



Cookery Curriculum Plan Overview



Year 7B

Term	Topic	Key Words	Learning	How can parents' best support
Autumn 1 Topic: Local Community	Forest School			
Assessment:	Health and Hygiene Navigating the kitchen Rules and regulations	health hygiene safety germs contamination hazard	<ul style="list-style-type: none">• Students will learn about kitchen hazards• Pupils will establish the rules during cookery lessons at Presfield• Students will learn how to keep themselves safe whilst in cookery	<ul style="list-style-type: none">• Talk about safety rules at home• Practice using preparing snacks or helping with meal preparation at home
Autumn 2 Topic: Changes and Transformations	Weighing and measuring and exploring changes of state	gram kilogram millilitre litre measure capacity scales jug container more less	<ul style="list-style-type: none">• Students will learn how to measure in millilitres, litres, grams and kilograms through a variety of activities and experiences.• Students will cook and prepare a variety of snacks, and through this develop skills of measuring and weighing• Students will observe changes of state and reversible and irreversible changes and link this	<ul style="list-style-type: none">• Practice using jugs and scales at home• remake the recipe in school at home• follow a recipe together• Please don't forget to send in photos of your culinary delights for us to share in school!

			<p>back to their Science topic this term.</p> <ul style="list-style-type: none"> Students will prepare: chocolate/toffee apples, scrambled egg, make 'mocktails' and slushies, cupcakes and jelly based desserts. 	
Assessment:	Forest School			
Spring 1 Topic: Charity	Planning and preparing a meal for parents and carers	bistro order prepare hygiene plan budget menu invite serve list ingredients instructions roles jobs	<ul style="list-style-type: none"> Students will open their own 'restaurant' and serve a 2 course meal to parents! Students will plan the whole event including the courses, design a menu, decor and theme and invitations for the event Students will budget and shop for the ingredients in our local community Students will independently prepare a meal and serve it to parents and carers - thi is a true highlight of our year - see you there! 	<p>Please complete your pre-order and pop the date in your diary</p> <p>Please continue to practice hygiene and measuring skills in the kitchen</p> <p>Please encourage independence when shopping including following a list, handling money and paying for items</p>
Assessment:	Forest School			
Spring 2 Topic: Significant people and events in history	Slicing, dicing and food storage	storage hygiene claw grip fridge freezer temperature freezing chilling	<ul style="list-style-type: none"> Students will develop their cutting, slicing and dicing skill this term using a variety of techniques Students will learn about food storage and temperatures students will apply this when making a variety of dishes 	<p>Please practice slicing skills at home using information and guidance sheet sent home</p> <p>Please ask your child to put away the shopping, encourage</p>

		cupboard temperature perishable non-perishable	including: toasties and sandwiches, pasta dishes and salads	them to think about food storage.
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