**Year:**  – Summer Term 1 (12 Weeks – 6 lessons)

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**Unit:** Cooking Al Fresco

**Overview**: Students will continue to be introduced to new practical skills with a focus on more Summery recipes and cooking outside (using BBQ/campfire). Students will build upon their knowledge on hygiene and safety, making it more applicable to cooking outdoors.

Students will have one assessment task within the term. Students will be assessed on their ability to work with and handle high-risk foods in a safe and hygienic manner.

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| **Outline scheme** | **Timeframe** | **Learning Aims** | **Assessment / marking milestone** | **Skills Development including Literacy, Numeracy DCF** | **Independent learning tasks (including investigations, homework etc)** | **Links to resources** |
| In this project pupils will learn –   * Importance of handling high risk foods safely and minimum core cooking temperature. * How to complete a star diagram * Understanding of enrobing | 6 lessons | **CHALLENGING:**  Be able to follow demo to prepare fresh ginger and chilli.  Complete a star diagram evaluating one food item.  **MORE CHALLENGING:**  Independently check core temperature with food probe.  Successfully and safely shape minced meat using a burger press, and make them all neat and even in shape and size.  Complete a star diagram for several food items, showing and understanding the comparisons made.  **MOST CHALLENGING:**  Prepare meat into evenly sized pieces and evenly coat.  Extend the practicals by making accompaniments.  Creating detailed and specific criteria for star diagram using sensory adjectives. | Turkey Burgers – Handling high risk foods safely and hygienically. | **Literacy**   * Spelling & pronouncing key vocabulary * Reading & following step-by-step recipes   **Numeracy**   * Key temperatures * Weighing & measuring * Purchasing ingredients   **Digital Competency**  Adobe Creative Cloud Express | * Sensory analysis/Star diagram on crisps to compare and analyse differences * Practical: Haloumi/Chicken dippers * Practical: Pasta salad * Milestone task: Turkey burgers * Evaluation and end of term Food quiz | Food A Fact of Life |