

KEVICC KS3 Curriculum: Design & Technology	Subject: Food and nutrition.	Key terms and vocabulary.
Year: 9 Term: Various	Topic: Practical skills/ nutritional awareness/ introduction to hospitality and catering	Which words will be explicitly taught & how frequently will understanding be checked? How will assimilation of new vocab be checked?
<p>What is the essential knowledge from this unit? What do students need to remember and understand?</p> <ul style="list-style-type: none"> Understanding of the need for hygiene in all aspects of practical work including personal hygiene and clothing. To understand the following processes Bread making, using yeast Pastry making and blind baking The use of the freezer for preservation The whisking method, making a swiss roll The creaming method Binding ingredients with the use of eggs Weighing and measuring accurately for successful outcomes Knife skills - peeling and chopping fruit and vegetables The use of equipment such as an electric whisk The safe use of the hob and the oven Safely cooking chicken-food poisoning To be aware of the function of nutrients in the body. To understand the 'eatwell' guide and its impact on what we should be eating. Enrich relevant vocabulary that can be applied to a range of practical dishes and food related concepts. Improve awareness of safety in relation to all aspects of work within the food room Develop an awareness of what new foods that are outside their 'normal' consumption. To be aware of the vast resources available in all media to support the development of practical skills and food knowledge. To become familiar with the concept of the hospitality and catering industry and what is involved in following a related exam course. 		<p>Vocabulary regularly tested verbally in class and also tested at end of module unit test.</p> <p>Key Words.</p> <p>Aesthetics Customer Cost Environmental Safety Hygiene Blind baking Dough Kneading Hob Oven Weighing Measuring Peeling Chopping Equipment Ingredients Utensils Food poisoning Function Materials Preservation Whisking Creaming Binding Nutrition Social and Moral Multi- cultural Eatwell guide Hospitality Catering Special dietary groups</p>
<p>What prior learning supports understanding of this content?</p> <p>The modular specialist food units covered in Years 7&8 provide a foundation of research, analysis, designing and making skills that underpin the work covered by this element of the curriculum.</p>	<p>How does this content link to future learning?</p> <p>All making skills and nutritional knowledge are a life-long learning skill and directly transferrable to courses in Food and Nutrition and the Hospitality and Catering Vocational courses.</p>	
<p>Reading:</p> <p>Students are asked read recipes and to prepare ingredients for bringing in to school. They need to follow methods to prepare dishes. They need to research information on health and safety, nutrition and special diets in preparation for assessments.</p>	<p>Writing:</p> <p>Students have research to complete on health and safety. They need to complete a nutritional test and look at personal nutrition in the form of a food diary. A hospitality and catering project forms the assessment in the second half of the course.</p>	

Key assessments:

How will students review the information learned?

How will feedback be seen?

Students will peer assess and self evaluate ideas, and complete a number of tests to check knowledge on health and safety as well as nutrition and the benefits of following guidance given in the eatwell guide