

Year 7 Curriculum Sequencing Grid 2023-2024	
Subject:	Food
Unit <i>(Tablet in 39 week plan)</i>	Introduction to Food and Nutrition Up to 8 double lessons each area
Key Retainable Skills <i>(required for Y11)</i> <i>What... How... Why...</i>	<ul style="list-style-type: none"> • Independent learning and development including hygiene and safe practice • Skills to ensure their own dietary health and well being • The ability to solve problems • The ability to apply mathematical skills • Team Work
Key Retainable Knowledge <i>(required for Y11)</i> <i>What... How.... Why....</i>	The importance of food safety Basic food skills Sensory evaluation
Key Technical Vocabulary <i>To be modelled and deliberately practiced in context.</i>	Safety, Hygiene, bacteria, cross contamination, bridge/claw method, sensory analysis, temperature control, rubbing in, yeast, nutrition
Opportunities for reading	Recipe cards
Developing Cultural Capital <i>Essential knowledge and skills of educated citizens.</i>	Practical cookery, Healthy Lifestyle, safety & Hygiene in a kitchen, working with others
Authentic Connections – Cross Curricular Links	Maths – weighing & measuring Science – how yeast works, bacterial growth English – Oracy/reading Geography – where fruit comes from

Key Assessment

Short answer questions on content (AO1) with one extended answer question to begin guided practice