

KEVICC KS3 Curriculum: Design & Technology	Subject: Food and Nutrition.	Key terms and vocabulary.
Year: 7 Term: Various	Topic: Introduction to practical skills/ health and safety/nutritional awareness	<p>Which words will be explicitly taught &amp; how frequently will understanding be checked? How will assimilation of new vocab be checked?</p> <p>Vocabulary regularly tested verbally in class and also tested at end of module unit test.</p> <p>Key Words. Cost Environmental Safety Hygiene Washing up Drying up Team work Oven Hob Peeling Chopping Equipment knives Ingredients/combining ingredients Utensils Food poisoning Function Materials Whisking Creaming Binding Nutrition Multi- cultural Eatwell guide Washing up Celebration Weighing and measuring</p>
<p><b>What is the essential knowledge from this unit? What do students need to remember and understand?</b></p> <ul style="list-style-type: none"> <li>An introduction to the need for hygiene in all aspects of all equipment, within practical work including personal hygiene and clothing.</li> <li>To introduce practical skills and the use of a range of equipment.</li> <li>To introduce the correct way to washing up and maintain a clean working environment.</li> </ul> <p><b>To understand the following processes within practical work</b></p> <ul style="list-style-type: none"> <li>Fresh fruit salad – peeling and chopping, use of a sharp knife and peeler</li> <li>French bread pizza – peeling and chopping, use of the oven. Snack food.</li> <li>Soup making – peeling and chopping, using the hob and using a blender</li> <li><b>Team work – sensory analysis exercise – refreshing awareness of working in this practical environment</b> – making fairy cakes.</li> <li>Flapjack- use of the hob and oven</li> <li>Spaghetti Bolognese – making a main meal</li> <li>Celebration cookery, eg Christmas biscuits/Easter nests</li> <li>To learn, through demonstration, the key points for each practical.</li> <li>To understand and practise the need for accurate weighing and measuring.</li> <li>To start to learn the different nutrients and why we need them in the body and what foods they are found in.</li> <li>An introduction to the 'eatwell' guide and its impact on health and lifestyle.</li> <li>To start to monitor personal food intake and how we can aim to improve our intake of a balance of nutrients within our diet.</li> <li>Enrich relevant vocabulary that can be applied to a range of practical dishes and food related concepts.</li> <li>Improve become aware of safety in relation to all aspects of work within the food room</li> <li>Develop skills in the use of different parts of the cooker.</li> <li>To be aware of different equipment used in the preparation of foods.</li> <li>To appreciate the efforts of others through peer evaluation</li> </ul>		
<p><b>What prior learning supports understanding of this content?</b></p> <p>In Years 7 we assess the experience gained outside the classroom and put in place experiences that will allow all students to finish the year with an equal skill set. It involves providing a foundation of health and safety, preparation and making skills that will help develop the progression of practical work in future years.</p>	<p><b>How does this content link to future learning?</b></p> <p>All making skills and nutritional knowledge are a life-long learning skill and directly transferrable to any future courses in Food and Nutrition. It allows the development of more advanced skills in KS3 that can progress into exam courses in KS4.</p>	
<p><b>Reading:</b></p> <p>Students are asked read recipes and to prepare ingredients for bringing in to school. They need to understand the importance of accurate weighing and measuring. They need to follow methods to prepare dishes. They need to research information on health and safety, nutrition and relate this to their own diets in preparation for assessment.</p>	<p><b>Writing:</b></p> <p>Students have research to complete on health and safety, including washing up and drying dishes. They need to look at personal nutrition in the form of a food diary which they are assessed on.</p> <p>Students will be expected to keep a record of their practical skills learnt within their class booklets.</p>	
<p><b>Key assessments:</b></p> <p>How will students review the information learned? How will feedback be seen?</p> <p>Students will peer assess and self evaluate their practical work. They will complete a series of worksheets that support the practical environment on health and safety. An introduction to food diaries and the eatwell guide will help them analyse how they can improve their own nutritional intake and eating habits.</p>		