

		Lesson Focus	Homework	Assessment	Enrichment
Autumn 1	Week 1	Bacteria, Types of food poisoning, symptoms	Comprehension activity Food Poisoning Article Ingredients for Sausage Rolls Practical	Exam Style Questions	KS3 Cooking Club
	Week 2	Sausage or Cheese/Onion Rolls Whole Class Crib sheet	Ingredients for Bake Well Tart Practical	Whole Class Crib Sheet	
	Week 3	Bakewell Tart Practical	None	Self and Peer Assessment	
	Week 4	Causes of food poisoning, how to prevent food poisoning, storage, temperature, hygiene	Food Poisoning Crossword Ingredients for Lasagne Practical	High 5 questions Peer Assess Exam Question	
	Week 5	Lasagne Practical	Ingredients for Sweet and Sour practical	Self and peer assessment	
	Week 6	Sweet and Sour Chicken Practical	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	None	WWW, EBI Feedback Sheet	
	Week 8	Test Feedback, Misconceptions, Introduction to Micro-nutrients	Macro nutrient Revision Worksheet	Targeted Questioning	
Autumn 2	Week 9	Vitamins- Functions and sources, excess and deficiency	Annotate body with Vitamin benefits Ingredients for Jamaican Patties practical	Extended Writing Task	
	Week 10	Jamaican Patties Whole Class Crib sheet	Ingredients for Pineapple Upside Down Practical	Whole class CRIB sheet	
	Week 11	Pineapple Upside Down Practical	None	Self and peer assessment	
	Week 12	Minerals- Functions and sources, excess and deficiency	Anaemia homework Ingredients for Cookie Practical	High 5 questions Peer Assess extended writing task	
	Week 13	Cookies Practical	Revision for end of topic test using knowledge organiser 1 & 2	Self and peer assessment	
	Week 14	End of Rotation Test Assessment 2 – Grade Only	None	Grade- No Feedback	
	Week 15	Test Feedback, DIRT, Misconceptions,	None		