

	Term 1: Sept –Dec Content	Term 2: Jan-April Content	Term 3: April - July Content	Desired end of year outcomes
Year 7	<p>Introduction to the course Rules of the Food Technology Room Equipment and storage Hygiene and washing up Safety Basic practical skills including: The rubbing in method The creaming method The whisking method Rolling, shaping, decorating Frying, boiling, baking Chopping, slicing Nutrients required for good health Range of practical tasks and theory tasks Self-evaluation</p>	<p>Healthy Eating – proteins. Eggs: uses, structure, nutrients Development of skills Development of awareness of hygiene and safety Develop use of a range of kitchen equipment</p> <p>Please note this course is a half year course and groups will swap to Design Technology for the second half year. Some groups will start the year with Design Technology and transfer to Food Technology at half term.</p>	See note term 2	<p>Students are able to identify and name key pieces of small kitchen equipment. Students are able to safely use small pieces of kitchen equipment. Students are able to safely use the hob, grill and oven. Students follow good hygiene practices. Students can demonstrate good practical skills such as chopping, slicing, rubbing in, creaming, whisking, frying, boiling, baking, rolling, shaping, decorating. Students have an awareness of nutrition and can identify foods high in protein. Students understand why we need protein. Students can produce a range of dishes. Students can talk about what they are doing and evaluate their work.</p>
				Key Contact Name & Email
Assessment	<p>Use of hob, oven and grill will be assessed with emphasis on safety. Regular checks of folder work and feedback given.</p>	<p>Practical task assessed for independent ability to follow instructions. Written test to assess knowledge of theory topics covered throughout the course.</p>		<p>Mrs N Holmes nholmes@glebe.bromley.sch.uk</p>