

# High Tunstall College of Science Curriculum Intent

Subject: Food & Nutrition    Year: 7    Spring term (COVID)



## Topic: Introduction to Food safety and hygiene, nutrients and a range of cookery skills

	Food and Nutrition	Progress		
Topic	Key ideas	R	A	G
<b>Functions of Ingredients and cookery skills (Bread)</b>	I can <b>demonstrate</b> good food safety and hygiene practice and know why it is important when working in the food kitchen (i.e. routines in place?)			
	I can <b>demonstrate</b> excellent and safe knife skills using the bridge and claw hold			
	I can <b>identify</b> and <b>discuss</b> a range of social, moral, cultural and environmental issues that are linked within the food industry			
	I can <b>demonstrate</b> confidently a range of practical skills i.e. kneading, shaping, glazing, frying, simmering, reducing, weighing and rubbing in,			
	I can <b>describe</b> and <b>explain</b> functions of ingredients (why they are used and what they do)			

Lesson	Learning Focus	Assessment	Key Words
<b>1 &amp; 2</b>	What are the ingredients needed to make bread? What are the functions of strong plain flour and yeast in bread making? Can you explain the function of kneading and the effect on gluten? Can you demonstrate good food hygiene and safety while creating a high quality product?	Formative questioning and green pen	Bulk and structure, stretchy, elasticated, release CO2, kneading, yeast
<b>3</b>	What are the origins of pizza? What variety of styles can be created? Can you explain food miles, locally sourced produce, Fairtrade, special dietary requirements and organic?	Starter Activity— intensive farming vs Free range. Formative questioning and green pen .	Calzone, thin crust, stuffed crust, Italy, food miles, locally produced and sourced, Fairtrade, coeliac, lactose intolerant, vegan and vegetarian, organic.
<b>4</b>	Can you create a well presented pizza with consideration of sensory properties and appearance? Can you demonstrate understanding of nutritional content with addition of ingredients and toppings?	Formative questioning	Calzone, crust, dough, shape, presentation, development.
<b>5</b>	Can you demonstrate your knowledge and understanding of bread making? Can you explain functions of ingredients and nutritional content?	Assessment and Feedback	