



## Technology Department Year 7 Food, long term planning

Week	36	37	38	39	
W/C Date	25-Jun	2-Jul	9-Jul	16-Jul	
Topic	Students not currently in school				
Key Objectives					
Assessment					
Homework					

### Department Year 7 grades 3-8 long term plan

	Assessment weeks
	Moderation week
	Data Capture
	STAR marking
	Exit Poll

### Key Skills to be covered

Fruit Fusion  
 Pizza Toast  
 Pasta Salad  
 Melting Moments  
 Breakfast Omelette  
 Fruit Muffins

Week	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18
W/C Date	03-Sep	10-Sep	17-Sep	24-Sep	01-Oct	08-Oct	15-Oct		29-Oct	05-Nov	12-Nov	19-Nov	26-Nov	03-Dec	10-Dec	17-Dec		
Topic	Student Introduction	Health and safety	Dem Knife skills	Practical Fruit Fusion	Dem Cooker	Practical Pizza Toast			Dem Cooking styles	Practical Pasta Salad	Melting method dem	Practical Melting Moments	Dem omelette and healthy eating	Practical breakfast omelette	Dem breakfasts around the world	Practical Fruit muffins		
Key Objectives		To be able to understand the key points of health and safety in the food room.	To be able to explain how to make a fruit fusion, why correct knife handling skills are required and what air miles are.	To be able to explain how to make a fruit fusion, why correct knife handling skills are required and what air miles are.	To learn the process of how to make Pizza Toast and different parts of the cooker	To use their practical skills to confidently make a pizza toast	ASSESSMENT AND FEEDBACK		To understand how to make pasta salad and to boil and simmer and use both knife techniques.	To demonstrate your knife skills and controlling the hob	To understand what the melting method is, the name and use of equipment and what oats are.	To work independently and follow a recipe to make melting moments.	To understand the value of breakfast in a healthy diet and why some people choose not to eat it.	To work with a partner in a safe and hygienic way to produce a breakfast omelette.	To be able to explain how to make Muffins and to investigate more information on your countries breakfast.	To work with a (new) partner in a safe and hygienic way to produce muffins.		
Assessment	BASELINE TESTING	Top 10 safety list in the foodroom	Air miles definition	Assessed on outcome of practical.		Assessed on outcome of practical.	Green pen STAR marking from previous sheets			Assessed on outcome of practical.		Assessed on outcome of practical.		Assessed on outcome of practical.		Assessed on outcome of practical.		
Homework					Washing up work sheet				Bring ingredients for next week and a container.	Oats leaflet	Bring ingredients for melting moments and container	Revise for end of unit test next week.	Bring ingredients for next week.	Egg leaflet	Banana/blueberries/container. Eat well plate poster.	Ask at home for an opinion of muffins, (taste, texture, appearance		

Week	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34
W/C Date	07-Jan	14-Jan	21-Jan	28-Jan	04-Feb	11-Feb		25-Feb	04-Mar	11-Mar	18-Mar	25-Mar	01-Apr	08-Apr		
Topic	ASSESSMENT AND FEEDBACK	Roll-over week	Health and safety	Dem Knife skills	Practical Fruit Fusion	Dem Cooker		Practical Pizza Toast		Dem Cooking styles	Practical Pasta Salad	Melting method dem	Practical Melting Moments	Dem omelette and healthy eating		
Key Objectives			To be able to understand the key points of health and safety in the food room.	To be able to explain how to make a fruit fusion, why correct knife handling skills are required and what air miles are.	To be able to explain how to make a fruit fusion, why correct knife handling skills are required and what air miles are.	To learn the process of how to make Pizza Toast and different parts of the cooker	To use their practical skills to confidently make a pizza toast	ASSESSMENT AND FEEDBACK	To understand how to make pasta salad and to boil and simmer and use both knife techniques.	To demonstrate your knife skills and controlling the hob	To understand what the melting method is, the name and use of equipment and what oats are.	To work independently and follow a recipe to make melting moments.	To understand the value of breakfast in a healthy diet and why some people choose not to eat it.			



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Assessment			Top 10 safety list in the foodroom	Air miles definition	Assessed on outcome of practical.		Assessed on outcome of practical.	Green pen STAR marking from previous sheets		Assessed on outcome of practical.		Assessed on outcome of practical.		
Homework	Green pen STAR marking from previous sheets					Washing up work sheet			Bring ingredients for next week and a container.	Oats leaflet	Bring ingredients for melting moments and container	Revise for end of unit test next week.	Bring ingredients for next week.	

	35	36	37	38	39	40	41	42	43	44	45	46	46
Week	29-Apr	06-May	13-May	20-May		03-Jun	10-Jun	17-Jun	24-Jun	01-Jul	08-Jul	15-Jul	13-May
W/C Date	Practical breakfast omelette	Dem breakfasts around the world	Practical Fruit muffins			Egg structure	Practical						
Topic	To work with a partner in a safe and hygienic way to produce a breakfast omelette.	To be able to explain how to make Muffins and to investigate more information on your countries breakfast.	To work with a (new) partner in a safe and hygienic way to produce muffins.	ASSESSMENT AND FEEDBACK		To be able to explain how to make an omelette and understand the basic structure of eggs.	To demonstrate your skills in successfully making an omelette.	ASSESSMENT AND FEEDBACK					
Key Objectives	Assessed on outcome of practical.		Assessed on outcome of practical.				Assessed on outcome of practical.	Year 8 Starts					
Assessment	Egg leaflet	Banana/ blueberries/ container. Eat well plate poster.	Ask at home for an opinion of muffins, (taste, texture, appearance	Green pen STAR marking from previous sheets		Bring ingredients for next week and a container	Evaluation sheet	Green pen STAR marking from previous sheets					