

Subject	Food
Term	Rotation 1
Duration (Approx)	16 Weeks
Module	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.