

Year 7 Food Curriculum Sequencing Grid	
Subject:	Food 1 and 2
Unit <i>(Tablet in 39 week plan)</i>	Up to 10 lessons in total over the year Food Hygiene and safety routines An introduction to food 1 and 2
Substantive Knowledge <i>(required for Y11)</i> <i>What... How.... Why....</i>	<ul style="list-style-type: none"> • The importance of food safety • Nutrition • Processing and production • Seasonality and food miles • Sensory evaluation
Disciplinary Knowledge <i>(required for Y11)</i> <i>What... How... Why...</i>	<ul style="list-style-type: none"> • Independent learning and development including hygiene and safe practice • Skills to ensure their own dietary health and well being • The ability to solve problems • The ability to apply mathematical skills • Team Work and working independently • Basic food skills; knife skills, peeling, rubbing in, making a dough, rolling, preparing/ cooking raw meat
Key Technical Vocabulary <i>To be modelled and deliberately practiced in context.</i>	Safety, Hygiene, bacteria, cross contamination, bridge/claw method, sensory analysis, temperature control, rubbing in, nutrition, (Macro and micro), cooker, hob, oven, grill, heat transfer, seasonality and food miles, processing and production
Opportunities for reading	Recipe cards
Developing Cultural Capital <i>Essential knowledge and skills of educated citizens.</i>	Practical cookery, Healthy Lifestyle, safety & Hygiene in a kitchen, working with others
Authentic Connections – Cross Curricular Links	Maths – weighing & measuring Science – bacterial growth English – Oracy/reading Geography – where fruit comes from
Key Assessment	Short answer questions on content with one extended answer question to begin guided practice