

KESTEVEN AND SLEAFORD HIGH SCHOOL

Food Science Scheme of Learning Year 9 Rotation UNIT 1

Intent – Rationale

To develop the students ability to inquire, investigate and experiment through the independent research, planning and choice of equipment. Students being able to make suitable choices of equipment and recipes. Developing their evaluation and analysis skills

Sequencing – what prior learning does this topic build upon?	Sequencing – what subsequent learning does this topic feed into?		
<p>Using learning from year 8 – equipment Research techniques and analysis Skills in year 7 & 8</p>	<ul style="list-style-type: none"> GCSE Food Preparation & Nutrition – Science, Nutrition and practical skills Life Skills Research & selection of information 		
What are the links with other subjects in the curriculum?	What are the links to SMSC, British Values and Careers?		
<ul style="list-style-type: none"> Maths – Calculations / weighing / measuring Science – Physics use of energy & energy saving PSHE – Budgeting/ costs 	BV4 BV5	GB4a GB4b GB4g GB4d GB4i	SP1,2,3,4 M2,3 SO1, 3 C2, 4
What are the opportunities for developing literacy skills and developing learner confidence and enjoyment in reading?	What are the opportunities for developing mathematical skills?		
<ul style="list-style-type: none"> Reading and following instructions Independent Research Report Writing FROM THE LIBRARY <i>Olive- magazine (monthly)</i>	<ul style="list-style-type: none"> Costing Weighing / Measuring Portioning Energy input / output 		

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*Browse and borrow form the selection of recipe books.
Dictionary of Food; Charles Sinclair-641.5*

Food Science Scheme of Learning Year 9 Rotation UNIT 2

Intent – Concepts

What knowledge will students gain and what skills will they develop as a consequence of this topic?

Know

How each piece of 'Portable Electrical Equipment' functions. Health & Safety around the use of each piece. Handling, Cleaning & Storage.

Apply

Through the selection of equipment that students have never or infrequently used, produce dishes of a good quality suitable for that piece of equipment.

Extend

Using reviews of previous users through further reviews, complete own reviews and guidance for the use of equipment.

What subject specific language will be used and developed in this topic?

What opportunities are available for assessing the progress of students?

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<ul style="list-style-type: none"> • Food processor • Blast Chiller • Table Top Mixer • Deep Fat Fryer • Hand Held Blender • Etc .. 	<ul style="list-style-type: none"> • Evaluation • Analysis • Review • 	<ul style="list-style-type: none"> • Homework tasks • Practical Outcomes • Mid project Reviews • Written outcomes • End of Project Reviews. • Presentations
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Intent – Concepts

Lesson title	Learning challenge	Higher level challenge	Suggested activities and resources
1. 'How does it work and what does it do? '	Identify uses / functions / naming the Equipment	Selecting Recipes suitable for use with each piece	Teacher dem. Set up, identify H&S points/ students create table of equipment and write up H&S
2. How much does it cost & what can I make?	Independent research / search options for information	Compare & contrast equipment	Research using websites selected number of pieces of equipment to work with (3). Look at cost/ high & low end – accessories. Recipes to use with each.
3. Practical	Selecting appropriate dishes / time awareness/ suitability of equipment	Working independently with equipment / H&S	Independent practical using one piece of equipment – evaluate
4. Practical	Selecting appropriate dishes / time awareness/ suitability of equipment	Working independently with equipment / H&S	Independent practical using one piece of equipment – evaluate
5. Practical	Selecting appropriate dishes / time awareness/ suitability of equipment	Working independently with equipment / H&S	Independent practical using one piece of equipment – evaluate

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6. Would I give space for this?	Evaluation / justification / review	Produce guidance & advice	Complete evaluations from previous lessons. Produce a guidance sheet for other users for 2 of the 3 pieces used.
7. Energy	Independent research / calculations	Reference Kwatts / K Calories	Identify how these tasks may have saved energy or not – justify statements .