



FOOD TECHNOLOGY DEPARTMENT SCHEMES OF WORK



PROJECT : License to Cook **YEAR : KS3 (7)**

OVERALL AIM : To develop food skills and cook a range of dishes safely and hygienically.

* All lessons follow the schools risk assessment with detail links to Barnardo's, COSHH, and CLEAPPS guidance: [CLEAPSS](#)

Term 1	Intent				Implement		Impact	
Lesson No	Concept	Resources	Learning objective	Starter activity	Learning activities	Possible differentiation activities	AFL	Suggested links with school learning policies (Literacy, Numeracy, SMSC, RSE)
1 & 2 140 mins	Health & Safety in FT Room.	License to Cook PP. Pupil PP. One touch screen.	To understand the expectations for working in the food room including food hygiene and safety practices.	Expectations of student behaviour. Discuss layout of food room importance of health and safety. Where aprons are kept, hair ties, dirty laundry etc	<ul style="list-style-type: none"> Identify and locate equipment within the room. In small groups identify potential health and safety issues within the room. Feedback to the group and compare. Revisit student expectations on hygiene in FT. Watch; https://www.youtube.com/watch?v=DoSq9T6OejA Apron not included in video, remember to add verbally. Q & A, What should you wear / behave in the food room? Complete the PP on FT health and safety. Design Health and Safety Poster for the Food Room – Show examples. Kahoot quiz / make pop corn 	<ul style="list-style-type: none"> Varying ability of identifying safety hazards. Individual designs will be produced allowing teacher support and stretch for more able students. Effective questioning 	YP will be judged on a variety of success criteria including www.ebi	<p>Numeracy –</p> <p>Literacy – New subject specific terminology (hygienic, identify, safety, equipment)</p> <p>ERIC – Reading L.O and Safety instructions.</p> <p>SMSC – Working safely & hygienically in the kitchen.</p> <p>RSE - Working safely & hygienically in the kitchen.</p> <p>CLEAPPS-MRAT-131-Food handling</p> <p>COVID 19: Follow safe practices.</p> <p>CLEAPPS-Guidance for Covid 19</p> <p>HCS – Policies re Covid 19</p>
3 & 4 140 mins	Introduction to License to Cook. Key skills:	Licence to Cook PP. Pupil PP. One touch screen. Equipment	To use the bridge and claw grip to make a fruit salad. To weigh and measure	Recap expectations of FT room. Introduce Licence to Cook; colour	<ul style="list-style-type: none"> Q & A healthy eating Read through the L.O. for fruit salad. Read through recipe together. Identify key skills – 	<ul style="list-style-type: none"> Individual outcome will be produced allowing teacher support and stretch for more able students. Varying levels of self-reflection. Effective questioning 	YP will be judged on a variety of success criteria including www.ebi .	<p>Numeracy – Weighing and measuring dry ingredients.</p> <p>Literacy – New subject specific terminology (Claw grip, bridge hold, weigh & measure)</p> <p>ERIC – Reading L.O. & recipes.</p> <p>SMSC – Working safely / Healthy eating</p>

	<p>Weigh and measure with accuracy</p> <p>Use the bridge and claw grip with guidance.</p>	Ingredients Recipes	ingredients to make a batter for pancakes.	banding of key skills and marking	<p>watch claw grip; https://www.youtube.com/watch?v=UhlRGJJdDXU</p> <p>watch bridge hold; https://www.youtube.com/watch?v=YP9tIZVJzjs</p> <ul style="list-style-type: none"> • Discuss equipment and make fruit salad. • Wash up and tidy away. • Complete write up. • Read through the L.O. for fruit pancakes. <p>New Key Skills – Watch Weigh / measure https://www.youtube.com/watch?v=C8oBFD_7oCo</p> <ul style="list-style-type: none"> • Discuss equipment and safety around hob. • Make the fruit pancakes. • Wash up and tidy away. • Complete write up. 			<p>RSE - Working safely & hygienically / Healthy eating CLEAPSS-MRAT-133/KNIVES MRAT-130-Frying</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>
5 & 6 140 mins	<p>Focus on key skills:</p> <p>Weighing & Measuring</p> <p>Use the bridge and claw grip with guidance.</p> <p>Use the hob - dry heat, fry, and sauté with support.</p>	Licence to Cook PP. Pupil PP. One touch screen. Equipment Ingredients Recipes	<p>To weigh and measure liquids with accuracy to make a fruit jelly.</p> <p>To recognise that the hob can be used to cook food by frying and boiling.</p>	<p>Recap practical from last lesson.</p> <p>What key skills did we use?</p> <p>Q & A on Health and Safety.</p>	<ul style="list-style-type: none"> • Read L.O. for jelly, Q & A. • Read through recipe together. • Recap previous skills. • Discuss equipment and make the fruit jelly. • Wash up and tidy away. • Complete write up. • Read L.O. for Ragu sauce. • Read through recipe <p>Watch demo tomato sauce: https://www.youtube.com/watch?v=Cx-IJCfAQf8&list=PLSXnX8IDffhSU7A6Bi3us7KxEcHQqL_f2&index=15</p> <ul style="list-style-type: none"> • Make the sauce and cook the pasta. • Wash up and tidy away • Complete write up. 	<ul style="list-style-type: none"> • Individual outcome will be produced allowing teacher support and stretch for more able students. • Varying levels of self-reflection. • Effective questioning 	YP will be judged on a variety of success criteria including www.ebi .	<p>Numeracy – Weighing and measuring liquid.</p> <p>Literacy – New subject specific terminology (Liquid, dissolve, frying & boiling)</p> <p>ERIC – Reading L.O. & recipes.</p> <p>SMSC – Working safely / Healthy eating</p> <p>RSE - Working safely & hygienically / Healthy eating CLEAPSS: MRAT 133-Knives MRAT 130-frying MRAT 132-Kettle</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>
Extra 140 mins	<p>Focus on key skills:</p> <p>Using raising agents</p> <p>Knead & make a dough</p>	Licence to Cook PP. Pupil PP. One touch screen. Equipment Ingredients Recipes	To recognise that yeast is a raising agent in bread and understand the importance of kneading.	<p>Recap practical from last lesson.</p> <p>What key skills did we use?</p>	<ul style="list-style-type: none"> • Read L.O. for Bread, - Q & A. • Read through recipe together. • Identify key skills. • Watch Yeast test https://redstaryeast.com/yeast-baking-lessons/yeast-shelf-life-storage/yeast-freshness-test/ • Discuss equipment and make own yeast before making bread. • Once kneaded watch clip on shaping rolls: 	<ul style="list-style-type: none"> • Individual outcome will be produced allowing teacher support and stretch for more able students. • Varying levels of self-reflection. • Effective questioning 	YP will be judged on a variety of success criteria including www.ebi .	<p>Numeracy – Weighing, measuring and division.</p> <p>Literacy – New subject specific terminology (Yeast, Knead)</p> <p>ERIC – Reading L.O. & recipes.</p> <p>SMSC – Working safely / Healthy eating</p> <p>RSE - Working safely & hygienically / Healthy eating CLEAPSS:MRAT 119-oven</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>

					<p>https://www.youtube.com/watch?v=Gx2Sf3Xqkh</p> <ul style="list-style-type: none">• Shape and cook.• Make garlic butter if required.• Wash up and tidy away.• Complete write up.			
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Term 2	Intent				Implement		Impact	
Lesson No	Concept	Resources	Learning objective	Starter activity	Learning activities	Possible differentiation activities	AFL	Suggested links with school learning policies (Literacy, Numeracy, SMSC, RSE)
7 & 8 (140 mins)	Focus on key skills: Use the oven safely with support. Use the rubbing in method Test to check if cakes and bread are cooked.	Licence to Cook PP. Pupil PP. One touch screen. Equipment Ingredients Recipes	To use the rubbing method to make scones To use the rubbing in method to make a scone base and with support use the oven safely to bake the pizza.	Go through progress report in E-folios. Reflect on skills learnt in previous term – complete pupil comments.	<ul style="list-style-type: none"> • Read together L.O. and recipe for scones, - Q & A. • Identify key skills. • Identify the equipment & ingredients used in making the scones. • Watch clip on how to rub in the butter with the flour https://www.youtube.com/watch?v=mmBgOlgdKLU • Watch clip on rolling out dough https://www.youtube.com/watch?v=nROsUxzTxwk • Make scones. • Wash up and tidy away. • Complete write up. • Read together L.O. and recipe for pizza – Q & A. • Recap key skills. • Make the pizza using the scone method. • Wash up and tidy away. • Complete write up. 	<ul style="list-style-type: none"> • Individual YP will be making their product allowing teacher support and stretch for more able students. • Varying levels of self-reflection. • Effective questioning 	YP will be judged on a variety of success criteria including www.ebi .	<p>Numeracy – Weighing, measuring and division.</p> <p>Literacy – New subject specific terminology (rubbing in method, rolling pin, oven gloves)</p> <p>ERIC – Reading L.O. & recipes.</p> <p>SMSC – Working safely / Healthy eating</p> <p>RSE - Working safely & hygienically / Healthy eating</p> <p>CLEAPSS: MRAT 119-oven</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>
9 & 10 (140 mins)	Focus on key skills: Use the hob - dry heat, fry, and sauté with some support. Use the creaming or all in one method to make cakes.	KS & BD PP. Pupil PP. One touch screen. Equipment Ingredients Recipes	To practise the claw grip and use the hob for frying. To understand and demonstrate how to use the creaming method to make a cake.	Recap practical from last lesson. What key skills did we use? Q & A on Health and Safety.	<ul style="list-style-type: none"> • Read through and identify the skills within the Cottage Jacket recipe. • Q & A which skills are being revisited? • H & S using the hob. • Prepare the vegetables focusing on the claw grip. • Practise using the hob safely to fry the tortilla. • Complete the write up. • Read L.O. for the marble cake. • Identify new key skills and skills revisited. • Focus on how to make different batters. • Q & A H & S using the oven. • Follow the recipe, prepare, and cook. • Check to test cooked. • Wash up and tidy away. • Complete write up. 	<ul style="list-style-type: none"> • Individual outcome will be produced allowing teacher support and stretch for more able students. • Varying levels of self-reflection. • Effective questioning 	YP will be judged on a variety of success criteria including www.ebi .	<p>Numeracy – Weighing and measuring dry ingredients.</p> <p>Literacy – New subject specific terminology (Claw grip, bridge hold, fry)</p> <p>ERIC – Reading L.O. & recipes.</p> <p>SMSC – Working safely / Healthy eating</p> <p>RSE - Working safely & hygienically / Healthy eating</p> <p>CLEAPSS: MRAT 119-oven</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>
11 & 12	Focus on key skills:	Licence to Cook PP.	To use the creaming method	Recap practical from last lesson.	<ul style="list-style-type: none"> • Read together L.O. and recipe for shortbread, 	<ul style="list-style-type: none"> • Individual YP will be making their product allowing teacher 	YP will be judged on a variety of success	Numeracy – Weighing, measuring, time.

(140 mins)	<p>Portion and divide equally. Roll out pastry or dough and use a cutter.</p> <p>Test to check if cakes and bread are cooked.</p>	<p>Pupil PP. One touch screen. Equipment Ingredients Recipes</p>	<p>to make shortbread. To use short crust pastry to make mince pies.</p>	<p>What key skills did we use?</p>	<p>- Q & A.</p> <ul style="list-style-type: none"> Identify key skills, and revisit of, rolling out. Identify the equipment & ingredients used in making shortbread. Discuss and demo the creaming method. Q & A, why sieve the flour? Make the shortbread. Wash and tidy up. Read together L.O. and recipe for mince pies. - Q & A. Identify key skills and revisit of; rubbing in method & test to check if cakes are cooked. Identify the equipment & ingredients used in making shortbread. Make the mince pies. Wash and tidy up. Complete write up. 	<p>support and stretch for more able students.</p> <ul style="list-style-type: none"> Varying levels of self-reflection. Effective questioning 	<p>criteria including www/ebi.</p>	<p>Literacy – New subject specific terminology (Sieve, Creaming method, Pastry, Pie vents) ERIC – Reading L.O. & recipes. SMSC – Working safely / Healthy eating RSE - Working safely & hygienically / Healthy eating CLEAPSS: MRAT 119-oven</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>
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Term 3	Intent				Implement		Impact	
Lesson No	Concept	Resources	Learning objective	Starter activity	Learning activities	Possible differentiation activities	AFL	Suggested links with school learning policies (Literacy, Numeracy, SMSC, RSE)
13 & 14 (140 mins)	Focus on key skills: Mix, stir or whisk ingredients. Use the hob - boil, simmer, melt with support. Use the oven safely with support.	Licence to Cook PP. Pupil PP. One touch screen. Equipment Ingredients Recipes	To know how to make a white sauce (a roux) for Macaroni Cheese. To revisit and use the oven safely to make a healthy snack.	Go through progress report in E-folio's. Reflect on skills learnt in previous term – complete pupil comments.	<ul style="list-style-type: none"> • Read L.O. for Macaroni Cheese. • Read through recipe together. • Identify key skills. • Discuss cooking methods to be used. • Cook pasta and make the cheese sauce. • Wash up and tidy away. • Read L.O. for making a healthy snack (flapjack) • Identify key skills. • Q & A H & S using the oven • Weigh out ingredients, use the hob and bake in the oven. • Wash up and tidy away • Complete write up. 	<ul style="list-style-type: none"> • Individual YP will be making their product allowing teacher support and stretch for more able students. • Varying levels of self-reflection. • Effective questioning 	YP will be judged on a variety of success criteria including www.ebi .	<p>Numeracy – Weighing, measuring and division.</p> <p>Literacy – New subject specific terminology (Roux Sauce, Grill, Slow-release energy, Melt)</p> <p>ERIC – Reading L.O. & recipes.</p> <p>SMSC – Working safely / Healthy eating</p> <p>RSE - Working safely & hygienically / Healthy eating CLEAPSS</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>
15 & 16 (140 mins)	Focus on key skills: Use the bridge and claw grip with guidance. Use the hob - dry heat, fry, sauté with support. Use the oven safely with support. Use the rubbing in method.	Licence to Cook PP. Pupil PP. One touch screen. Equipment Ingredients Recipes	To revisit and be able to use the hob safely to make a stir -fry. To revisit the rubbing in method and make a crumble.	Recap practical from last lesson. What key skills did we use?	<ul style="list-style-type: none"> • Read L.O. for the stir-fry • Read through recipe together. • Identify new key skills and skills being revisited. • Discuss cooking methods to be used. • Q & A H & S using the kettle to soften the noodles. • Prepare ingredients and use the hob to cook the stir fry. • Wash up and tidy away. • Read L.O. for a fruit crumble • Identify new key skills and skills revisited. • Q & A H & S using the oven • Follow the recipe, prepare and cook. • Wash up and tidy away • Complete write up. 	<ul style="list-style-type: none"> • Individual YP will be making their product allowing teacher support and stretch for more able students. • Varying levels of self-reflection. • Effective questioning 	YP will be judged on a variety of success criteria including www.ebi .	<p>Numeracy – Weighing, measuring and division.</p> <p>Literacy – New subject specific terminology (Stir fry, Noodles, Rubbing in method, Breadcrumbs)</p> <p>ERIC – Reading L.O. & recipes.</p> <p>SMSC – Working safely / Healthy eating</p> <p>RSE - Working safely & hygienically / Healthy eating CLEAPSS</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>
17 & 18 (140 mins)	Focus on key skills: Use the hob - dry heat, fry, and sauté with support.	Licence to Cook PP. Pupil PP. One touch screen. Equipment Ingredients Recipes	To make a marinade for chicken and use it in a stir fry for fajitas To use the creaming method to make cupcakes.	Recap practical from last lesson. What key skills did we use?	<ul style="list-style-type: none"> • Read L.O. for the fajitas • Read through recipe together. • Identify new key skills and skills being revisited. • Discuss preparation skills and cooking methods to be used. 	<ul style="list-style-type: none"> • Individual YP will be making their product allowing teacher support and stretch for more able students. • Varying levels of self-reflection. • Effective questioning 	YP will be judged on a variety of success criteria including www.ebi .	<p>Numeracy – Weighing, measuring and division.</p> <p>Literacy – New subject specific terminology (Stir fry, Marinade, Creaming method Fold)</p> <p>ERIC – Reading L.O. & recipes.</p> <p>SMSC – Working safely / Healthy eating</p>

	<p>Handle and preparing raw meat with support.</p> <p>Use the oven safely with support.</p> <p>Use the creaming or all in one method to make cakes.</p>				<ul style="list-style-type: none"> • Q & A H & S preparing raw meat, - look at contamination and importance of coloured chopping boards. • Prepare ingredients and use the hob to cook the stir fry. • Wash up and tidy away. • Read L.O. for cup cakes • Identify new key skills and skills revisited. • Q & A H & S using the oven • Follow the recipe, prepare and cook. • Wash up and tidy away • Complete write up. 			<p>RSE - Working safely & hygienically / Healthy eating CLEAPSS</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>
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Term 4	Intent				Implement		Impact	
Lesson No	Concept	Resources	Learning objective	Starter activity	Learning activities	Possible differentiation activities	AFL	Suggested links with school learning policies (Literacy, Numeracy, SMSC, RSE)
19 & 20 (140 mins)	Focus on key skills: Handle and preparing raw meat with support. Use the hob-dry heat, fry, sauté with support. Mix, stir or whisk ingredients.	Licence to Cook PP. Pupil PP. One touch screen. Equipment Ingredients Recipes	To combine cooking methods to make a healthy meal. To be able to make a batter and make pancakes using a frying pan.	Go through progress report in E-folio's. Reflect on skills learnt in previous term – complete pupil comments.	<ul style="list-style-type: none"> • Read L.O. for pasta bolognese. • Read through recipe together. • Identify key skills. • Discuss cooking methods to be used. • Cook pasta and make the bolognese sauce. • Wash up and tidy away. • Read L.O. for pancakes. • Identify key skills. • Weigh out ingredients, use the hob to cook the pancakes. • Wash up and tidy away • Complete write up. 	<ul style="list-style-type: none"> • Individual YP will be making their product allowing teacher support and stretch for more able students. • Varying levels of self-reflection. • Effective questioning 	YP will be judged on a variety of success criteria including www.ebi .	<p>Numeracy – Weighing and measuring. Literacy – New subject specific terminology (Sauté, bolognese, batter, sweet) ERIC – Reading L.O. & recipes. SMSC – Working safely / Healthy eating RSE - Working safely & hygienically / Healthy eating CLEAPSS</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>
21 & 22 (140 mins)	Focus on key skills: Test to check if meat / fish is cooked correctly with support. Handle and preparing raw meat with support. Knead and make a dough. Use a glaze to give a high finish on pastry or bread.	Licence to Cook PP. Pupil PP. One touch screen. Equipment Ingredients Recipes	To revisit how to handle raw meat by making a home-made burger. To learn the skill of glazing giving a high finish to a bake	Recap practical from last lesson. What key skills did we use?	<ul style="list-style-type: none"> • Read L.O. for the beef burger. • Read through recipe together. • Identify new key skills and skills being revisited. • Discuss cooking methods to be used. • Q & A H & S using raw meat. • Prepare ingredients and use the hob to cook the stir fry. • Wash up and tidy away. • Read L.O. for Easter Biscuits • Identify new key skills and skills revisited. • Q & A H & S using the oven • Follow the recipe, prepare and cook. • Wash up and tidy away • Complete write up. 	<ul style="list-style-type: none"> • Individual YP will be making their product allowing teacher support and stretch for more able students. • Varying levels of self-reflection. • Effective questioning 	YP will be judged on a variety of success criteria including www.ebi .	<p>Numeracy – Weighing, measuring and division. Literacy – New subject specific terminology (Divide, Grill, Glaze and separate) ERIC – Reading L.O. & recipes. SMSC – Working safely / Healthy eating RSE - Working safely & hygienically / Healthy eating CLEAPSS</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>
23 & 24 (140 mins)	Focus on key skills: Portion and divide equally. Test to check if meat / fish is cooked correctly with support.	Licence to Cook PP. Pupil PP. One touch screen. Equipment Ingredients Recipes	To recognise the importance of how to portion meat equally, making sure it cooks evenly. To be able to make a homemade treat for a celebration.	Recap practical from last lesson. What key skills did we use?	<ul style="list-style-type: none"> • Read L.O. for chicken nuggets. • Read through recipe together. • Identify new key skills and skills being revisited. • Discuss preparation skills and cooking methods to be used. • Q & A H & S preparing raw meat, - look at 	<ul style="list-style-type: none"> • Individual YP will be making their product allowing teacher support and stretch for more able students. • Varying levels of self-reflection. • Effective questioning 	YP will be judged on a variety of success criteria including www.ebi .	<p>Numeracy – Weighing, measuring and division. Literacy – New subject specific terminology (Breadcrumbs, season, knead, yeast) ERIC – Reading L.O. & recipes. SMSC – Working safely / Healthy eating RSE - Working safely & hygienically / Healthy eating CLEAPSS</p> <p>COVID 19: Follow safe practices.</p>

	Prepare, combine, and shape ingredients to equal sizes.				<p>contamination and importance of coloured chopping boards.</p> <ul style="list-style-type: none">• Prepare ingredients and use the hob for cooking.• Wash up and tidy away. <p>• Read L.O. for Lemon Drizzle Cup Cakes</p> <ul style="list-style-type: none">• Identify the skills revisited.• Q & A H & S using the oven.• Follow the recipe, prepare, and cook.• Wash up and tidy away.• Complete write up.			<p>CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>
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Term 5	Intent				Implement		Impact	
Lesson No	Concept	Resources	Learning objective	Starter activity	Learning activities	Possible differentiation activities	AFL	Suggested links with school learning policies (Literacy, Numeracy, SMSC, RSE)
25 & 26 (140 mins)	Focus on key skills: Use a glaze to give a high finish on pastry of bread. Handle and preparing raw meat with support.	Licence to Cook PP. Pupil PP. One touch screen. Equipment Ingredients Recipes	To revisit glazing by making a pastry-based snack. To be able to use an electric whisk to make a fatless cake.	Go through progress report in E-folios. Reflect on skills learnt in previous term – complete pupil comments.	<ul style="list-style-type: none"> • Read L.O. for sausage rolls. • Read through recipe together. • Identify key skills. • Discuss cooking methods to be used. • Make the pastry and the sausage meat. • Glaze and bake. • Wash up and tidy away. • Read L.O. Swiss roll. • Identify key skills. • Weigh out ingredients, mix and bake in the oven. • Tip out on to sugared greaseproof paper and score ready for rolling. • Assemble. • Wash up and tidy away. • Complete write up. 	<ul style="list-style-type: none"> • Individual YP will be making their product allowing teacher support and stretch for more able students. • Varying levels of self-reflection. • Effective questioning 	YP will be judged on a variety of success criteria including www.ebi .	<p>Numeracy – Weighing and measuring. Literacy – New subject specific terminology (Short crust, egg glaze, whisk and score) ERIC – Reading L.O. & recipes. SMSC – Working safely / Healthy eating. RSE - Working safely & hygienically / Healthy eating. CLEAPSS</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>
27 & 28 (140 mins)	Focus on key skills: Handle and preparing raw meat with support. Test to check if meat/fish is cooked correctly with support. Use the rubbing in method	Licence to Cook PP. Pupil PP. One touch screen. Equipment Ingredients Recipes	To practise handling raw fish by making homemade fish fingers. To practice using the rubbing method to make cinnamon or chocolate wheels.	Recap practical from last lesson. What key skills did we use?	<ul style="list-style-type: none"> • Read L.O. for Fish fingers. • Read through recipe together. • Identify key skills. • Discuss cooking methods to be used. • Q & A H & S using the oven. • Weigh out the ingredients for the bread coating. • Cut the fish to size and apply the coating, bake. • Wash up and tidy away. • Complete the write up. • Read L.O. for cinnamon wheels. • Read through recipe together. • Identify key skills. • Discuss cooking methods to be used. • Q & A H & S using the oven. • Weigh out the ingredients, create the dough. • Roll out and apply the filling. • Assemble and portion. • Bake in the oven. • Wash up and tidy away. • Complete the write up. 	<ul style="list-style-type: none"> • Individual YP will be making their product allowing teacher support and stretch for more able students. • Varying levels of self-reflection. • Effective questioning 	YP will be judged on a variety of success criteria including www.ebi .	<p>Numeracy – Weighing and measuring. Literacy – New subject specific terminology (Coat and bake) ERIC – Reading L.O. & recipes. SMSC – Working safely / Healthy eating. RSE - Working safely & hygienically / Healthy eating. CLEAPSS</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>

<p>29 & 30 (140 mins)</p>	<p>Focus on key skills: Use knife skills to cut and prepare food with some support.</p> <p>Use the hob - dry heat, fry, sauté with support.</p> <p>Use the creaming or all in one method to make cakes.</p> <p>Use the oven safely with support.</p>	<p>Licence to Cook PP. Pupil PP. One touch screen. Equipment Ingredients Recipes</p>	<p>To revisit and practise using the hob to safely make a quick savoury dish.</p> <p>To use the creaming method to make cookies and explore the different flavourings.</p>	<p>Recap practical from last lesson.</p> <p>What key skills did we use?</p>	<ul style="list-style-type: none"> • Read L.O. for an omelette. • Read through recipe together. • Identify key skills. • Discuss cooking methods to be used. • Q & A H & S using the hob. • Prepare the ingredients and use the hob to cook the omelette. • Wash up and tidy away. • Read L.O. for cookies. • Identify key skills. • Decide on the flavourings. • Weigh out ingredients and mix it together. • Portion and bake in the oven. • Wash up and tidy away. • Complete write up. 	<ul style="list-style-type: none"> • Individual YP will be making their product allowing teacher support and stretch for more able students. • Varying levels of self-reflection. • Effective questioning 	<p>YP will be judged on a variety of success criteria including www/ebi.</p>	<p>Numeracy – Weighing and measuring. Literacy – New subject specific terminology (Savoury, fry, flavour, creaming method) ERIC – Reading L.O. & recipes. SMSC – Working safely / Healthy eating. RSE - Working safely & hygienically / Healthy eating. CLEAPSS</p> <p>COVID 19: Follow safe practices. CLEAAPS-Guidance for Covid 19 HCS – Policies re Covid 19</p>
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