Design & Technology Scheme of Learning Food Year 7 Unit 2

<u>Intent – Rationale</u>

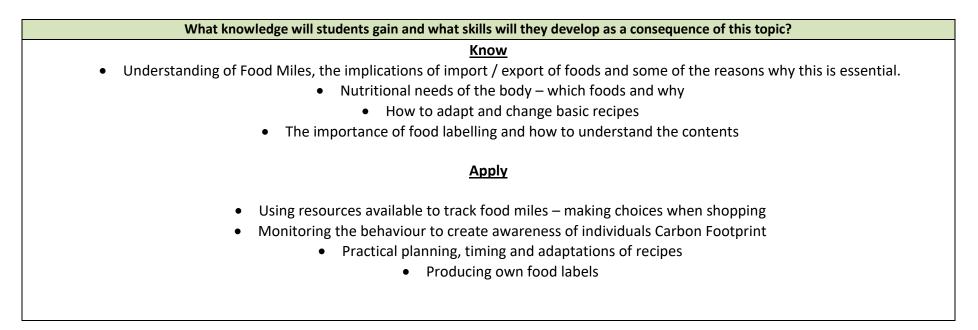
Students to be aware of the impact of Imports & Exports on the environment; create undersating of the impact of behaviour on the climate. To be able to carry out a basic level of nutrtional analysis; identifying with the contents of a food label in relation to the traffic light system; be aware & understand how to make decisions when sourcing & buying food / ingredients.

Sequencing – what prior learning does this topic build upon?	Sequencing – what subsequent learning does this topic feed into?		
 Unit 1 – skills / Food Safety / Health & safety PSHE – Healthy Eating 	 Year 8 – Lincolnshire foods topic Continued Food Preparation in all years Nutritional requirements for specific groups -food & PE 		
What are the links with other subjects in the curriculum?	What are the links to SMSC, British Values and Careers?		
 Geography Maths Science 	 SP1, 2, 3, 4 M3 C2 BV4,5 GB4 a,b,c,d,f,i 		
What are the opportunities for developing literacy skills and developing learner confidence and enjoyment in reading?	What are the opportunities for developing mathematical skills?		
 Reading and interpreting recipe sheets Follow instructions from one of the Food Miles Calculators Reading and understanding worksheets / questions FROM THE LIBRARY <i>Globalisation and Trade;</i> L. Firth-305 <i>Consumerism and Ethics;</i> L. Firth-381.3 	 Weighing, Measuring & Portioning Calculating mileage 		

Fast Food nation; Eric Schossler-641.5 *Nutrition and Diet;* L.Firth-613 *The Globalisation of Food;* D. Inglis-641

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Intent – Concepts



Extend Using prior knowledge from unit 1 into unit 2 Justification of decisions Presentation of dishes Making independent choices					
What subject specific language will be used and developed in this topic?		What opportunities are available for assessing the progress of students?			
 Carbon Footprint Butterfly Effect Food Miles Portioning Consistency (Texture) Rubbing In Method 	 Import / Export Food Preservation Methods Conduction Cross Contamination Vegetarian/ Vegan Justification 	 Homework tasks Practical Outcomes Mid project Reviews Written outcomes End of Project Reviews. 			

Intent – Concepts

Lesson title	Learning challenge	Higher level challenge	Suggested activities and resources
1. Because Food Matters	Key Terminology	Application with examples of key	DVD – work sheet
		terminology	Respond to questions – discuss in
			group responses- plan for

				carrying out survey of carbon footprint
2.	Calculate Food Miles	Identifying how to use Food Miles Calculator	Identifying each ingredient Lincolnshire Foods	Complete Food Miles Calculator on line (link to be added) Issue Burger Recipe
3.	Shaping/ Portioning / Conduction	Portioning & shaping raw ingredients / preventing cross contamination	Identifying the needs of vegetarian/ vegans	Making of homemade burgers/ adapting recipes for the needs of individuals / presentation
4.	Why do we eat food?	Understanding of the difference between Macro & Micro Nutrients	Being able to identify foods which supply Macro Nutrients and some Micro	Students to mind map / list their understanding. Research the reasons why we need these. (Protein / Fat / CHO)
5.	Blending	Using local / seasonal ingredients with a focus on reducing waste	Adapting recipe/ pace/ timing	Soup making – vegetable Use of blender
6.	Nutritional Analysis	Using the software – Food P6	Identifying ingredients within particular Food Groups	Teacher Demo using chosen recipe. Students use either burger or soup recipe – produce food label
7.	Nutritional Analysis	Using the software – Food P6	Identifying ingredients within particular Food Groups	Students to complete outstanding work. Identify key nutrients & make changes with justification
8.	Adapting for Health	Selecting recipe & adapting – reduce sugars	Selecting recipe & adapting – reduce sugars / plan timing	Use time plan, select a biscuit recipe and make changes to reduce sugars / fats
9.	Adapted Dish	Practical making using own timings	Justification of changes to recipe / presentation / portioning	Practical making of own adapted recipe