

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: 12/04/2021 <i>(students alternate between theory and practical each lesson))</i>	Theory Lesson Topic: new unit <u>farm to fork</u>	Unit: Farm to fork	Introduction to new unit What is farm to Fork. Where does food come from	Worksheet focus is on farm to fork and the origin of the meat.	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 12/04/2021 <i>(students alternate between theory and practical each lesson)</i>	Practical lesson cooking: <u>Easter cooking themed week</u> <u>Cooking Method: baking</u>	Easter cooking themed week	Students will be working in groups or independly 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: 19/04/2021 <i>(students alternate between theory and practical each lesson))</i>	Theory Lesson Topic: Farm to fork – growing food	growing food	Growing food <ul style="list-style-type: none"> • wheat • Potatoes Students will look at how food is grown	Video and learning maps	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06

Practical Lesson: 19/04/2021 <i>(students alternate between theory and practical each lesson)</i>	Practical lesson cooking : PRATICAL: spaghetti bolognaise Cooking Method: Boiling	Students will be learning how to use the hob to boil and simmer	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: 26/04/2021 <i>(students alternate between theory and practical each lesson))</i>	Theory Lesson Topic: Farm to fork – growing food	growing food	Growing food <ul style="list-style-type: none"> • wheat • Potatoes Students will look at how food is grown	Video and learning maps	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 26/04/2021 <i>(students alternate between theory and practical each lesson)</i>	Practical lesson cooking : PRATICAL: spaghetti bolognaise Cooking Method: Boiling	Students will be learning how to use the hob to boil and simmer	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: 04/04/2021 <i>(students alternate between theory and practical each lesson))</i>	Theory Lesson Topic: rearing food	Unit Farm to fork Rearing Food	Students will be studying how food is reared in the UK FOCUS ON FARM ANIMALS CATTLE, SHEEP, CHICKEN	worksheets	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 04/05/2021 <i>(students alternate between theory</i>	Practical lesson cooking : Potato wedges Cooking Method: Knife skills lesson	Students will be developing knife skills in the kitchen	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	Differentiated Cooking lesson Recipes. Extension stretch and challenge	Recipe can be found on doddle with a video before the lesson	Numeracy – Weighing and measuring during lesson

<i>and practical each lesson)</i>			Task - Follow recipe Plenary – Taste Test and Evaluation	cooking tasks available within recipe	Students to complete evaluation sheet after cooking lesson	Reading recipe SP2,SP6,SP9 C2,C5,C1 S06
Theory Lesson: 10/05/2021 <i>(students alternate between theory and practical each lesson))</i>	<u>Theory Lesson Topic: rearing food</u>	Unit Farm to fork Rearing Food	Students will be studying how food is reared in the UK FOCUS ON FARM ANIMALS CATTLE, SHEEP, CHICKEN	worksheets	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 10/05/2021 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking : Potato wedges Cooking Method: Knife skills lesson</u>	Stud Students will be developing knife skills in the kitchen	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: 17/05/2021 <i>(students alternate between theory and practical each lesson))</i>	<u>Theory Lesson Topic: rearing food</u>	Egg and dairy farming	Students will be looking at dairy farms and egg farms	<u>Video and learning map</u>	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 17/05/2021 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking : beef burger / veg burger</u> <u>Cooking Method: Grilling</u>	Students will be creating their own burger from scratch	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: 24/05/2021 <i>(students alternate between theory and practical each lesson))</i>	Theory Lesson Topic: rearing food	Egg and dairy farming	Students will be looking at dairy farms and egg farms	<u>Video and learning map</u>	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 24/05/2021 <i>(students alternate between theory and practical each lesson)</i>	Practical lesson cooking : beef burger / veg burger Cooking Method: Grilling	Students will be creating their own burger from scratch	Students will be working in groups or independently to complete today's 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
Half term	Half term	Half term	Half term	Half term	Half term	Half term
Theory Lesson: 07/06/2021 <i>(students alternate between theory and practical each lesson))</i>	Theory Lesson Topic: Catching food	Students will look at different types of fishing and game meat	Students will look at different types of fishing and game meat	Students will look at different types of fishing and game meat	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 07/06/2021 <i>(students alternate between theory and practical each lesson)</i>	Practical lesson cooking : salsa Cooking Method: Knife skills lesson	Students will be developing knife skills in the kitchen	Students will be working in groups or independently to complete today's 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: 14/06/2021 <i>(students alternate between theory and practical each lesson))</i>	Theory Lesson Topic: Catching food	Students will look at different types of fishing and game meat	Students will look at different types of fishing and game meat	Students will be looking at different symbols and what they mean	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 14/06/2021 <i>(students alternate between theory and practical each lesson)</i>	Practical lesson cooking : salsa Cooking Method: Knife skills lesson	Students will be developing knife skills in the kitchen	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: 21/06/2021 <i>(students alternate between theory and practical each lesson))</i>	Theory Lesson Topic: Farm to fork Food assurance lesson	Students will be looking at different symbols and what they mean	What is food assurance and why is it important	Students will be looking at different symbols and what they mean	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 21/06/2021 <i>(students alternate between theory and practical each lesson)</i>	Practical lesson cooking : French toast Cooking Method: Shallow frying	practical: students will be weighing and measuring and using eggs for the first time to create a custard and making French toast	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: 28/06/2021 <i>(students alternate between theory</i>	Theory Lesson Topic: Farm to fork Food assurance	Students will be looking at different symbols and what they mean	What is food assurance and why is it important	Students will be looking at different symbols and what they mean	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: 28/06/2021 (students alternate between theory and practical each lesson))	<u>Practical lesson cooking : French toast</u> <u>Cooking Method:</u> Shallow frying	practical: students will be weighing and measuring and using eggs for the first time to create a custard and making French toast	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: 05/07/2021 (students alternate between theory and practical each lesson))	Theory Lesson Topic: catch up week and end of topic quiz	Students will have a catch up week and end of topic quiz	Quiz sheet		Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
Practical Lesson: 05/07/2021 (students alternate between theory and practical each lesson))	<u>Practical lesson cooking : ready steady cook</u> <u>Cooking Method:</u> independent cooking	Students can cook any dish of their choice they must have a plan and recipe	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: 12/07/2021 (students alternate between theory and practical each lesson))	Theory Lesson Topic: catch up week and end of topic quiz	Students will have a catch up week and end of topic quiz	Quiz sheet			SP2,SP6,SP9 C2,C5,C1 S06

<p>Practical Lesson: 12/07/2021 <i>(students alternate between theory and practical each lesson)</i></p>	<p><u>Practical lesson cooking :</u> <u>ready steady cook</u> <u>Cooking Method:</u> <u>independent cooking</u></p>	<p>Students can cook any dish of their choice they must have a plan and recipe</p>	<p>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</p>	<p>Differentiated Cooking lesson Recipes. Extension stretch and challenge cooking tasks available within recipe</p>	<p>Recipe can be found on doddle with a video before the lesson Students to complete evaluation sheet after cooking lesson</p>	<p>Numeracy – Weighing and measuring during lesson Reading recipe SP2,SP6,SP9 C2,C5,C1 S06</p>
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