

Scheme of Work 2020 - 2021
Subject: Year 7 Catering

Year Group: year 7
Specification: Catering

Lesson No	Topic & Objectives	Big Question – What will students learn?	Key Activities & Specialist Terminology (Do Now Task / Starter/Tasks/Plenary)	Planned Assessment	Homework or flipped learning resources DODDLE resources	Lit Num SMSC Codes
Theory Lesson: 03/09/2020 <i>(all group to do theory on the first lesson)</i>	Theory Lesson Topic: why is kitchen safety important	Why is kitchen safety important?	Introduction to kitchen safety Get to know you lesson	Student discussion on kitchen health and safety	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Theory Lesson: 07/09/2020 <i>(all group to do theory on the first lesson)</i>	Theory Lesson Topic: why is kitchen safety important	Why is kitchen safety important?	Introduction to kitchen safety	Student discussion on kitchen health and safety	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 14/09/2020 <i>(students alternate between theory and practical each lesson)</i>	Practical lesson cooking : Pizza Cooking Method: Baking	Students will learn how to use an oven to make a pizza	Students will be working in groups or independely to complete todays cooking task. Do now – Wash Hands / Apron on Hair tied back. Starter –Watch Demo Task - Follow recipe Plenary – Taste Test and evaluation	Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe	Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson	Numeracy - Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
Theory Lesson: 14/09/2020 <i>(students alternate between theory</i>	Theory Lesson Topic: controls and monitoring procedures in the kitchen	Explain how to control and monitor food safety hazards in the kitchen.	Theory: students will learn the importance of kitchen health and safety	Theory Worksheet on controlling and monitoring hazards within the kitchen	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06

and practical each lesson))						
Practical Lesson: 21/09/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking : Pizza</u> <u>Cooking Method: Baking</u>	Students will learn how to use an oven to make a pizza	Students will be working in groups or independely to complete todays cooking task. Do now – Wash Hands / Apron on Hair tied back. Starter –Watch Demo Task - Follow recipe Plenary – Taste Test and Evaluation	Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe	Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson	Numeracy - Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
Theory Lesson: 21/09/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Theory Lesson Topic: controls and monitoring procedures in the kitchen</u>	Explain how to control and monitor food safety hazards in the kitchen.	Theory: students will learn the importance of kitchen health and safety	Theory Worksheet on controlling and monitoring hazards within the kitchen	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 28/09/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking : choc chip muffins</u> <u>Cooking Method: Baking</u>	Students will be using an oven and making a cake batter mix with knowledge learn in theory	Students will be working in groups or independely to complete todays cooking task. Do now – Wash Hands / Apron on Hair tied back. Starter –Watch Demo Task - Follow recipe Plenary – Taste Test and Evaluation	Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe	Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson	Numeracy - Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
Theory Lesson: 28/09/2020 <i>(students alternate between theory</i>	<u>Theory Lesson Topic:</u> : the food handler	What is a food handler?	Theory: students will be looking at personal hygiene and illness and how it affects them cooking This is a feed forward lesson to mark books with students	Theory categories of hazards worksheet Feed Forward TASK	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06

and practical each lesson))						
Practical Lesson: 05/10/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking : choc chip muffins</u> <u>Cooking Method: Baking</u>	Students will be using an oven and making a cake batter mix with knowledge learn in theory	Students will be working in groups or independely to complete todays cooking task. Do now – Wash Hands / Apron on Hair tied back. Starter –Watch Demo Task - Follow recipe Plenary – Taste Test and Evaluation	Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe	Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson	Numeracy - Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
Theory Lesson: 05/10/2020 <i>(students alternate between theory and practical each lesson))</i>	<u>Theory Lesson Topic:</u> : the food handler	What is a food handler?	Theory: students will be looking at personal hygiene and illness and how it affects them cooking This is a feed forward lesson to mark books with students	Theory categories of hazards worksheet Feed Forward TASK	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 12/10/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking :</u> Macaroni and cheese vs healthy macaroni and cheese <u>Cooking Method:</u> Boiling simmering	Students will learn how to make a mother sauce the roux and adjust this. They will also be boiling and simmering pasta and using the oven.	Students will be working in groups or independely to complete todays cooking task. Do now – Wash Hands / Apron on Hair tied back. Starter –Watch Demo Task - Follow recipe Plenary – Taste Test and Evaluation	Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe	Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson	Numeracy - Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
Theory Lesson: 12/10/2020 <i>(students alternate between theory</i>	<u>Theory Lesson Topic:</u> hand washing and illness	hand washing and illness	Theory: students will be looking at personal hygiene and illness and how it affects them cooking This is a feed forward lesson to mark books with students	Theory extended writing task Theory Hand washing word map	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06

and practical each lesson))						
Practical Lesson: 19/10/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking :</u> Macaroni and cheese vs healthy macaroni and cheese <u>Cooking Method:</u> Boiling simmering	Students will learn how to make a mother sauce the roux and adjust this. They will also be boiling and simmering pasta and using the oven.	Students will be working in groups or independely to complete todays cooking task. Do now – Wash Hands / Apron on Hair tied back. Starter –Watch Demo Task - Follow recipe Plenary – Taste Test and Evaluation	Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe	Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson	Numeracy - Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
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26/10/2020	Half term	Half term	Half term	Half term	Half term	Half term
Theory Lesson: 02/11/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Theory Lesson Topic:</u> introduction to Food nutrition	Theory : students will look at the eat well and why it's important to have a balanced diet.	Working on what is a healthy diet	3 learning map activates	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06

Practical Lesson: 02/11/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking : fajitas</u> <u>Cooking Method:</u> <u>Shallow frying</u> <u>grilling</u>	Practical: Students will be introduced to stir frying and pan frying food.	Students will be working in groups or independely to complete todays cooking task. Do now – Wash Hands / Apron on Hair tied back. Starter –Watch Demo Task - Follow recipe Plenary – Taste Test and Evaluation	Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe	Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson	Numeracy - Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
Theory Lesson: 09/11/2020 <i>(students alternate between theory and practical each lesson))</i>	<u>Theory Lesson Topic:</u> introduction to Food nutrition	Theory : students will look at the eat well and why it's important to have a balanced diet.	Working on what is a healthy diet	3 learning map activates	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 09/11/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking : fajitas</u> <u>Cooking Method:</u> <u>Shallow frying</u> <u>grilling</u>	Practical: Students will be introduced to stir frying and pan frying food.	Students will be working in groups or independely to complete todays cooking task. Do now – Wash Hands / Apron on Hair tied back. Starter –Watch Demo Task - Follow recipe Plenary – Taste Test and Evaluation	Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe	Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson	Numeracy - Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
Theory Lesson: 16/11/2020 <i>(students alternate between theory and practical each lesson))</i>	<u>Theory Lesson Topic:</u> introduction to Food nutrition	Theory : students will look at the eat well and why it's important to have a balanced diet.	Working on what is a healthy diet	3 learning map activates	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06

Practical Lesson: 16/11/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking : toad in the hole</u> <u>Cooking Method: roasting</u>	Practical: Students will be introduced to roasting and preparing a batter	Students will be working in groups or independely to complete todays cooking task. Do now – Wash Hands / Apron on Hair tied back. Starter –Watch Demo Task - Follow recipe Plenary – Taste Test and Evaluation	Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe	Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson	Numeracy - Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
Theory Lesson: 23/11/2020 <i>(students alternate between theory and practical each lesson))</i>	<u>Theory Lesson Topic:</u> nutrition and health	What is the eat well plate	Theory: students will be introduced to the eat well plate and will create their own eat well plate	Create and eat well plate then answer quiz	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 23/11/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking : toad in the hole</u> <u>Cooking Method: roasting</u>	Practical: Students will be introduced to roasting and preparing a batter	Students will be working in groups or independely to complete todays cooking task. Do now – Wash Hands / Apron on Hair tied back. Starter –Watch Demo Task - Follow recipe Plenary – Taste Test and Evaluation	Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe	Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson	Numeracy - Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
Theory Lesson: 30/11/2020 <i>(students alternate between theory and practical each lesson))</i>	<u>Theory Lesson Topic:</u> nutrition and health	What is the eat well plate	Theory: students will be introduced to the eat well plate and will create their own eat well plate	Create and eat well plate then answer quiz	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06

Practical Lesson: 30/11/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking :</u> PRATICAL: Celebration week- Mince/ apple pies <u>Cooking Method:</u> <u>baking</u>	Students will be producing basic pastry	Students will be working in groups or independely to complete todays cooking task. Do now – Wash Hands / Apron on Hair tied back. Starter –Watch Demo Task - Follow recipe Plenary – Taste Test and Evaluation	Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe	Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson	Numeracy - Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
Theory Lesson: 07/12/2020 <i>(students alternate between theory and practical each lesson))</i>	<u>Theory Lesson Topic: fuel foods</u>	Theory: students will be covering fuel food and why out body needs them	Video on fuel foods	Fuel worksheet	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 07/12/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking :</u> PRATICAL: Celebration week- Mince/ apple pies <u>Cooking Method:</u> <u>baking</u>	Students will be producing basic pastry	Students will be working in groups or independely to complete todays cooking task. Do now – Wash Hands / Apron on Hair tied back. Starter –Watch Demo Task - Follow recipe Plenary – Taste Test and Evaluation	Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe	Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson	Numeracy - Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
Theory Lesson: 14/12/2020 <i>(students alternate between theory and practical each lesson))</i>	<u>Theory Lesson Topic: fuel foods</u>	Theory: students will be covering fuel food and why out body needs them	Video on fuel foods	Fuel worksheet	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06

Practical Lesson: 14/12/2020 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking :</u> <u>Shortbread</u> <u>Christmas themed</u> <u>Cooking Method:</u> <u>baking</u>	Students will be making sweet baked products and decorating them	Students will be working in groups or independely to complete todays cooking task. Do now – Wash Hands / Apron on Hair tied back. Starter –Watch Demo Task - Follow recipe Plenary – Taste Test and Evaluation	Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe	Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson	Numeracy – Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
Xmas holiday	Xmas holiday	Xmas holiday	Xmas holiday	Xmas holiday	Xmas holiday	Xmas holiday
Xmas holiday	Xmas holiday	Xmas holiday	Xmas holiday	Xmas holiday	Xmas holiday	Xmas holiday