

		Lesson Focus	Homework	Assessment	Enrichment
½ Term 1	Week 1	Food Science Topic; Gelatinisation- Science, Problems Bread theory Kneading, proving, Gluten, fermentation	Watch Emulsification video by DI DI and write a definition/description of this key term  Ingredients for Mac n Cheese Practical	High 5 Questions	KS3 Cooking Club
	Week 2	Mac n Cheese practical- Making a 'Roux' for a béchamel sauce Sauce problem solving, Organisation, time keeping skills, adapting recipes	Ingredients for Pizza Practical	Whole Class CRIB Sheet	
	Week 3	Pizza practical- Understanding the properties/requirements of yeast, kneading, proving, shaping oven use, adapting recipes, time keeping skills, organisation	A-Z worksheet of pastry names/products	Self and Peer Assessment	
	Week 4	Food Science Topic; Pastry and Cake theory Functions of ingredients 4 cake making methods, aeration & other raising agents Shortening, blind baking	Investigate the quality control points and functions of pieces of equipment used to make cakes  Ingredients for tart Practical	High 5 Questions	
	Week 5	Custard/Fruit/Vegetable Tart- Rubbing in technique, shortening, adapting recipes, oven use, problem solving	Ingredients for Cupcakes/Victoria Sandwich practical	Self and peer assessment	
	Week 6	Cupcake/Victoria Sandwich practical- Creaming method, functions of ingredients, adapting recipes, organisation	Revision for end of topic test using knowledge organiser 1	Self and peer assessment	
	Week 7	End of Topic test Assessment 1- Pupil feedback Sheet		WWW, EBI, Feedback sheet	
	Week 8	Test, DIRT, misconceptions Introduction to Special Diets – Allergies	Research Diabetes and Coronary heart disease- help sheet provided	Self-Assessment (DIRT)	

½ Term 2	Week 9	Special Dietary Needs Topic; Medical diets e.g. Lactose, Coeliac, Diabetes & CHD Allergies- recap	Research the nutritional needs of children and the elderly Provide template worksheet  Ingredients for Curry Practical	High 5 questions	
	Week 10	Curry Practical (that has been adapted to meet a special dietary need) Functions of ingredients, adapting recipes, use of oven Knowledge of alternatives milks suitable for Lactose consumers	Adapting recipes; Pupils are given 5 recipes and are asked to adapt to meet 5 different dietary needs  Ingredients for Jerk Chicken and Coleslaw practical	Whole Class Crib Sheet	
	Week 11	Jerk Chicken Practical – Knife Skills, organisation, adaptation of recipe, use of oven, use of food probe Knowledge of adapting recipes of meet different special diets	Research Pescetarian Diets Write a 1 day diet plan suitable for a Pescetarian	Self and Peer Assessment	
	Week 12	Special Dietary Needs Topic; Ethical diets e.g. Vegan, Vegetarian Religious diets e.g. Muslim, Jewish, Sikh, Hindu	Ingredients for Brownie Practical	Letter regarding Veganism	
	Week 13	Brownie Practical- Measuring ingredients accurately, melting method, functions of ingredients, use of oven, Organisation	Revision for end of rotation test using knowledge organiser 1 & 2	Self and peer assessment	
	Week 14	End of Rotation test  Assessment 2- Grade only		Grade – No Feedback	
	Week 15	Test, DIRT, misconceptions Milk Taste Testing Bread vs. Coeliac bread	Food Poisoning research mat	Self-Assessment (DIRT)	