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet • become competent in a range of cooking techniques: safe knife skills, accurate weighing & measuring, boiling, frying, stir-frying, roasting & baking. • understand the source, seasonality and characteristics of a range of ingredients • Level 1/2 Hospitality & Catering – Unit 1: 1.4.1, 1.4.2, 1.4.3. Unit 2: 2.1.1, 2.3.1, 2.3.2, 2.3.2,2.4.1, 2.4.2 	<p>Maths – weighing & measuring English – reading recipes PHSCE – resilience and determination. Science – bacteria & contamination, nutrients. RE – religious diets.</p>	<p>Practical assessments throughout rotation, end of term & end of module assessments.</p>

			<ul style="list-style-type: none"> Follow both written and verbal instructions carefully. 			
	Term 2 – Food provenance & special diets	<ul style="list-style-type: none"> Seasonality Food miles, food waste & carbon footprint Grown, reared & caught food Sustainability Food choice Menu planning Practical preparation, cooking & evaluating (throughout) – improving skills. 	<ul style="list-style-type: none"> That the seasons change what type of foods at their best at that time of year. The environmental and quality impact of food miles. How food waste impacts on cost and the environment, how leftover food can be used rather than wasted. Ways in which food can be grow, reared, and caught. How sustainable fishing works & why this is beneficial How the hospitality & catering industry can be more sustainable The reasons why people choose particular foods Factors affecting menu planning Weigh & measure ingredients accurately Follow both written and verbal instructions carefully. 	<ul style="list-style-type: none"> understand and apply the principles of nutrition and health cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet become competent in a range of cooking techniques: safe knife skills, accurate weighing & measuring, boiling, frying, stir-frying, roasting & baking. understand the source, seasonality and characteristics of a range of ingredients Level 1/2 Hospitality & Catering – Unit 1: 1.4.1, 1.4.2, 1.4.3. Unit 2: 2.1.1, 2.2.1, 2.3.1, 2.3.2, 2.3.2,2.4.1, 2.4.2 	<p>Maths – weighing & measuring English – reading recipes PHSCE – resilience and determination. RE – religious diets. Geography – food waste, food miles, carbon footprint.</p>	<p>Practical assessments throughout rotation, end of term & end of module assessments.</p>

	<p>Term 3 – Planning for specific needs, production plans & food styling</p>	<ul style="list-style-type: none"> • Planning for specific needs • Costing recipes • Production planning • Special diets project • Food styling • Practical preparation, cooking & evaluating (throughout) – improving skills. 	<ul style="list-style-type: none"> • How specific customer needs change what dishes are put onto menus. • How to create a clear, dovetailed plan for production. • Work independently to plan, prepare, cook and evaluate meals for a specific special diet. • How to style food so as it looks its best/ most appealing to the customer. • Weigh & measure ingredients accurately • Follow both written and verbal instructions carefully. 	<ul style="list-style-type: none"> • understand and apply the principles of nutrition and health • cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet • become competent in a range of cooking techniques: safe knife skills, accurate weighing & measuring, boiling, frying, stir-frying, roasting & baking. • understand the source, seasonality and characteristics of a range of ingredients • Level 1/2 Hospitality & Catering – Unit 1: 1.4.1, 1.4.2, 1.4.3. • Unit 2: 2.1.1, 2.2.1, 2.3.1, 2.3.2, 2.3.2,2.4.1, 2.4.2 	<p>Maths – weighing & measuring English – reading recipes PHSCE – resilience and determination. RE – religious diets.</p>	<p>Practical assessments throughout rotation, end of term & end of module assessments.</p>
--	--	--	---	--	---	--