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| **Term** | **Autumn Term1** | **Autumn Term 2** | **Spring Term 1** | **Spring Term 2** | **Summer Term 1** | **Summer Term2** |
| **Year 7**Introduction to food and nutrition | **Hygiene and Safety**Demonstrate food safety and hygiene throughout the preparation and cooking process. | **Using basic equipment**To develop skills in safely using new kitchen equipment to produce a range of products. | **Healthy eating**Understanding the Eatwell guide and the food groups. Adapting basic recipes to make them healthier – reduced sugar, fat, salt. | **Simple dishes linked to Eatwell guide**Introduce new tastes, textures of a variety ingredients. Understand the 5 sections of the Eatwell guide | **Research seasonal products and ingredients**Organic, homegrown value for money. | **Summer cooking**To look at the range of ingredients in season. Prepare a range of summer cooking that can be eaten outdoors. |
| **Year 8**Healthy food, ingredients and cooking | **Using the Hob, Grill, Oven and Using the Scales**Using weights and measurements, controlling Hob, Grill and Oven temperatures. | **Making changes**Adapting recipes for different groups – diet, religion, choice and medical.Adapting recipes to make them healthier – reduced sugar, fat, salt. | **Healthy food from around the world**Organic, locally produced, country of origin, value for money.Create a range of recipes from around the world. |
| **Year 9**Making choices | **Investigating Bread**Look at the origins of bread and the many different types from around the world.To prepare and make a selection of bread from around the world.**Food storage and food hygiene**Look at how to store your ingredients look at sell by and use by dates. | **Understanding healthy lifestyle, healthy balanced meals and diet**Using the Eatwell plate as a guide to prepare a range of recipes.Design an eat well plate to include your 5 a day.Select and use recipes to factor in fresh, seasonal and locally produced to create healthy balanced products. | **Meals for friends and family including healthy balanced meals and diet**To inspire others to share recipes. To cook with other peers and family members.Select and use recipes to factor in fresh, seasonal and locally produced to create healthy balanced products. |
| **Year 10** | **BTEC Level 1**Be able to use Home Cooking Skills to make homemade food that does not use pre prepared, ready cooked food. | **BTEC Level 1**Use cooking skills when following a recipe - Food labelling, freshness of food, seasonality, free range, organic, local produced, country of origin, value for money, nutritional, 5 a day and food labelling. | **BTEC Level 1**Demonstrate food safety and hygiene throughout the preparation and cooking process.Storage of foods, raw, cooked and frozen, labelling and storage, food preparation and health and hygiene. | **BTEC Level 1**Understand the value of passing on information about home cookingLook at changing food habits and choices. Look at the benefits on the long-term wellbeing of self and family.  | **BTEC Level 1**Identify ways to pass on information about home cookingTo inspire others, share recipes. To cook with other peers and family members.  | **Food Hygiene Cert**Food Hygiene Level 1online course. |
| **Year 11** | **BTEC Level 1 or 2**Be able to plan a nutritious, home cooked meal using basic ingredientsPlan a nutritious two-course meal.Select recipes for starter, main and desert.Design an eat well plate to include your 5 a day. | **BTEC Level 1 or 2**Select and prepare ingredients for a nutritious two-course meal - Select ingredients to factor in fresh, seasonal and locally produced.Look at how to store your ingredients factoring in sell by dates. Research you recipes and try cooking them at home. | **BTEC Level 1 or 2**Be able to prepare, cook and present a nutritious, home cooked meal using basic ingredientsUse cooking skills when following the recipes. Looking at presentation.Checking freshness of food. Seasonality, free range, local produced and organic ingredients. | **BTEC Level 1 or 2**Demonstrate food safety and hygiene throughout the preparation and cooking process.Storage of foods, raw, cooked and frozen. Labelling and storage, Food prep,Health and Hygiene. | **BTEC Level 1 or 2**Apply presentation skills when serving a meal.Understand how to cook economically at home. Be able to pass on information about cooking meals at home from scratch. Explain ways to economise when cooking at home.To inspire others, share recipes. To cook with other peers and family members. | **Food Hygiene Cert**Food Hygiene Level 2online course. |
| **Year 12/13** | **Open awards**  | **Open awards**  | **Open awards**  | **Open awards**  | **Open awards**  | **Open awards**  |