

Our curriculum should provide an ambitious level of challenge for all students focussing on developing, securing, and applying knowledge, understanding and skills. At Key Stage 4, the curriculum should enable students to apply knowledge, understanding and skills to the new GCSE syllabi.

Subject: Food Preparation and Nutrition	Year Group: Year 7	Qualification: GCSE	Ability: Mixed
Department Vision:	To offer every students in Erdington Academy the opportunity to develop their creativity, practical knowledge and skills in preparation for the rapidly changing technology world.		
Intent: What should every student know, understand and be able to do by the end of the year?	<p>To introduce students to the study of Food Preparation and Nutrition.</p> <p>To impart hygiene and safety practices in the Food Preparation and Nutrition room.</p> <p>To develop students' knowledge on the importance of healthy eating and fruits and vegetables in the diet.</p> <p>To make and create good quality product that demonstrate the used of fruits and vegetables.</p> <p>To practice using different basic food equipment.</p> <p>To research hunger and mal-nutrition around the world.</p> <p>To develop food preparation skill and safe using of knives.</p> <p>To evaluate the outcomes of the dishes and items made; strengths, weaknesses and areas to improve.</p>		
Substantive Knowledge for the year	<p>Introduce students to basic equipment used in food preparation and made healthy dishes/items</p> <p>Develop pupils knowledge on hungry and malnutrition around the world.</p> <p>Develop their thinking, creative and evaluating skills in order to achieve tasks set.</p> <p>Make good quality dishes/items which demonstrate healthy eating and the use of fruits and vegetables.</p> <p>Research malnutrition and hunger across the word.</p> <p>Evaluation the dishes made using sensory analysis.</p>		
Disciplinary Knowledge for the year	<p>Develop an understanding of the properties of materials/ingredients and how to apply this understanding when designing with food. In this unit, pupils tackle a design and make assignment (DMA) on the theme 'Malnutrition', in which they will explore the impact of culture, politics and social has on the food that are eaten around the world. They will prepare dishes in groups for different individual of different beliefs and culture. They must use ingredients appropriately to meet a specific technical purpose. Pupils gain the knowledge; skills and understanding they need to carry out the DMA successfully through product evaluation activities and focused practical tasks. They classify foods by their sources, examples crops and plants produced organically, grown locally or imported, by commodity groups and by the plate model in The balance of good health and consider nutritional information, <i>example healthy eating guidelines</i> mix ingredients with different functional properties and measure and consider the effects of varying ingredients, <i>example proportion, ratio</i> carry out sensory tests to evaluate food.</p> <p>Literacy Development Activities. (Functional Skills of English):</p>		

	<p>There are opportunities to develop literacy skills through</p> <ul style="list-style-type: none"> • Modifying • Writing frames • Researching • Exploring ideas • Evaluation • Annotation <p><u>Numeracy Development Activities. (Functional Skills of Mathematics):</u></p> <p>There are opportunities to develop numeracy skills through</p> <ul style="list-style-type: none"> • Use of measuring equipment (Scales, Measuring spoons, measuring cups, ruler) • Portion Control. • Exploring scale and proportion in modelling. • Measurement during the modelling process.
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Yr:	Unit Title and number of lessons	Key Substantive Knowledge	Key Disciplinary Knowledge and Skills	Rigorous Assessable outcome(s)
Autumn Term	Hygiene and safety Kitchen Equipment	The different safety procedures to be followed in food Prep. Working with different Equipment and tools safely	Explain the importance of health and safety in Food Prep. Follow all the health and safety Rules when in the food room. Explain the uses of the different equipment. Know how to care for the different equipment.	Internal pupil / teacher feedback sheet using criteria for successful outcomes. Successful completion of health and Safety booklets. DO NOW/Feedback journal with green pen/red pen feedback.
	Healthy Eating Fruits and vegetables Nutrition	What is meant by a healthy diet? Guidelines and recommendation healthy eating. Types of fruits and vegetables. The	What are fruits and vegetables? Why should we eat fruit and vegetables? What are the benefits of fruit and vegetables? How can we make people eat fruits and vegetables? What happens if we don't eat vegetables and fruits in our diet? How can we get more fruits and vegetables in our diet?	Same as above
Spring Term	Hygiene and safety	The different safety procedures to be	Explain the importance of health and safety in Food Prep.	Internal pupil / teacher feedback sheet using criteria

	Kitchen Equipment	followed in food Prep. Working with different Equipment and tools safely	Follow all the health and safety Rules when in the food room. Explain the uses of the different equipment. Know how to care for the different equipment.	for successful outcomes. Successful completion of health and Safety booklets. DO NOW/Feedback journal with green pen/red pen feedback.
	Healthy Eating Fruits and vegetables Nutrition	What is meant by a healthy diet? Guidelines and recommendation healthy eating. Types of fruits and vegetables. The	What are fruits and vegetables? Why should we eat fruit and vegetables? What are the benefits of fruit and vegetables? How can we make people eat fruits and vegetables? What happens if we don't eat vegetables and fruits in our diet? How can we get more fruits and vegetables in our diet?	Same as above
Summer Term	Hygiene and safety Kitchen Equipment	The different safety procedures to be followed in food Prep. Working with different Equipment and tools safely	Explain the importance of health and safety in Food Prep. Follow all the health and safety Rules when in the food room. Explain the uses of the different equipment. Know how to care for the different equipment.	Internal pupil / teacher feedback sheet using criteria for successful outcomes. Successful completion of health and Safety booklets. DO NOW/Feedback journal with green pen/red pen feedback.

	<p>Healthy Eating Fruits and vegetables Nutrition</p>	<p>What is meant by a healthy diet? Guidelines and recommendation healthy eating. Types of fruits and vegetables. The</p>	<p>What are fruits and vegetables? Why should we eat fruit and vegetables? What are the benefits of fruit and vegetables? How can we make people eat fruits and vegetables? What happens if we don't eat vegetables and fruits in our diet? How can we get more fruits and vegetables in our diet?</p>	<p>Same as above</p>
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