

Culcheth High School Key Stage 3 Curriculum Map 2020 - 2021

Food Year 7



	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Key Concepts	Health & safety in food preparation. Functions and safe use of equipment. Principles of healthy eating and nutrition. Planning healthy packed lunches. Preparation and cooking of items suitable for a healthy packed lunch. Functions of ingredients in bread making Design and Make of a savoury bread product		Please see Design Technology Curriculum Maps for this information			
Themes	Healthy Packed Lunches					
Writing Whole school literacy focus	Subject Specific Vocabulary Evaluation Techniques					
Spiritual, Moral, Social and Cultural theme (SMSC) Fundamental British Values	Origins of basic ingredients for bread making and pizza design. Research of Italian food culture. Re-cycling, re-using and economical use of materials. Peer assessment/class discussion using modelling technique to assess finished products.					
Key Assessment Focuses, Suggested Assessments and Feedback Week	Weekly assessment of practical tasks. Interim Module Assessment with written feedback. Week 5 QMA 1 Food Hygiene Test Week 12 QMA 2 Pizza Task.					
Special Events	Le Brunch Design a Soup/Sandwich Competition					
Possible Visits						

The students rotate on a 13-week carousel where 2 modules are in the Design Technology area and 1 is in the Food Technology area. The order may differ to the above table but all students will have covered all areas by the end of the year.

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