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| **Learning Focus** | **Assessments** |
| **Unit 1: Kitchen Safety and Hazards** | |
| Learning enquiries: **1).** Understanding health and safety in Food Technology. **2).** Safety symbols and their meanings. **3).** Oven Safety **4).** & **5)** Knife skills and knife skills assessment – Fruit Salad. **6).** Washing Up.  Key Skills: Analysis, evaluation, justification, identification, safe use of a knife. | **Interim Assessment:** Pupils have one recall activity based on safety in the kitchen.  **Final Assessment:**  Pupils final assessment is on the safe and competent use of knives.  The assessment has a practical element, during which they are observed for safety and then a written task where they are assessed in terms of knowledge – this is then signed off by the class teacher. |
| **Unit 2: Cooking Safely** | |
| Learning enquiries: **1).** Lemon drizzle cakes and review **2) & 3)** Pizza Toast and Review students able to use what they have **4). & 5)** Crumble and review **6) & 7)** One pot and review **8)** ANZAC biscuits **9) & 10)** Stir fry **11)** Muffins and review.  Key Skills: Identification, analysis, evaluation. | **Interim Assessment:** Pupils conduct a number of food assessments based on the outcomes of their practical lessons. Assessments focus on texture, taste, aroma and flavour.  **Final Assessment:**  Pupils final assessment is on the use of their skills to select, adapt (should they choose to) and execute a biscuit recipe. Pupils are then review their skills learned and ability to follow a stepped recipe. |