

## Year 7 Food Technology x 1 Module

Choosing & Cooking Foods Safely	Knowledge, Skills, Understanding
<b>Higher</b>	<p>Explain the difference between the relationship of foods within the sectors of The Eatwell Guide</p> <p>Explain and evaluate a number of ways as to how to be organised and be prepared to cook, including personal &amp; kitchen hygiene</p> <p>Confidently demonstrate and understand the function of a range of basic equipment, used in this module.</p> <p>Explain how &amp; why it is important to follow the safety points when using the cooker and hand mixer.</p> <p>To investigate and evaluate the most appropriate small equipment for a given task.</p> <p>Describe and evaluate the team processes involved in cleaning the work area.</p> <p>Show the ability to fully adapt a recipe to meet the varying needs of others.</p> <p>Explain and demonstrate sensory analysis, using a variety of sensory descriptors and the completion and evaluation of a star diagram, showing the comparison of 2-4 products.</p> <p>Calculate and evaluate the prices of homemade versus shop bought small cakes.</p> <p>Evaluate and suggest appropriate improvements to dishes and act on prior experience to evaluate effectively</p> <p>Research pasta and design a fact file to integrate 8 or more different facts, including provenance.</p>
<b>Intermediate</b>	<p>Categorise sectors of The Eatwell Guide with examples</p> <p>Describe several ways as to how to get organised and be prepared to cook, including personal and kitchen hygiene</p> <p>Demonstrate the use of a range of basic equipment, used in this module</p> <p>Describe the safety points when using the cooker and hand mixer.</p> <p>To investigate and give reasons for the most appropriate small equipment for a given task.</p> <p>Describe the team processes involved in cleaning the work area.</p> <p>Show the ability to adapt a recipe to meet some needs of others</p> <p>Describe and use a sensory analysis, including a selection of sensory descriptors, including the completion of a star diagram, showing the comparison of 2-3 products.</p> <p>Calculate and compare the prices of homemade versus shop bought small cakes.</p> <p>Evaluate and suggest a range of improvements to dishes and explain your reasons</p> <p>Research pasta and design a fact file to integrate 5 or more different facts, including reasons for different shapes.</p>
<b>Foundation</b>	<p>Define The Eatwell Guide and two important factors described.</p> <p>State some ways as to how to get organised and be prepared to cook, including personal and kitchen hygiene</p> <p>Show the ability to use of a range of basic equipment, used in this module.</p> <p>State x 3 safety points when using the cooker and hand mixer.</p> <p>To investigate and show the most appropriate small equipment for a given task.</p> <p>Identify the team processes involved in cleaning the work area.</p> <p>Show the ability to change and adapt a recipe</p> <p>Demonstrate the use of sensory descriptors, and the completion of a star diagram, showing the comparison of 1-2 products.</p> <p>Be able to compare the prices of homemade versus shop bought small cakes.</p> <p>Research pasta and design a fact file to include 3 or more different facts, including how it is made.</p> <p>Evaluate and identify some improvements to dishes and state your reasons</p>