

Subject	Year	Term
Food Preparation and Nutrition	Key stage 3	Spring 2
Topic/s		
Seasonal food – texture and taste		
Content (Intent)		
Prior Learning (Topic/s):		
Healthy eating		
Future Learning (Topic/s):		
Sweet treats		
What Knowledge or Skills will be Taught? (Implementation)		How will your Understanding be Assessed and Recorded (Impact)
Knowledge		On Going Assessment
Food miles Local foods Seasonal food		Weekly evaluation sheets Assessment grid feedback
Skills		Formal Assessment
Selecting equipment Adjusting cooking times Using the oven Sauce making		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 prepare one seasonal dish at home with a family member		
Helpful Further Reading/Discussion (including Reading and Vocabulary Lists)		
Reading		Vocabulary Lists
Cookery books Food blogs Food magazines		