

Year 7 Curriculum Map

Lesson	Focus	Assessment	Cross Curricular	Concept
1	<b><u>'There's a rat in my kitchen'</u></b> To explore personal hygiene and safety rules and explain why they are important when working in a kitchen	Self assessed exam questions at end of the lesson	Science	H+S Technique
2	<b><u>'Super Salad'</u></b> that demonstrates various knife skills. Apply theoretical knowledge of personal hygiene and safety rules to a practical environment	Verbal feedback during lesson	Science, PE, PSHE	Technique
3	<b><u>'5 Second Rule'</u></b> To focus on ways that we can ensure that our food is safe to eat, this will include food safety rules, use by and sell by dates, temperatures and high/low risk foods	Peer assessed exam question	Maths, Biology	H+S Technique
4	<b><u>'Chilli'</u></b> showing consideration to personal hygiene and safety rules and knowledge of food safety.	Verbal feedback given during lesson  Peer feedback	Geography, Maths	Technique
5	<b><u>'Sweat, Sick and Diarrhoea'</u></b> To explore the implications of not following personal hygiene and food safety rules. A focus on types of food poisoning, sources and symptoms. Students should be aware of what an EHO is and what they do	Targeted questioning of Types, Symptoms and Sources	Biology, Careers	H+S Hospitality Technique
6	<b><u>'Bread Rolls'</u></b> students will demonstrate the medium-high level skills by researching and producing their own bread recipe. They will be given a variety of skilled recipes to choose from including Shaped Bread Rolls, Bread Loaves and Focaccia,	Formal Practical Assessment- Grade Only CRIB Sheet	Maths	Technique
7	<b><u>'Shish Kebab'</u></b> Students will demonstrate their knowledge and understanding of how to store, handle, prepare and cook meat. They will demonstrate shaping skills and oven control.		Science	Technique
8	<b><u>'We Are What We Eat'</u></b> Students to examine the Eatwell Guide and look into the Macro Nutrients in more depth. Students will plan their Fajita recipe for next week.	Self Assessment Peer Assessment Targeted Questioning	Science, PE PSHE	Health
9	<b><u>'Fajita'</u></b> Students to demonstrate safe use of the hob to produce Fajitas. They are encouraged to use a range of vegetables as part of the study on healthy eating	Verbal feedback Self assessment	Geography Maths	Technique
10	<b><u>'Doctor Doctor'</u></b> Students will explore a range of health concerns linked to diet. Cancer, Diabetes, High Blood Pressure, Tooth Decay will be studied in detail and		Science, PE PSHE	Health Technique

	students will examine how we can reduce the risk of these health problems.			
11	<b><u>'Fruity Cheesecake'</u></b> Students to demonstrate skills of whisking and melting to produce a fruity cheesecake. There will be a focus on presentation.		Maths	Technique
12	<b><u>'Knowledge Assessment'</u></b> This assessment will assess the knowledge recall from all content covered in theory and practical lessons so far.	Formal Theory Assessment- Grade Only		H+S Health Technique
13	<b><u>'Scones'</u></b> Students will demonstrate the rubbing in method to produce a batch of scones	Formal Practical Assessment CRIB sheet	Maths Science	Technique
14	<b><u>'Reflection'</u></b> In ICT room. Students to complete reflection and overall evaluation of performance within subject. Students to also complete student voice		ICT	