

Key Stage 3: Food & Cooking Curriculum Map 23/24

Prior Learning:

At KS3 some students have embedded the following skills and knowledge

- Safe knife skills
- Ability to use a hob/oven/grill
- Prepare and or cook basic healthy snacks
- Have working knowledge of kitchen safety / food safety / personal hygiene rules for cooking.

Curriculum Intent: In **Design Technology subjects** will inspire our students of all ability and prior knowledge to have the **versatility** to learn skills for success in all four disciplines and that this will bring about the **aspiration** to use these in future education/ career choices or in everyday life (skills). Our students will become **learned** and able to discuss or physically demonstrate their new skills and knowledge, students will foster a developing **understanding** of teamwork, independence, self-belief, sustainability and future careers choices. Each subject will offer an **engaging** and nurturing curriculum for students to develop skills and experience both awe and wonder. It is hoped that everyone will show a **determination** and responsibility for their own success

SMSC – Foods from around the world, balanced / nutritious meals, looking at careers.

ORACY – discussing key words meanings / methods/

LITERACY/NUMERACY/IT – use of key words and terminology, Weighing, measuring, timing, laptops for research and production of some work tasks.

Cross curricular links – Maths, science

Year 8

7 weeks

Module Title	Kitchen Independence / Understanding food safety		
Learning Focus	<p>Practical: Demonstrating improving confidence and technical ability (knife usage / hob and oven / hygiene and safety)</p> <ul style="list-style-type: none"> • Biryani • Burgers • Pasta Dish • Chilli and Jacket Potatoes • Pastry item (sausage rolls) • Brownies <p>Theory: Extending knowledge</p> <ul style="list-style-type: none"> • Food safety • Kitchen safety / Personal Hygiene 		
Careers Focus	Focus on chefs job roles		
Assessment	Practical – Chilli / Jacket		
What Secure Learning Looks Like	<p>Preparation:</p> <ul style="list-style-type: none"> • Weighs and measures confidently, accurately and mostly without support. • Uses knives safely • Cuts items precise and accurately almost all of time. • Selects equipment with no guidance • Uses kitchen equipment safely and confidentially. 	<p>Cooking / Presentation</p> <ul style="list-style-type: none"> • Follow a recipe with total independence and very little guidance • Confidently promotes and demonstrates excellent levels of hygiene, health and safety. • Present of food is neat and safe to eat. 	<p>Theory Knowledge</p> <ul style="list-style-type: none"> • Shares ideas about food safety/hygiene and other relevant knowledge with good detail and clear explanation using keywords. This may be in writing or conversation. • Will be able to suggest ways to tell high risk food is safe to eat.