

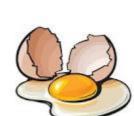
Learning journey map Key stage 2 Food and nutrition

Ready made pastry will be cut and shaped by the students. Students will use the oven safely in order to create Jam tarts.



A taste of Italy.
Simple Italian
themed dishes
like: Tomato
sauce and Pizzas
will be created

from scratch.



Students will learn how to create an omelet, cracking eggs and whisking ingredients. They will control the hob heat to ensure it is cooked correctly.

Year

KS 3 Food and nutrition

curriculum intents: Our years 7 and 8 Key Stage 3 curriculum is based upon students using their already acquired skills from Key Stage 2 to create a range of predominantly savoury dishes. Students will learn to cook some 'classic' family dishes from scratch (some of which are inspired by other cultures) exploring tastes, flavours and using a variety of familiar and less familiar ingredients. Health and safety and the handling and cooking of raw meat will be learnt to ensure students are competent and confident cooks. Students will develop an awareness of the source and seasonality of foods, as well as the impact food has on the environment. Students will explore the properties of ingredients when making food products such as breads and sauces. They will also learn to consider what affects the choices of foods that people buy. These skills and knowledge base will prepare the students with the skills and knowledge to explore food and nutrition further at High School.

Students will learn how to hold and chop fruits safely. They will also learn how to make a simple cupcake batter and operate the oven .



Recall of health and safety.
Students will learn how to
chop using the bridge and
claw methods. They will also
learn the name of different
chopping shapes.

Students will recall the simple batter made in yr 5 that they used to make cupcakes. They will then recall hobs kills and create a stack of pancakes.



The properties of the ingredients for flat bread will be discussed. Students will use the hob to apply heat to the dough.

A range of different foods will be explored by the students. Students will learn how

to describe them using

sensory analysis.



Students will recall skills from last week in how to operate the grill.

Students will learn how to operate the hob and the different foods that can be warmed using this cook method. They will then make a toasted snack of their choice.



Introduction into the food room. Health and safety.

Students will compare and contrast their own kitchens to the school food room.

Students will understand the need for safety and correct hygiene in the food room.

students will explore a range of different foods.
Students will learn how to describe them using sensory analysis

The eat well plate will be explored. Students will design and make a sandwich and be able to explain which group of the eat well plate each part of their sandwich belongs to.



The grill: Students will learn how the hob functions and how to turn the school hobs on and off to create toast.

Year





Info about yr 4 entry skills etc can go here...

Churnet Views Food and Nutrition curriculum:

Food and Nutrition at Churnet View will equip ALL students with the knowledge, understanding and skills required to be able to cook and to apply the principles of food science, nutrition and healthy eating. Our curriculum will encourage ALL students to cook and enable them to make informed decisions about the foods that they eat and buy and hopefully pass this knowledge on to friends and family members, as well as equip them for adult life. Our curriculum aims to inspire, challenge and develop independence, whilst equipping students with the knowledge and skills required to create, cook and evaluate their own dishes.

KS 2 Food and Nutrition curriculum intents:

Our years 5 and 6 Key Stage 2 curriculum is based upon students understanding how simple it is to prepare their own food and to understand the impact good food choices can make on health and lifestyle. They learn about all the main food groups and their nutritional value supporting a healthy lifestyle. They learn about food storage, food room safety and hygiene. They develop the basic practical skills in the kitchen preparing and cooking foods using the grill, hob and oven. Students are encouraged to try out simple, homemade food products and are taught how to critique the flavour, textures, appearance and smell of these products.