

| | Autumn 1 | Autumn 2 | Spring 1 | Spring 2 | Summer 1 | Summer 2 |
|---------------|--|--|--|---|--|---|
| Year 7 | Kitchen Safety <ul style="list-style-type: none"> - Identifying hazards - Using a Knife, , a Gas Hob and the Oven Assessment <ul style="list-style-type: none"> - Written & Practical tasks | Food Safety <ul style="list-style-type: none"> - Bacteria - Cross contamination - Chilling - Cleaning - Cooking - Washing hands Assessment <ul style="list-style-type: none"> - Written & Practical tasks | Cooking Methods <ul style="list-style-type: none"> - Describe 7 cooking methods - Create a digital presentation Assessment <ul style="list-style-type: none"> - Written & Practical tasks | Kitchen Tools <ul style="list-style-type: none"> - Identify 12 kitchen tools including 5 spoons Assessment Written & Practical tasks | Cutting Techniques <ul style="list-style-type: none"> - Identify 3 Knives - Identify and Perform 3 cuts Assessment <ul style="list-style-type: none"> - Written & Practical tasks | Recipe Design <ul style="list-style-type: none"> - Online research of local and International cuisine - Prepare a 2-course meal from a selection of recipes. Assessment <ul style="list-style-type: none"> - Written & Practical tasks |
| Year 8 | <ul style="list-style-type: none"> - Identify hazards and rectify - Preparing your environment Assessment Written & Practical tasks | <ul style="list-style-type: none"> - Cutting Boards & bacteria - Describe the 4c's Assessment Written & Practical tasks | <ul style="list-style-type: none"> - Describe 10 cooking methods Assessment Written & Practical tasks | <ul style="list-style-type: none"> - Identify 15 tools can include 5 spoons 5 knives Assessment Written & Practical tasks | <ul style="list-style-type: none"> - Identify 5 Knives - Identify and perform 5 cuts Assessment Written & Practical tasks | <ul style="list-style-type: none"> - Research and prepare a 2 course meal' Assessment Written & Practical tasks |
| Year 9 | <ul style="list-style-type: none"> - Identify hazards and have multiple solutions Assessment Written & Practical tasks | <ul style="list-style-type: none"> - Describe the 4 c's in detail - Describe at least one food allergy Assessment Written & Practical tasks | <ul style="list-style-type: none"> - Describe at least 10 cooking methods in detail including relevant application Assessment Written & Practical tasks | <ul style="list-style-type: none"> - Identify at least 20 tools and describe purpose 10 in detail Assessment Written & Practical tasks | <ul style="list-style-type: none"> - Identify and describe 5 knives in detail. - Identify and perform at least 5 cuts Assessment Written & Practical tasks | <ul style="list-style-type: none"> - Research Design and prepare a 3 course meal - With some nutritional values Assessment Written & Practical tasks |