

Overview (Key Stage 3)

Year	Year 7 Culinary Arts					
Foci	This scheme of work has been developed to enable pupils to learn where food comes from, how to cook a range of dishes safely and hygienically and to apply their knowledge of healthy eating.					
Time	HT1	HT2	HT3	HT4	HT5	HT6
Project	Basic training	How to make a pop up restaurant	Food Cultures	Breads	Using Eatwell guide	Creating menus for a diet or age group
Subject	Food Safety and Senses	Project brief	Food Provenance	Food Science	Food Nutrition and health	Food choices
Key Idea	How to connect to cookery and where it could lead you (career)	Event planning/considerations	To research/understand where food comes from	To understand process of making bread,	To understand healthy eating, well being, functions and sources of nutrients	To understand food choices
Spec. Ref	N/A	N/A	N/A	N/A	N/A	N/A
Driving Question	How can I ensure that my products are safe to eat? Is tasting the only important sense when tasting food?	How can I make a pop up restaurant	Where does my food come from?	What happens during any cooking process?	Does what we eat really impact on our health, how can I achieve a '5 a day'	How can I adapt a recipe to suit a specific diet or age group
Topics	Basic skills, Tastes and sensory environment, Tools and equipment,	Mind mapping considerations, business set up, food costs, selling	Similar dishes from around the world, what families eat around the	Different types of breads from around the world, Geography and History	Food diary, good and bad diets, sugar contents of drinks, food labels and	Specific diets, allergies, intolerances, age group cooking and adapting

	expectations, rules, H and S, safe use of knives, food recognition, hygiene, discussing allergies and intolerances, the 4 C's, hazards in the kitchen.	costs, overheads, event planning,	world and their budgets, language, geography and history, seasonality, where food comes from, packaging, manufacture, labels.	of sourdoughs, pizza doughs, general baking processes.	traffic light labels	dishes.
Assessment	Ongoing formative assessment and summative assessment termly.					