



Curriculum Overview: Catering year 7

Year 7 Summer Term 1

What are we learning?	What knowledge, understanding and skills will we gain?	What does excellence look like?	What additional resources are available?
<p><u>Theory – Farm to fork</u> This term focus on farm to fork and the origin of food Practical <u>- Nutrition and health</u> This practical element ensures that students cover the necessary food skills and techniques to cook a range of dishes safely and hygienically. The term also explores aspects of recipe writing, being creative, using equipment, and time management.</p> <p>This term will focus on farm to fork</p>	<p>Knowledge</p> <ul style="list-style-type: none">• The origin of the food we eat.• How food is grown.• How food is reared and farmed.• Egg and dairy farming <p>Understanding</p> <ul style="list-style-type: none">• understand the source, seasonality, and characteristics of a broad range of ingredients focusing on growing and rearing food. <p>Skills</p> <ul style="list-style-type: none">• explain different farming methods including free range• explain similarities and differences.• how food is grown in the UK.• importuning and exporting food. <p>cook a repertoire of predominantly savoury dishes so that they can feed themselves and others a healthy and varied diet</p>	<p>Ability to contribute verbally to in class discussion and debate about cause and consequence, similarity, and significance of different farming methods</p> <p>Explain in a word map a detailed process of how food gets to our plates. Such as a vegetable or a meat.</p> <p>applying knowledge to a KS3 style question.</p> <p>Explain in detail different farming method and how this affects the price.</p>	

Year 7 Summer Term 2

What are we learning?	What knowledge, understanding and skills will we gain?	What does excellence look like?	What additional resources are available?
<p><u>Theory - farm to fork</u> This term focus on farm to fork and the origin of food</p> <p><u>Practical -farm to fork</u> This practical element ensures that students cover the necessary food skills and techniques to cook a range of dishes safely and hygienically. The term also explores aspects of recipe writing, being creative, using equipment, and time management.</p> <p>This term will focus on farm to fork.</p>	<p>Knowledge</p> <ul style="list-style-type: none"> • The origin of the food we eat. • how fish are caught and the different methods of fishing • what is game meat and how is hunted. • food assurance. • independent cooking. <p>Understanding</p> <ul style="list-style-type: none"> • understand the source seasonality and characteristics of a broad range of ingredients focusing on catching fish and game meat. <p>Skills</p> <ul style="list-style-type: none"> • explain different farming methods catching fish and fish farming and the differences • how food assurance schemes keep us safe • cook a repertoire of predominantly savoury dishes so that they can feed themselves and others a healthy and varied diet. 	<p>Ability to contribute verbally to in class discussion and debate about cause and consequence, similarity, and significance of different farming methods</p> <p>Explain in detail the different methods of fishing including farmed fish and how this affects the ready to eat item.</p> <p>Explain different types of game meat and when they are in season</p> <p>Explain the different symbols associated with food assurance.</p> <p>applying knowledge to a KS3 style question.</p> <p>Explain in detail different farming method and how this affects the price.</p>	<p>BBC Bitesize Doddle https://www.food4life.org.uk/</p>