

Subject	Year	Term
Food Preparation and Nutrition	Key stage 3	Autumn 2
Topic/s		
World Food Exploring different cuisine		
Content (Intent)		
Prior Learning (Topic/s):		
Basic kitchen skills		
Future Learning (Topic/s):		
Healthy eating		
What Knowledge or Skills will be Taught? (Implementation)	How will your Understanding be Assessed and Recorded (Impact)	
Knowledge	On Going Assessment	
Food from around the world Italian cuisine World street food	Weekly evaluation sheets Assessment grid feedback	
Skills	Formal Assessment	
Food safety Selecting equipment Basic knife skills Adding seasoning and flavouring Assembly and presentation	Analysis of cooks and work completed	
SEMH Curriculum Knowledge & Skills	Assessment of SEMH Development	
Thinking about others. Emotional resilience, accepting constructive criticism. Self reflection	SEMH assessment sheet	
How Can Families Help at Home?		
Try to assist whoever is cooking at home. Practise reading the recipes out loud. Think about the food you eat- has it originated from another country or culture. Ask friends and neighbours about their cultural or religious foods		
Helpful Further Reading/Discussion (including Reading and Vocabulary Lists)		
Reading	Vocabulary Lists	
Cookery books Food blogs		