

**Food PoS: Year 7 HT1**

Students will colour code as they work through the scheme of work.  
 Students study food on alternate weeks

Students will learn about ... Nutrition and basic food preparation skills through studying and making salads.		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do, assess and evaluate the following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>
Assessment		
Teacher professional judgement based on both written folder work and practical activities		

**Food PoS: Year 7 HT2**

Students will colour code as they work through the scheme of work.  
 Students study food on alternate weeks

Students will learn about ... Weighing and measuring and a variety of skills through studying and making Pizza toast, crumbles or scones		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>
Assessment		
Teacher professional judgement based on both written folder work and practical activities		

**Food PoS: Year 7 HT3**

Students will colour code as they work through the scheme of work.  
Students study food on alternate weeks

Students will learn about ...The importance of fibre and a variety of skills through studying and making Ratatouille		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>	<p>Students will be able to do following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>
<p>Assessment</p> <p>Teacher professional judgement based on both written folder work and practical activities as well as a written exam style test.</p>		

**Food PoS: Year 7 HT4**

Students will colour code as they work through the scheme of work.  
Students study food on alternate weeks

Students will learn about ...rehydration and dairy foods and a variety of skills through studying and making seasonal foods		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>	<p>Students will be able to do following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>
<p>Assessment</p> <p>Teacher professional judgement based on both written folder work and practical activities.</p>		

**Food PoS: Year 7 HT5**

Students will colour code as they work through the scheme of work.  
 Students study food on alternate weeks

Students will learn about ...sources of protein and a variety of skills through studying and making their own fish fingers and salad as well as small cakes.		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>
<p>Assessment</p> <p>Teacher professional judgement based on both written folder work and practical activities.</p>		

**Food PoS: Year 7 HT6**

Students will colour code as they work through the scheme of work.  
 Students study food on alternate weeks

Students will learn about ...working to a brief and a variety of skills through studying and making their own product and cauliflower and broccoli cheese.		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>
<p>Assessment</p> <p>Teacher professional judgement based on both written folder work and practical activities.</p>		