

Autumn 2023

SUBJECT: Catering

Year: 7

Topic(s) to be covered:

Basic Skills and kitchen hygiene

In this unit students will develop their knowledge and understanding of how to stay safe and keep food safe in the kitchen. They will learn how to correctly use equipment and develop their knife skills.

Assessment Procedures:

Throughout the whole term in Catering, pupils will undergo assessment of their practical abilities. These will cover their ability within a practical lesson, to be organised, work safely and hygienically, produce a quality product and follow all procedures for practical lessons.

Further assessment on their knowledge and understanding of the topic areas will take place in the form of

1. Kitchen health and safety inspection
2. Food Hygiene
3. End of unit test - a written assessment test paper.

Homework guidance:

Homework will be set regularly. Each homework should take between 1 hour to complete. Some weeks homework will be to collect ingredients for the practical.

Enrichment opportunities:

No trips planned for this term.

Catering Club is available for students to sign up to. – Please see your individual teacher.

How can you help?

Students are encouraged to practice the skills they learn in Food Technology at home and every opportunity you can give your child to do so will benefit them greatly. Washing up and preparation skills are key in Year 7 and the more they are familiar with these the more confident and independently they can work.

Useful Websites

www.bbcgoodfood.co.uk - recipes & ingredient information