

Curriculum Information Bramcote College

Year Group: 7

Subject: Technology - Food

Objectives/purpose Autumn Term	To be able to identify hazards in the kitchen and room safety. To discover a range of knife skills e.g. chopping, slicing, paring and to identify how enzymic browning takes place. Introduction of the hob and how to develop a warm vegetable salad. To know the reason why raising agents are used and their effects. Pupils to gain confidence in using the hob, grill and oven independently. Introduce Technology and Food. Hazard Kitchen tasks. Room
Spring Term	- Demonstration - fruit salad - emphasise sensory qualities -
	colour, shape, enzymic browning, safe equipment use including knife skills.
Summer Term How is progress	Make a fruit salad. Short evaluation on record card. Group work- cooking methods (using apples) Ideas for vegetable salads - discuss and issue with recipe sheet Make a Vegetable salad. Introduce safe use of the hob. Reinforce knife skills and use of small equipment. Photo & evaluate. Pizza snacks using assorted breads Scones demonstration and experiment to show the effects of raising agents. Taste and evaluate. Make scones. Scone developments e.g. pinwheels (mini- pizzas, rock cakes etc recipe sheet)
How is progress measured?	Progress is measured from Technology EDSM making levels. Pupils take a photo of practical work and identify different skills, techniques that they have learnt and pupils evaluate what went well or not so well at the end of the lesson showing how they can improve.
How is the subject externally examined? (KS4 and KS5)	
Extending Learning at home	Homework consists of measuring out ingredients and prepping for the following lesson. Food safety tasks- rules of the kitchen
Support Available	There is Technician support available in each lesson.

Useful web addresses	www.technologystudent.com
and book	www.bbcbitesize.com
resources/revision	
guides	

Date reviewed: