



**Topic Overview**  
**Faculty/Subject: Innovation/DT**  
**Year Group: KS4**  
**Topic: H&C 1.4**



**What BIG IDEAS will you cover in this topic?**  
 1.4.1 Food related causes of ill health  
 1.4.2 Symptoms and signs of food-induced ill health  
 1.4.3 Preventative control measures of food-induced ill health  
 1.4.4 The Environmental Health Officer (EHO)

Students will reflect on practical sessions and look at areas for improving and celebrate successes. In the practical sessions students will look at cross contamination, they are reminded about correct knife skills (bridge and claw method), look at pastry and different types, shortcrust, flakey/puff and choux. Throughout all of this the students learn time management and organisational skills.

- What other key concepts, knowledge and skills 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 food poisoning bacteria and food safety
  - 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
  - Basic revisiting of cooking skills
  - Time management

**What important prior knowledge 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 curriculum plan for this subject?**  
 Students will follow on from having a more in depth look at allergies and intolerances. 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 forward. They will look at food poisoning, the danger zone, HACCP, the EHO, and legislation.

**Assessment:**  
**How and when will you be assessed on this topic?**  
**What will the success criteria be?**  
 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 food poisoning bacteria and food safety  
 Learn about the factors affecting food choices  
 Successfully complete practical dishes to a good standard – working safely at all times during practical lessons.

Grade	Percentage
Level 1 Pass	20%
Level 1 Merit	30%
Level 1 Distinction	40%
Level 1 Distinction*	50%
Level 2 Pass	60%
Level 2 Merit	70%
Level 2 Distinction	80%
Level 2 Distinction*	90%

**What is the key vocabulary 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: EHO, HACCP, Pathogens, Bacteria, Hot holding, Danger zone, legislation, cross-contamination, choux, shortcrust, food poisoning, allergies, intolerances

**What is the structure of learning/lessons in this topic?**  
 Theory- Bacteria & HACCP  
 Theory- Allergies and intolerances  
 Practical  
 Theory- Specific bacteria  
 Practical  
 Theory- Contamination  
 Practical  
 Theory- EHO  
 Practical  
 Theory-Murder Mystery and EHO Consolidation  
 Practical  
 Theory-legislation  
 Practical