Course Information Overview: Year 7 Food Studies Half-Term: 1

Curriculum Leader: Mrs. Beavor

Course Information	
What will students learn?	Students will focus on health, safety and hygiene and begin to embed the routines in the classroom and kitchen.
What home learning will be set?	Information for practical sessions will be on Edulink. Students will be completing the tea and toast practical, smoothies and fruit salad. Students will be given an IKE task in the lesson that they are NOT cooking in. It will link to their next theory session.
What assessments will be undertaken?	Students will have a quiz related to health & safety and hygiene. Students will RAG their practical sessions against set criteria.
Useful links and resources to further support learning.	https://www.bbc.co.uk/bitesize/articles/zc8bydm#z9knp4j https://www.foodafactoflife.org.uk/11-14-years/
If you would like further information or support with respect to this course, please do not hesitate to contact the class teacher or relevant Curriculum Leader using the following email: parentcontact@sandysecondaryschool.com.	

Course Information Overview: Year 7 Food Studies Half-Term: 2

Curriculum Leader: Mrs. Beavor

Course Information	
What will students learn?	Students will begin work about the Eight Tips for Healthy Eating and the Eatwell Guide.
What home learning will be set?	Information for practical sessions will be on Edulink. Students will be completing the fruit salad, pancake and muffin practicals. Students will be given an IKE task in the lesson that they are NOT cooking in. It will link to their next theory session.
What assessments will be undertaken?	There will be a knowledge check on the government guidelines for healthy eating. Students will RAG their practical sessions against set criteria.
Useful links and resources to further support learning.	https://www.bbc.co.uk/bitesize/articles/zc8bydm#z9knp4j https://www.foodafactoflife.org.uk/11-14-years/
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Course Information Overview: Year 7 Food Studies Half-Term: 3

Curriculum Leader: Mrs. Beavor

Course Information	
What will students learn?	Students who started food in September will be completing their learning about vegetarianism and will complete a review of all topics. Students who begin their rotation in February will focus on classroom routines, health and safety and hygiene.
What home learning will be set?	Students who started food in September will need to revise using their knowledge organizer for their final assessment. Groups starting in February will find information for practical sessions on Edulink. These will begin after half term. Students will be given an IKE task in the lesson that they are NOT cooking in. It will link to their next theory session.
What assessments will be undertaken?	Students who started food in September will undertake a final written assessment which will cover all learning to date. Their final practical assessment will be their chicken and potato curry. Students starting the new rotation in February will complete their baseline assessment.
Useful links and resources to further support learning.	https://www.bbc.co.uk/bitesize/articles/zc8bydm#z9knp4j https://www.foodafactoflife.org.uk/11-14-years/
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Course Information Overview: Year 7 Food Studies Half-Term: 4

Curriculum Leader: Mrs. Beavor

Course Information	
What will students learn?	Students will continue to focus on health, safety and hygiene and begin to embed the routines in the classroom and kitchen.
What home learning will be set?	Information for practical sessions will be on Edulink. Students will be completing the tea and toast practical, smoothies and fruit salad. Students will be given an IKE task in the lesson that they are NOT cooking in. It will link to their next theory session.
What assessments will be undertaken?	Students will have a quiz related to health & safety and hygiene. Students will RAG their practical sessions against set criteria.
Useful links and resources to further support learning.	https://www.bbc.co.uk/bitesize/articles/zc8bydm#z9knp4j https://www.foodafactoflife.org.uk/11-14-years/
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Course Information Overview: Year 7 Food Studies Half-Term: 5

Curriculum Leader: Mrs. Beavor

Course Information	
What will students learn?	Students will begin work about the Eight Tips for Healthy Eating and the Eatwell Guide.
What home learning will be set?	Information for practical sessions will be on Edulink. Students will be completing the fruit salad, pancake and muffin practicals. Students will be given an IKE task in the lesson that they are NOT cooking in. It will link to their next theory session.
What assessments will be undertaken?	There will be a knowledge check on the government guidelines for healthy eating. Students will RAG their practical sessions against set criteria.
Useful links and resources to further support learning.	https://www.bbc.co.uk/bitesize/articles/zc8bydm#z9knp4j https://www.foodafactoflife.org.uk/11-14-years/
If you would like further information or support with respect to this course, please do not hesitate to contact the class teacher or relevant Curriculum Leader using the following email: parentcontact@sandysecondaryschool.com.	

Course Information Overview: Year 7 Food Studies Half-Term: 6

Curriculum Leader: Mrs. Beavor

Course Information	
What will students learn?	Students will begin complete work around the functions of nutrients (linked to Eatwell Guide) and learn about vegetarianism.
What home learning will be set?	Information for practical sessions will be on Edulink. Students will be completing the cheese scone, smoky beans and chicken curry practicals. Students will be given an IKE task in the lesson that they are NOT cooking in. It will link to their next theory session.
What assessments will be undertaken?	Students will RAG practical products against set criteria. Their final practical will be teacher assessed against set criteria. All students will take their final written exam.
Useful links and resources to further support learning.	https://www.bbc.co.uk/bitesize/articles/zc8bydm#z9knp4j https://www.foodafactoflife.org.uk/11-14-years/
If you would like further information or support with respect to this course, please do not hesitate to contact the class teacher or relevant Curriculum Leader using the following email: parentcontact@sandysecondaryschool.com.	