Topic Overview

Faculty/Subject: Innovation/DT

Year Group: 9

Topic: H&C food project

What BIG IDEAS will you cover in this topic?

Students are revisiting health, safety and hygiene and are building on prior knowledge with food poisoning and knife skills. They extend this knowledge by learning about cross contamination, risk assessment and operations management within professional hospitality and catering settings.

Students will learn about functional and chemical properties of foods, and basic recipe knowledge for pastry - in particular gluten and fats. They will undertake theory work on gluten and make their own pasta to build on the theory and also look at the concepts of staple recipes and foundations for recipes inc. sauce making.

They will complete practicals which include sausage rolls and quiches to see how to make and adapt pastry along with pasta making and bread making. Both include a hospitality and catering focus and imitate practices used within the restaurant workplace.

Students will look into food poverty briefly to develop relevant real-world knowledge of the food industry and current political challenges.

Throughout all of this the students learn time management and organisational skills.

What other <u>key concepts, knowledge and skills</u> will you learn in this topic?

- Listen with maintained attention and show understanding of what they hear during class discussions.
- Discuss experiences of healthy eating in everyday life.
- Select and use basic equipment correctly.
- Experiment with ingredients to help enhance flavours in the dishes.
- Work to time limits and improve time management.
- Learn about and create simple pasta and pastry dishes
- Learn about the factors affecting food choices
- Successfully complete practical dishes to a good standard – working safely at all times during practical lessons.
- What constitutes high quality
- Collating correct equipment
- Equipment, uses and health & safety
- Peer and self-evaluation
- Pasta, bread and pastry making
- Sauce making
- Time management

What important <u>prior knowledge</u> will you use from your prior learning?

- Looked at safety and hygiene in the food room
- The 4C's (cleaning, cooking, chilling and cross contamination)
- Taught correct knife skills (bridge and claw method)
- Looked at different types of cooking methods
- Freezing temperatures and chilling temperatures
- Looked at nutritional requirements
- Allergies and intolerances.
- Pastry making

Where does this topic fit into the <u>curriculum plan</u> for this subject?

Students will follow on from having a more in depth look at allergies and intolerances. They will also have a look at food poverty.They have looked at the bridge and claw skill for chopping and looked at cross contamination, all of which are fundamental skills used in each year moving forwards. They will look at food poisoning, The danger zone, simple pasta making, bread making and pastry making. They will also complete simple sauces.

Assessment:
How and when will you be assessed on this topic?
What will the success criteria be?

- Class discussion, peer assessment and oral assessment.
- Teacher and student witten assessment of practical work, technical language and evaluation.
- Self, peer, oral and teacher assessment methods as indicated within the scheme.
- Students will self-evaluate and set targets for future development.

What is the key <u>vocabulary</u> that you will need to know in this topic?

- As defined in objectives, activities and outcomes through writing, speaking, listening and reading.
- Through the activities in this unit, pupils will be able to understand, use and spell correctly words relating to:

Bridge and claw, knife, cross contamination, freezing, chilling, hygiene, healthier, aeration, denaturation, whisking, gluten, food poverty, eatwell guide

chilling, hygiene, healthier, organic, locally sourced, environmentally friendly

What is the structure of learning/lessons in this topic?

Theory- Health and safety
Theory- The Hospitality & Catering industry
Theory- Factors affecting the success of hospitality and catering industry
Theory- Operational activities in a kitchen
Practical (x2)- Sausage rolls
Theory- Meeting customer requirements
Practical (x2)-Mini Quiches
Theory- Risks and control measures for personal safety in hospitality and catering
Practical (x2)- Focaccia bread making
Theory- Cooking and presentation techniques
Depending on term length additional practicals will be included such as meringues and mince pies.