

		Lesson Focus	Homework	Assessment	Enrichment
½ Term 1 ½ Term 2	Week 1	Baseline knowledge test, Personal hygiene, types of contamination, conditions for binary fission  Baseline Assessment 1- Grade Only	Hygiene and safety kitchen poster Ingredients for Deli Salad Practical	Grade- No feedback	<b>KS3 Cooking Club</b>  <b>Links to popular cooking shows</b>  <b>Recipes to try at home</b>
	Week 2	Deli salad practical, knife skills, organisation- Whole Class Crib Sheet	Ingredients for kebab skewers	Whole class crib sheet	
	Week 3	Shish Kebab, oven use, adapting recipes, grill use	Diagram of fridge at home	Self and Peer assessment	
	Week 4	Food storage, key temperatures, food poisoning	Comprehension activity- Food Poisoning Article Ingredients for chilli Practical	High 5 questions	
	Week 5	Chilli practical, meat safety, hob use	Revision for end of topic test using knowledge organiser 1	Self and peer assessment	
	Week 6	Fajita practical, chicken safety, knife skills	Ingredients for fajita practical	WWW, EBI, Feedback sheet	
	Week 8	Responding to Enquiry	Food diary over half term	Self-Assessment (DIRT)	
	Week 9	Eatwell guide, macronutrients, fat, protein, carbohydrates, functions and sources	Newspaper article explaining importance of macronutrients for children. Ingredients for Cheesecake practical	High 5 questions	
	Week 10	Fruit Cheesecake	Research sheet on Type 1 and 2 diabetes	Self and peer assessment	
	Week 11	Excess Fat, Salt and Sugar in diet, health issues visible and non-visible	Ingredients for Jam Tart Practical		
	Week 12	Jam Tarts, pastry making, shaping Whole Class CRIB Sheet	Revision for end of rotation test using knowledge organiser 1 & 2	Whole class crib sheet	
	Week 13	End of rotation test  Assessment 3- Grade Only	Ingredients for soda bread	Grade- No Feedback	
	Week 14	Soda Bread Practical, bread making, functions of ingredients		Self and peer assessment	
	Week 15	Test, DIRT, misconceptions milk sensory analysis	Italian cuisine research sheet		