

Scheme of Work 2020 - 2021
Subject: Year 8 catering

Year Group: year 8
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 farm to fork	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: Easter cooking themed week Cooking Method: baking	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
Practical Lesson: 19/04/2021 <i>(students alternate between theory and practical each lesson)</i>	Practical lesson cooking : spaghetti bolognaise Cooking Method: Boiling simmering	Students will be learning how to use the hob to boil and simmer Students will also be introduced to working with mince meat	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: 26/04/2021 <i>(students alternate between theory and practical each lesson)</i>	Practical lesson cooking : spaghetti bolognese Cooking Method: Boiling simmering	Students will be learning how to use the hob to boil and simmer Students will also be introduced to working with mince meat	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: 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: 04/05/2021 <i>(students alternate between theory and practical each lesson)</i>	Practical lesson cooking : PRATICAL: POTATO WEDGES Cooking Method: Roasting	Students will be introduced to using knives in the kitchen	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: 04/05/2021 <i>(students alternate between theory and practical each lesson))</i>	<u>Theory Lesson</u> <u>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 :</u> <u>Potato wedges</u> <u>Cooking Method:</u> <u>Knife skills lesson</u>	Students will be developing knife skills in the kitchen	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: 10/05/2021 <i>(students alternate between theory and practical each lesson))</i>	<u>Theory Lesson</u> <u>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: 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:</u> <u>Grilling</u>	Students will be creating their own burger from scratch	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: 17/05/2021 <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	worksheets	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 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: 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
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</i>	Theory Lesson Topic: Catching food	Students will look at different types of fishing and game meat	Students will be looking at how food is caught 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

each lesson))						
Practical Lesson: 07/06/2021 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking :</u> <u>salsa</u> <u>Cooking Method:</u> <u>Knife skills lesson</u>	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: 14/06/2021 <i>(students alternate between theory and practical each lesson))</i>	<u>Theory Lesson Topic:</u> Catching food	Students will look at different types of fishing and game meat	Students will be looking at how food is caught 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: 14/06/2021 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking :</u> <u>salsa</u> <u>Cooking Method:</u> <u>Knife skills lesson</u>	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</i>	<u>Theory Lesson Topic:</u> Catching food	Students will look at different types of fishing and game meat	Students will be looking at how food is caught 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

each lesson))						
Practical Lesson: 21/06/2021 <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: 28/06/2021 <i>(students alternate between theory and practical each lesson))</i>	<u>Theory Lesson Topic:</u> 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: 28/06/2021 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking : ready steady cook</u> <u>Cooking Method: independent cooking</u>	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: 05/07/2021 <i>(students alternate between theory and practical</i>	<u>Theory Lesson Topic:</u> 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

each lesson))						
Practical Lesson: 05/07/2021 <i>(students alternate between theory and practical each lesson)</i>	<u>Practical lesson cooking : ready steady cook</u> <u>Cooking Method: independent cooking</u>	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