

<b>Topic: SUM 1- Multicultural food</b>		<b>Duration: 8 lessons</b>	<b>Composite:</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>
Hygiene Safety Cross contamination Culture Multicultural Diversity Heritage Ingredient	<ul style="list-style-type: none"> <li>How are flavours are influenced by culture?</li> <li>Develop an understanding how a climate can impact the ingredients available to a culture.</li> <li>What does the term 'diversity' mean?</li> <li>Recognise and celebrate the diversity and multicultural society we live in the UK.</li> <li>Explore ingredients and flavours from a variety of cultures.</li> <li>Explore their own culture and cultural heritage through food.</li> <li><b><i>Pupils develop and demonstrate food preparation and cooking skills when making: quesadilla (knife skills, frying), Spanish omelette (knife skills, baking), samosas (boiling, shaping ), spring rolls (chopping, frying and shaping), chicken teriyaki skewers (marinating, chopping) and chicken noodle soup (stock preparation and chopping).</i></b></li> </ul>	<ul style="list-style-type: none"> <li>Understand the importance of hygiene and safety in food practical lessons.</li> <li>Demonstrate an understanding of hygiene and safety during food practical lesson to produce a variety of dishes from a variety of dishes.</li> <li>Explore a variety of culture through the preparation of dishes from a variety of different cultures.</li> <li>Celebrate diversity and cultural diversity</li> </ul>	<p>Previous: Year 7 AT1 Hygiene and safety</p> <p>Year 7 Seasonality Year 8 Seasonality</p> <p>Year SPR 1 and 2- Special diets</p>

<b>Topic: SUM 2- End of Year Evaluation</b>		<b>Duration: 8 lessons</b>	<b>Composite:</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>
Hygiene Safety Independence Skills Master Quality Equipment Development	<ul style="list-style-type: none"> <li>Show an awareness of hygiene and safety during practical lesson.</li> <li>Reflect upon previous practical's and identify skills pupils have mastered and identify how they could improve their practical outcome in future lessons.</li> <li>Work independently to produce recipes that pupils have produced beforehand, through free choice practical's.</li> <li>Complete a evaluation analysing the learning from the year.</li> <li>Produce targets to be achieved in year 8.</li> <li>I can plan and develop my own sweet and savoury dishes based on my prior experiences</li> <li>I can show case my newfound cookery skills independently, recalling recipe skills I have learnt this year.</li> <li><b><i>Pupils develop and demonstrate food preparation and cooking skills when completing 2 free choice practical's', one of which will be sweet and the other savoury.</i></b></li> </ul>	<ul style="list-style-type: none"> <li>Understand the importance of hygiene and safety in food practical lessons.</li> <li>Demonstrate an understanding of hygiene and safety during food practical lesson to two free choice practical's.</li> <li>Reflect upon the practical's completed this year and identify the skills you have mastered and set yourself some targets for next year.</li> </ul>	<p>Previous: Year 7 AT1 Hygiene and safety</p> <p>Year 7 Seasonality Year 8 Seasonality</p> <p>Year SPR 1 and 2- Special diets</p>