

<b>Subject</b>	<b>Year</b>	<b>Term</b>
Food Preparation and Nutrition	Key stage 3	Autumn 1
<b>Topic/s</b>		
Basic kitchen skills Food safety		
<b>Content (Intent)</b>		
<b>Prior Learning (Topic/s):</b>		
<b>Future Learning (Topic/s):</b>		
Food hygiene and storage		
<b>What Knowledge or Skills will be Taught? (Implementation)</b>	<b>How will your Understanding be Assessed and Recorded (Impact)</b>	
<b>Knowledge</b>	<b>On Going Assessment</b>	
Safety in the kitchen Basic equipment Following a recipe	Weekly evaluation sheets Assessment grid feedback	
<b>Skills</b>	<b>Formal Assessment</b>	
Food safety Selecting equipment Basic knife skills	Analysis of cooks and work completed	
<b>SEMH Curriculum Knowledge &amp; Skills</b>	<b>Assessment of SEMH Development</b>	
Thinking about others. Emotional resilience, accepting constructive criticism. Self reflection	SEMH assessment sheet	
<b>How Can Families Help at Home?</b>		
Try to assist whoever is cooking at home. Practise reading the recipes out loud.		
<b>Helpful Further Reading/Discussion (including Reading and Vocabulary Lists)</b>		
<b>Reading</b>	<b>Vocabulary Lists</b>	
Cookery books Food blogs		