

Autumn Term 1	Learning Programme	Department; ADT	Food Technology
<p>This half term : Skills to be developed</p> <p>Literacy: Pupils will develop their contextual understanding by developing a personal investigation into the cuisine of a specified region; this is an extended writing exercise that is linked to LNF-Writing to Explain</p> <p>Numeracy: Weights and measures; metric to imperial conversion. Costing and price comparisons.</p> <p>Digital Competence:</p> <p>Subject Specific: Investigating Understanding Designing & Making Evaluating</p>		<p>Key Terms/Words</p> <p>Ingredients Healthy Nutrition Calories Fats Saturates Carbohydrates Vitamins Proteins Weights Measures Metric Imperial Hazards</p>	<p>Hygiene Physical Chemical Allergies Procedures Monitoring Taste Flavour Seasoning Spice Herbs Texture Aromatic Fragrance</p>
Topics to be studied		Independent Learning Task(s)	
<p>Investigating; A written and visual investigation that explores the origins of traditional regional ingredients and recipes</p> <p>Understanding; Through their research pupils will develop a contextual understanding of regional cuisine. They will also carry out an analysis of the nutritional values of the ingredients and the cooking methods they have employed in the development of the dish they have created. Alongside which they will develop a knowledge of HACCP systems, controls and procedures</p> <p>Designing & Making; Pupils will plan, prepare, cook and present a dish that is associated with the region they have investigated. They will also document all of their work in the form of a well present written and visual portfolio.</p> <p>Evaluating; Reflective analysis and evaluation of their own work as it progresses</p>		<p>Project Work</p> <p>The theme for this unit of work is international cuisine and the pupils will be investigating traditional cuisine that is associated with countries from three different continents; Indian, Mexico of South Africa.</p> <p>Over the duration of this unit pupils will independently carry out research into traditional ingredients and recipes that are associated with a specified region, and in order to help establish an understanding of the principles behind healthy eating pupils will also research the nutritional values contained within the dishes they will be creating, and then asked to compare their findings to the ‘eat well plate’.</p>	
Help and Support			
Support material for the topics covered can be found at:			

https://www.bbcgoodfood.com	
http://seafoodhaccp.cornell.edu/Intro/blue_pdf/Chap02Blue.pdf	