

Subject	Year	Term
Food Preparation and Nutrition	Key stage 3	Summer 2
Topic/s		
Breads and pastries		
Content (Intent)		
Prior Learning (Topic/s):		
Sweet treats		
Future Learning (Topic/s):		
GCSE		
What Knowledge or Skills will be Taught? (Implementation)		How will your Understanding be Assessed and Recorded (Impact)
Knowledge		On Going Assessment
Raising agents How gluten works Shortening		Weekly evaluation sheets Assessment grid feedback
Skills		Formal Assessment
Making a dough Kneading Proving Rubbing/shortening		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?		
Have a look at all the breads available in the supermarket.		
Helpful Further Reading/Discussion (including Reading and Vocabulary Lists)		
Reading		Vocabulary Lists
Cookery books Food blogs Food magazines		