

## SENDAT – Priory School - Curriculum Planning

Subject: Food Studies

Subject lead: Jo Pettingale



	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 3	Summer Term 3
<p>KS2 - Year 4 Food Studies Practical sessions in the Food Studies kitchen</p>	<p>Finding out what we like to eat. Introduction to the Eatwell guide. Following recipes that contain ingredients from the fruit and vegetable section of the Eatwell guide.</p>		<p>Where does food come from. Looking at food, is it a plant or an animal? Following recipes that contain plant based ingredients.</p>		<p>Where does food come from. Looking at food, is it a plant or an animal? Following recipes that contain animal based ingredients.</p>	
<p>KS2 - Year 5 Food Studies Practical sessions in the Food Studies kitchen</p>		<p>Food and Farming. Looking at arable and pastoral farming. Focusing on the Eatwell guide.</p>		<p>Taste testing – sweet and savoury foods. Focusing on the Eatwell guide.</p>		<p>Farm to fork. Looking at the different stages of production. Focusing on the Eatwell guide.</p>
<p>KS2 - Year 6 Food Studies Practical and theory sessions in the Food Studies kitchen.</p>	<p>Seasonality Identifying food which grows in season in the UK. Working with recipes that use ingredients grown in the Autumn season.</p>		<p>Seasonality Identifying food which grows in season in the UK. Introducing to growing foods in the school garden. Working with recipes that use ingredients grown in the Autumn season.</p>		<p>Seasonality Identifying food which grows in season in the UK. Harvesting our produce. Working with recipes that use ingredients grown in the Autumn season.</p>	
<p>KS3 - Year 7/8 Food Studies Practical and theory sessions in the Food Studies kitchen.</p>	<p>Looking at why we need a balanced diet and being active. Recipes focussed on using a combination of the different sections of the Eatwell guide.</p>		<p>Investigating the Importance of personal hygiene and food hygiene. Following the Food Standards agency guidelines. Revisiting the Eatwell guide. Recipes focussed on fruit and vegetables section of the Eatwell guide.</p>		<p>Revisiting the Eatwell guide. Knowing the importance of having and maintaining a healthy diet. Recipes focussed on carbohydrates of the Eatwell guide.</p>	
<p>KS3 - Year 9 Food Studies Practical and theory sessions in the Food Studies kitchen.</p>	<p>Seasonality Investigating life stages. Being aware of different needs through our life stages, dietary needs and medical needs. Using recipes identifying seasonal produce for the autumn term.</p>		<p>Seasonality Research energy. Identify the different food group that gives us energy to be healthy and active. Using recipes identifying seasonal produce for the spring term.</p>		<p>Seasonality Research dietary needs. Being aware of different needs of individuals, dietary needs and medical needs. Using recipes identifying seasonal produce for the summer term.</p>	
<p>KS4 - Year 10 Food Studies BTEC Practical and theory sessions in the Food Studies kitchen.</p>	<p>Understand the 7 building blocks needed for a healthy diet. Able to choose recipes that identify an awareness healthy eating. Pupils to follow recipes to prepare and eat their own lunch.</p>		<p>Finding out the as a consumer we need to be able to know the traceability of our food. Revisiting farm to fork. Pupils follow recipes to prepare and eat their own lunch.</p>		<p>Investigating food hygiene and safety in industry. Understand that the law protects consumers' health and well-being by safeguarding food. Pupils follow recipes to prepare and eat their own lunch.</p>	

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KS4 - Year 11 Food Studies BTEC Practical and theory sessions in the Food Studies kitchen.	Assessment - Following demonstration to be able to work independently in the kitchen. Practical sessions working on skills in the kitchen and producing a quality outcome. Pupils follow recipes to prepare and eat their own lunch.	Assessment - Investigating recipes to maintain a healthy diet. Practical sessions working on skills in the kitchen and producing a quality outcome. Pupils follow recipes to prepare and eat their own lunch.	Assessment - Investigating recipes to maintain a healthy diet. Practical sessions working on skills in the kitchen and producing a quality outcome. Pupils follow recipes to prepare and eat their own lunch.	Assessment – Pupils working towards their final assessment to select and prepare a healthy meal. Practical sessions working on skills in the kitchen and producing a quality outcome. Pupils following recipes to prepare and eat their own lunch.	Assessment – Pupils working towards their final assessment to select and prepare a healthy meal. Practical sessions working on skills in the kitchen and producing a quality outcome. Pupils following recipes to prepare and eat their own lunch.	Assessment – Pupils working towards their final assessment to select and prepare a healthy meal. Practical sessions working on skills in the kitchen and producing a quality outcome. Pupils following recipes to prepare and eat their own lunch.