

**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
<b>Theory Lesson:</b> <b>02/09/2020</b> <i>(all group to do theory on the first lesson)</i>	<b>Theory Lesson</b> <b>Topic: why is kitchen safety important</b>	<b>Why is kitchen safety important?</b>	Introduction to kitchen safety recap lesson from year 7 why kitchen safety is important	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
<b>Theory Lesson:</b> <b>07/09/2020</b> <i>(all group to do theory on the first lesson)</i>	<b>Theory Lesson</b> <b>Topic: why is kitchen safety important</b>	<b>Why is kitchen safety important?</b>	Introduction to kitchen safety recap lesson from year 7 why kitchen safety is important	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
<b>Practical Lesson:</b> <b>14/09/2020</b> <i>(students alternate between theory and practical each lesson)</i>	<b>Practical lesson</b> <b>cooking : Pizza</b>  <b>Cooking Method:</b> <b>Baking</b>	Students will learn how to use an oven to make a pizza when making a pizza this will include the base Students can also make garlic bread with the dough	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
<b>Theory Lesson:</b> <b>14/09/2020</b> <i>(students alternate</i>	<b>Theory Lesson</b> <b>Topic: controls and monitoring procedures in the kitchen</b>	Explain how to control and monitor food safety hazards in the kitchen.	Theory: students will learn the importance of kitchen health and safety and complete a presentation to show the year 7's	Theory Worksheet on controlling and monitoring	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06

between theory and practical each lesson))				hazards within the kitchen		
<b>Practical Lesson:</b> <b>21/09/2020</b> (students alternate between theory and practical each lesson)	<b><u>Practical lesson cooking : Pizza</u></b>  <b><u>Cooking Method: Baking</u></b>	Students will learn how to use an oven to make a pizza when making a pizza	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
<b>Theory Lesson:</b> <b>21/09/2020</b> (students alternate between theory and practical each lesson))	<b><u>Theory Lesson Topic: controls and monitoring procedures in the kitchen</u></b>	Explain how to control and monitor food safety hazards in the kitchen.	Theory: students will learn the importance of kitchen health and safety and complete a presentation to show the year 7's	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
<b>Practical Lesson:</b> <b>28/09/2020</b> (students alternate between theory and practical each lesson)	<b><u>Practical lesson cooking: choc chip muffins</u></b>	practical: students will be weighing and measuring and to create a custard and muffins students are to decorate their dish	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
<b>Theory Lesson:</b> <b>28/09/2020</b> (students alternate between theory and	<b><u>Theory Lesson Topic:</u></b> the food handler and hazards	<b>What is a food handler?</b> Describe food safety hazards including microbiological, physical, chemical	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 Describe food safety hazards including microbiological, physical, chemical	Theory categories of hazards worksheet  <b>Feed Forward TASK</b>	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06

<i>practical each lesson))</i>						
<b>Practical Lesson:</b> <b>05/10/2020</b> <i>(students alternate between theory and practical each lesson)</i>	<b><u>Practical lesson cooking : French toast</u></b>  <b><u>Cooking Method:</u></b> <b>Shallow frying</b>	practical: students will be weighing and measuring and using eggs for the first time to create a custard and making French toast students are to decorate their dish	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
<b>Theory Lesson:</b> <b>05/10/2020</b> <i>(students alternate between theory and practical each lesson))</i>	<b><u>Theory Lesson Topic:</u></b> : the food handler and hazards	<b>What is a food handler?</b> Describe food safety hazards including microbiological, physical, chemical	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 Describe food safety hazards including microbiological, physical, chemical	Theory categories of hazards worksheet  <b>Feed Forward TASK</b>	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
<b>Practical Lesson:</b> <b>12/10/2020</b> <i>(students alternate between theory and practical each lesson)</i>	<b><u>Practical lesson cooking :</u></b> <b>Macaroni and cheese vs healthy macaroni and cheese</b>  <b><u>Cooking Method:</u></b> <b>Boiling simmering</b>	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
<b>Theory Lesson:</b> <b>12/10/2020</b> <i>(students alternate between theory and</i>	<b><u>Theory Lesson Topic:</u></b> hand washing and illness	hand washing and food related illness	Theory: students will learn the basics of illness such as Salmonella and E coli and how the prevent these occurring 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

<i>practical each lesson))</i>						
<b>Practical Lesson:</b> <b>19/10/2020</b> <i>(students alternate between theory and practical each lesson)</i>	<b><u>Practical lesson cooking :</u></b> <b>Macaroni and cheese vs healthy macaroni and cheese</b>  <b><u>Cooking Method:</u></b> <b>Boiling simmering</b>	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 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
<b>Theory Lesson:</b> <b>19/10/2020</b> <i>(students alternate between theory and practical each lesson))</i>	<b><u>Theory Lesson Topic:</u></b> hand washing and illness	hand washing and food related illness	Theory: students will learn the basics of illness such as Salmonella and E coli and how the prevent these occurring 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
<b>Half term</b>	<b>Half term</b>	<b>Half term</b>	<b>Half term</b>	<b>Half term</b>	<b>Half term</b>	<b>Half term</b>
<b>Practical Lesson:</b> <b>02/11/2020</b> <i>(students alternate between theory and practical each lesson)</i>	<b><u>Practical lesson cooking :</u></b> fajitas <b><u>Cooking Method:</u></b> <b>Shallow frying grilling</b> <b><u>Students are to include a meat /veg option of their choice</u></b>	Practical: Students will be introduced to stir frying and pan frying food.	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

<b>Theory Lesson:</b> <b>02/11/2020</b> <i>(students alternate between theory and practical each lesson))</i>	<b>Theory Lesson Topic:</b> 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
<b>Practical Lesson:</b> <b>09/11/2020</b> <i>(students alternate between theory and practical each lesson)</i>	<b>Practical lesson cooking : fajitas</b> <b>Cooking Method:</b> <b>Shallow frying grilling</b> <b>Students are to include a meat /veg option of their choice</b>	Practical: Students will be introduced to stir frying and pan frying food.	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
<b>Theory Lesson:</b> <b>09/11/2020</b> <i>(students alternate between theory and practical each lesson))</i>	<b>Theory Lesson Topic:</b> introduction to Food nutrition recap from last year	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 recap from last year and how a healthy diet can lead to a negative lifestyle	3 learning map activates	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
<b>Practical Lesson:</b> <b>16/11/2020</b> <i>(students alternate between theory and practical each lesson)</i>	<b>Practical lesson cooking : toad in the hole</b> <b>Cooking Method:</b> <b>roasting</b>	Practical: Students will be introduced to roasting and preparing a batter	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

<b>Theory Lesson:</b> <b>16/11/2020</b> <i>(students alternate between theory and practical each lesson))</i>	<b>Theory Lesson</b> <b>Topic:</b> nutrition and health	Designing your own eat well plate	Theory: students will be introduced to the eat well plate and will create their own eat well plate this is to be done for a teenagers breakfast lunch and dinner	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
<b>Practical Lesson:</b> <b>23/11/2020</b> <i>(students alternate between theory and practical each lesson)</i>	<b>Practical lesson</b> <b>cooking : toad in the hole</b> <b>Cooking Method:</b> <b>roasting</b>	Practical: Students will be introduced to roasting and preparing a batter	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
<b>Theory Lesson:</b> <b>23/11/2020</b> <i>(students alternate between theory and practical each lesson))</i>	<b>Theory Lesson</b> <b>Topic:</b> nutrition and health	Designing your own eat well plate	Theory: students will be introduced to the eat well plate and will create their own eat well plate this is to be done for a teenagers breakfast lunch and dinner	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
<b>Practical Lesson:</b> <b>30/11/2020</b> <i>(students alternate between theory and practical each lesson)</i>	<b>Practical lesson</b> <b>cooking :</b> <b>PRATICAL:</b> <b>Celebration week- Mince/ apple pies</b>  <b>Cooking Method:</b> <b>baking</b>	Students will be producing basic pastry  <b>Making 3 types of pastry and comparing them</b>	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

<b>Theory Lesson:</b> <b>30/11/2020</b> <i>(students alternate between theory and practical each lesson))</i>	<b>Theory Lesson</b> <b>Topic: fuel foods</b>	Theory: students will be covering fuel food and why our body needs them	Video on fuel foods students will be designing a high fuel diet for the year 11 girls football team	Fuel worksheet	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
<b>Practical Lesson:</b> <b>07/12/2020</b> <i>(students alternate between theory and practical each lesson)</i>	<b>Practical lesson</b> <b>cooking :</b> <b>PRATICAL:</b> <b>Celebration week- Mince/ apple pies</b>  <b>Cooking Method:</b> <b>baking</b>	Students will be producing basic pastry <b>Making 3 types of pastry and comparing them</b>	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
<b>Theory Lesson:</b> <b>07/12/2020</b> <i>(students alternate between theory and practical each lesson))</i>	<b>Theory Lesson</b> <b>Topic: fuel foods</b>	Theory: students will be covering fuel food and why our body needs them	Video on fuel foods students will be designing a high fuel diet for the year 11 girls football team	Fuel worksheet	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
<b>Practical Lesson:</b> <b>14/12/2020</b> <i>(students alternate between theory and practical each lesson)</i>	<b>Practical lesson</b> <b>cooking :</b> <b>Shortbread</b> <b>Christmas themed</b>  <b>Cooking Method:</b> <b>baking</b>	Students will be making sweet baked products and decorating them	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

<b>Theory Lesson:</b> <b>14/12/2020</b> <i>(students alternate between theory and practical each lesson))</i>	<u><b>Theory Lesson Topic: designing healthy foods</b></u>	Designing a healthy breakfast	Theory: students will create a healthy breakfast and explain why its healthy and the benefits	Focus healthy eating  What did I eat worksheet and critique FF task extended writing	Recipe can be found on doddle with a video before the lesson	SP2,SP6,SP9 C2,C5,C1 S06
	Christmas holiday	<b>Christmas holiday</b>	<b>Christmas holiday</b>	<b>Christmas holiday</b>	<b>Christmas holiday</b>	<b>Christmas holiday</b>
	Christmas holiday	<b>Christmas holiday</b>	<b>Christmas holiday</b>	<b>Christmas holiday</b>	<b>Christmas holiday</b>	<b>Christmas holiday</b>