

Overview Year 7 FOOD – Dish It Up

No	Date	Teaching and Learning Activity	Homework
1		Understanding of module and health and safety. Plan practical.	Bring in ingredients and a container for Fruit Salad. Discuss Homework Challenge. Seasonal Fruit and Vegetables. A levelled piece of work.
2		Practical (Assessed) – Make Fruit Salad	
3		The importance of breakfast.	
4		Healthy drinks. Design a Smoothie.	Bring in ingredients for a Smoothie.
5		Practical – Make a Smoothie	
6		Create a model of the packaging for a Smoothie.	Bring ingredients for Pasta Salad.
7		Practical – Make Pasta Salad	
8		Product analysis of breads from around the world.	Bring in ingredients for Bread Rolls
9		To produce a batch of Bread Rolls and evaluate work and quality of product.	
10		Design a range of Bread Rolls from around the world. Research and make mini flags.	Bring in ingredients for flavoured Bread Rolls.
11		Practical – Make flavoured Bread Rolls	
12		Learn about cereals. Product comparison.	Bring in ingredients for Flapjack.
13		Practical – Make Flapjack	
14		To learn about the “eatwell plate”. Focussing on lunch. Plan provided. To plan to make a savoury or sweet muffin	Bring ingredients for making Muffins, remember your muffin cases.
15		Practical - Muffins	

16		To design healthy muffin and produce a plan.	Bring ingredients for making Muffins, remember your muffin cases.
17		Practical - Muffins	Bring in ingredients and oven proof container for seasonal crumble.
18		Practical - Make Seasonal Crumble	
19		Free choice to modify one of the recipes produced in the module. – Assessed piece of work	Bring in ingredients for modified practical of your choice.
20		Practical - Make a modified practical of your choice Assessed piece of work.	Fill in end evaluation.

Overview Year 8 – Functions of Ingredients			Student's Name:
No	Date	Teaching and Learning Activity	Homework
1		Introduction – Raising Agents. Design and make it text books page 30 or 38.	Allergy and preparation letters to be signed at home. Read and highlight main points – Washing Up Guidelines. Complete research of starchy foods in the booklet.
2		Make a batch of scones in a team – CROWS activity (school to provide ingredients). Complete findings and HACCP chart.	Homework challenge. To be handed in lesson 8 - levelled
3		Planning for pizza practical	To weight out and prepare ingredients for pizza practical next lesson
4		Make a pizza to own design – levelled practical.	Evaluate product/ practical skills.
5		Investigate casings and fillings. School to provide a pack of savoury hand-held products to be analysed.	Research – Existing sweet and savoury products available in the supermarket and coffee shops/record.
6		Planning for quiche, fruit pie or pasties.	Collect and weigh ingredients for making 300g short crust pastry (½ to be made into a savoury flan, ½ to be frozen for second product).
7		Make batch of short crust pastry. ½ used for quiche other half frozen for next week.	Collect and weigh ingredients to make fruit pie/ pasties.
8		Using frozen pastry make fruit flan or pasties.	
9		Make a hand held product (ginger nuts) using the melting method, in a team – CROWS activity. School to provide the ingredients.	Complete write up – CROWS activity. Collect and weigh ingredients for making raisin and oat meal cookies. Learn method.
10		Make a batch of raisin and oatmeal cookies (creaming method).	
11		Introduce Beat the Take away project Hygiene – board works food poisoning.	Set Homework challenge – planning sheet to be levelled for one of the next practical sessions.
12		Analyse existing take away	Plan for spaghetti bolognese practical – collect and weigh out ingredients
13		Spaghetti bolognese practical	Evaluate – plan for curry practical – collect and weigh out ingredients.
14		Curry Practical	Plan for chow Mein /stir-fry practical – collect and weigh out ingredients.
15		Chow Mein / stir-fry	Plan for Fajitas practical – collect and weigh out the ingredients.
16		Fajitas practical	Plan for pasta bake practical– collect and weigh out ingredients.
17		Pasta bake practical	Plan for healthier take away practical– collect and weigh out ingredients.
18		Healthier Take Away practical	

Overview Year 9 Project work			Student's Name:
No	Date	Teaching and Learning Activity	Homework
1		Inspire students with images of coffee shop products through images on power point. Discuss products on sale and the context of the brief Plan practical.	Research existing menus, design and produce your own menu see success criteria. (3 weeks Bring in ingredients for first practical
2		To produce a high quality product, show a competent level of skill and organisation.	Bring in ingredients
3		Prepare, cook and critically evaluate finished dish. Develop design ideas and identify where improvements/changes can be made. Plan amendments to recipe and method of making.	Bring in ingredients
4		As above	Bring in ingredients
5		As above	Bring in ingredients
6		Evaluate the final product against the original specification. To discuss their choices and menu design. Reflect on the skills we have learnt and comment on how successful our products have been. Use the factors raised in the evaluation to finalise a final product and modifications.	Bring in ingredients
7		Understand the design brief and what a design brief is. Understand what makes a successful product.	Complete final design idea. Bring in ingredients
8		Prepare, cook and critically evaluate finished dish. Develop design ideas and identify where improvements/changes can be made. Plan amendments to recipe and method of making.	Bring in ingredients
9		As above	Bring in ingredients
10		As above	Bring in ingredients
11		~ How to use software to produce product nutritional information. ~ Use computer software to create a nutritional label for the final product. ~ Complete final product specification.	Hand in challenge
12		~ Evaluate the final product against the original specification. ~ To redesign and improve the final product from issues raised from the evaluation.	

