

Year 7- Half-Term 1 Learning Intentions	Lesson 1	Lesson 2	Lesson 3
	<ul style="list-style-type: none"> <li>To identify the hazards within a working kitchen.</li> <li>To understand the correct safe methods of carrying knives in the classroom.</li> </ul>	<ul style="list-style-type: none"> <li>To identify the different food groups and their representation on the Eatwell Guide.</li> <li>To identify the “danger zone”.</li> </ul>	<p><b>Practical Lesson- Layered Pasta Salad</b></p> <ul style="list-style-type: none"> <li>To demonstrate the safe use of a knife.</li> <li>To demonstrate the two cutting techniques of the bridge and claw.</li> <li>Demonstrate the use of a convection as a method of heat transfer.</li> <li>To follow the recipe and method for the making of a pasta salad.</li> </ul>
	<b>Lesson 4</b>	<b>Lesson 5</b>	<b>Lesson 6</b>
	<ul style="list-style-type: none"> <li>To understand the concept of food provenance.</li> <li>To be able to categorise the different food types that are caught, grown and reared.</li> </ul>	<ul style="list-style-type: none"> <li>To understand the term ‘seasonality’.</li> <li>To categorise foods into seasons.</li> <li>To learn how seasonality can affect a person’s food choice.</li> </ul>	<p><b>Practical Lesson- Pizza Toasts</b></p> <ul style="list-style-type: none"> <li>To demonstrate the two cutting techniques of the bridge and claw.</li> <li>Demonstrate the use of the grill as a heat transfer method.</li> <li>To follow the recipe and method for the making of pizza toast.</li> </ul>
	<b>Lesson 7</b>	<b>Lesson 8</b>	
	<ul style="list-style-type: none"> <li>To identify, understand and explain the different methods of heat transfer.</li> <li>To review the previous learning on the ‘Danger zone’ and apply</li> </ul>	<p><b>Practical Lesson- Chicken Strips &amp; Wedges</b></p> <ul style="list-style-type: none"> <li>To understand the importance of hygiene to prevent cross-contamination.</li> </ul>	

	<p>this knowledge to the different methods of heat transfer.</p> <ul style="list-style-type: none"><li>• To carry out green pen work on marked activity.</li></ul>	<ul style="list-style-type: none"><li>• Gain experience in knowing how chicken is cooked and safe to eat.</li><li>• To use the cutting techniques to prepare and cook the recipe.</li></ul>	
--	--	---	--