

<b>Topic: Food Choice</b>			<b>Duration: 6- 8 lessons</b>	<b>Composite:</b>
<b>Year 9 SPR1</b>				<b>Topic and Test</b>
<b>Key vocabulary:</b>	<b>Core knowledge Components</b>		<b>Powerful knowledge components crucial to commit to long term memory</b>	<b>Links to previous and future topics</b>
<b>Aroma, taste, texture, appearance, Cost, recipe, weight, Use-by date, best before</b>	<ol style="list-style-type: none"> <li>Which foods should you try and cut down on and why? (Recall diet related illness)</li> <li>What does RI (reference intake mean)?</li> <li>Name a food allergy and an intolerance (recall year 8)</li> <li>Why is food labelling important?</li> <li>What is a sell by date?</li> <li>What is a use by date?</li> <li>What is mandatory on food packaging? Needed (required) by law?</li> </ol>		<ul style="list-style-type: none"> <li>How to rate foods using sensory evaluation.</li> <li>How to cost foods when on a budget.</li> <li>The legal requirements on packaging.</li> <li>The importance and function of food packaging.</li> </ul>	Year 7 Health and Safety and Fake away. Year 8 Food Safety and diet and good health.w
<b>Impressive reading</b>	<b>Impressive speaking</b>	<b>Impressive writing</b>	<b>Resilience</b>	<b>Employability via:</b>
Reading and interpreting recipes in a methodical manner with consideration of time management.  Translation of success criteria point to produce a high-quality outcome.	Explaining the skills, they are learning or have learnt in each recipe.  Identification of common mistakes pupils make in the cooking process.	Completion of evaluation of practical tasks using sensory analysis vocabulary to describe the success of their practical outcome.	Peer assessment and peer support through practical's, guiding each other through practical lessons.  Time management- to be able to work methodically through a recipe to produce a high-quality outcome.	Teamwork, leadership, collaboration, time management, independent and group problem solving.  Pupils will work towards and maintain a routine that helps them produce a food product hygienically and safely.
<b>SEND</b>				
<p>This term provides the knowledge required to understand the function of nutrients in the diet.</p> <p>Skills have been logically and sequenced with an increase in complexity as pupils will more a fruit salad practical to crumbles.</p> <p>Practical skills are interleaved allowing pupils to build upon prior skills and perfect skills.</p> <p>Pupils will be provided with a WAGOLL and a dual coded recipe sheet within practical lesson, giving pupils a visual a written representation of recipe steps.</p> <p>Curriculum time will be allocated for the teaching of key vocabulary- such as hygiene and safety and quality control.</p> <p>Lesson include multi- approaches using written recipes and picture recipe cards, providing a dual code.</p> <p>Demonstration will provide pupils with a visual aid for pupils.</p>				