



<b>Subject</b>	Food
<b>Term</b>	Rotation 1
<b>Duration (Approx)</b>	16 Weeks
<b>Module</b>	Healthy Eating

**Skills and concepts to be developed and assessed (linking to identified AOs)**

- Food Hygiene
- To understand and apply the principles of a healthy and varied diet
- Safe use of all equipment the pupils will use in the room
- Oven baking and cooking on the hob
- Prepare fruit, vegetables, pasta and cooked meat

**Factual knowledge to be taught and assessed (including subject specific vocabulary)**

- Eat-well plate. Factors that must be considered in a healthy diet.
- How to select healthy ingredients according to their nutritional value.
- Sensory factors in food evaluation using terms related to texture, taste and appearance.
- Selecting the correct utensils for each operation.

**Formative Assessment/key piece of work prior to end of unit:**

In this module we will be assessing the following:

- Making skills
- Evaluating
- Cooking and Nutrition

**Building Retention: What prior learning must be built upon/revisited and how will it be assessed?**

The module will assume that all pupils will have had some experience of cooking previously at school or in the home. However, no prior knowledge is required for a pupil to fully access the course.

**Spelling-Punctuation-Grammar. How will you promote high standards within this module?**

- Written work is checked and corrected using school policy and literacy codes.
- Work will adhere to the school and department policy for presentation.
- Homework policy is used in order to set appropriate homework.

**Summative Assessment:**

All KS3 food projects are formally assessed at the end of each unit when an overall judgment will be made on:

- Acquiring skills
- Developing skills
- Proficient skills
- Excellent skills

**Link forward: where next for the learning?**

After this module pupil will move to a resistant material module:

Because D&T is one subject the systems pupils experience across each module will be seen again in subsequent modules even though the focus areas will be different.