

| <b>Subject</b>  | <b>Year</b>  | <b>Term</b> |
|---|--|-------------|
| Food Preparation and Nutrition  | Key stage 3  | Summer 1    |
| <b>Topic/s</b>  |  |             |
| Sweet treats  |  |             |
| <b>Content (Intent)</b>   |  |             |
| <b>Prior Learning (Topic/s):</b>  |  |             |
| Seasonal foods  |  |             |
| <b>Future Learning (Topic/s):</b>   |  |             |
| Breads and pastries   |  |             |
| <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>   |             |
| Cooking on a budget<br>Desserts, puddings and sweet treats<br>Biscuits and cakes                  | Weekly evaluation sheets<br>Assessment grid feedback                 |             |
| <b>Skills</b>   | <b>Formal Assessment</b>   |             |
| Baking<br>Weighing and measuring<br>Cooking times<br>Whisking                                     | 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.<br>Self reflection | SEMH assessment sheet  |             |
| <b>How Can Families Help at Home?</b>   |  |             |
| Plan a treat for the family – cakes or biscuits maybe – enjoy!                                    |  |             |
| <b>Helpful Further Reading/Discussion (including Reading and Vocabulary Lists)</b>                |  |             |
| <b>Reading</b>  | <b>Vocabulary Lists</b>  |             |
| Cookery books<br>Food blogs<br>Food magazines   |  |             |