

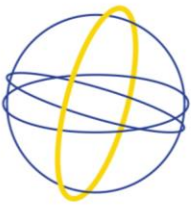
Subject: Food Technology		Year 7	Curriculum Map 2017 -2018
Week Commencing	Topic (including links to additional resources)	Assessment Window	
30/10/17	Government guidelines for healthy lifestyles and the four C's. (Booklets required)		
6/11/17	Designing meals using government guidelines, the eat well guide. Homework task- Knife identification (Booklet required)		
13/11/17	Cooking food, understanding the purpose of cooking food. (Booklet required)		
20/11/17	Introduction to kitchen safety, hazards and safe hygiene practices. Homework task- Senses for foods. (Booklets required)		
27/11/17	Introduction to the cooker and cooking safety, practical hob control and hygiene task, cooker task. (Booklets required)	AR 1	
4/12/17	Demonstration 1 (wedges) understanding recipe processes, equipment and safe procedures, skills: Bridging method and baking. Homework task-Bridging method word fill and weighing and measuring (Booklets required)	AR1	
11/12/17	Practical 1 (wedges) students demonstrate learnt skills to produce the product to a suitable standard. (Bridge, baking) Homework task -Evaluate product (booklet and ingredients required)		
Christmas Break			
1/1/18	Understanding food labelling for packaging and the consumer (booklet required)		
8/1/18	Demonstration 2 (soup) understanding recipe processes, equipment and safe procedures, skills: Bridging method, claw method and simmering. Homework task- Claw method word fill and chopping boards (Booklets required)	AR2	

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15/1/18	Practical 2 (soup) students demonstrate learnt skills to produce the product to a suitable standard (bridge, claw, simmering). Homework task -Evaluate product (booklet and ingredients required)	AR2
22/1/18	Government guidelines for healthy lifestyles and the four C's. (Booklets required)	
29/1/18	Designing meals using government guidelines, the eat well guide. Homework task -Knife identification (Booklet required)	
5/2/18	Cooking food, understanding the purpose of cooking food. (Booklet required)	
12/2/18	Introduction to kitchen safety, hazards and safe hygiene practices. Homework task -Senses for foods. (Booklets required)	
February Half Term		
26/2/18	Introduction to the cooker and cooking safety, practical hob control and hygiene task, cooker task. (Booklets required)	
5/3/18	Demonstration 1 (wedges) understanding recipe processes, equipment and safe procedures, skills: Bridging method and baking. Homework task- Bridging method word fill and weighing and measuring (Booklets required)	
12/3/18	Practical 1 (wedges) students demonstrate learnt skills to produce the product to a suitable standard. (Bridge, baking) Homework task-- Evaluate product (booklet and ingredients required)	
19/3/18	Understanding food labelling for packaging and the consumer (booklet required)	
26/3/18	Demonstration 2 (soup) understanding recipe processes, equipment and safe procedures, skills: Bridging method, claw method and simmering. Homework task -Claw method word fill and chopping boards (Booklets required)	AR3
Easter		
16/4/18	Practical 2 (soup) students demonstrate learnt skills to produce the product to a suitable standard (bridge, claw, simmering). Homework task -Evaluate product (booklet and ingredients required)	AR3

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23/4/18	Government guidelines for healthy lifestyles and the four C's. (Booklets required)	
30/4/18	Designing meals using government guidelines, the eat well guide. Homework task - Knife identification (Booklet required)	
7/5/18	Cooking food, understanding the purpose of cooking food. (Booklet required)	
14/5/18	Introduction to kitchen safety, hazards and safe hygiene practices. Homework task senses for foods. (Booklets required)	
21/5/18	Introduction to the cooker and cooking safety, practical hob control and hygiene task, cooker task. (Booklets required)	
May Half Term		
4/6/18	Demonstration 1 (wedges) understanding recipe processes, equipment and safe procedures, skills: Bridging method and baking. Homework task -Bridging method word fill and weighing and measuring (Booklets required)	
11/6/18	Practical 1 (wedges) students demonstrate learnt skills to produce the product to a suitable standard. (Bridge, baking) Homework task -Evaluate product (booklet and ingredients required)	
18/6/18	Understanding food labelling for packaging and the consumer (booklet required)	AR4
25/6/18	Demonstration 2 (soup) understanding recipe processes, equipment and safe procedures, skills: Bridging method, claw method and simmering. Homework task -Claw method word fill and chopping boards (Booklets required)	AR4
2/7/18	Practical 2 (soup) students demonstrate learnt skills to produce the product to a suitable standard (bridge, claw, simmering). Homework task -Evaluate product (booklet and ingredients required)	
9/7/18	Government guidelines for healthy lifestyles and the four C's. (Booklets required)	
16/7/18	Designing meals using government guidelines, the eat well guide. Homework task- Knife identification (Booklet required)	

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