

What we already know (from year 7s):

- To have an understanding of how to work safely and hygienically to produce a variety of dishes.

Stage 8/9 Food Technology: Food safety and Hygiene Basic food skills

What's next (term 2)?

- Recognise the importance of preparing and cooking food safely and hygienically and the consequences if not followed.
- Explain the principles of food safety and hygiene and implement them individually when preparing, cooking and storing food

Range of cooking methods

Healthy eating

Food sources and seasonality

Personal and kitchen hygiene

Key Vocabulary

Personal hygiene	Continue to recognise the importance of maintaining within the kitchen
Food poisoning	Understanding what it is and what can cause it
Kitchen safety and hygiene	To recognise what could be a hazard within the kitchen.
Types of temperature controls	To understand why certain food items are stored and cooked at a particular temperature
High risk foods	To know what is meant by high risk foods and how they are stored and treated.
Cooking methods	Continue with a variety of cooking methods and to understand the reasoning behind that method
Knives and utensils	To state the name and purpose for each knife or utensil used within the kitchen
Food skills and techniques.	To continue to develop independence in the skills required to complete a dish.
Weighing and measuring	To demonstrate the importance of following a recipe

What I will know by the end of the unit:

<p>I will cover basic food safety principles (year 8 cycle A). I will know the correct storage of food purchased and cooked (year 8 cycle A)</p>
<p>I will continue to demonstrate the importance of working safely and hygienically whilst preparing a variety of food in a kitchen to prevent harm to myself and to others through cross contamination and the need to cover wounds and report any illness's (year 9 cycle B).</p>
<p>I will be able to identify that some foods have a greater risk of food poisoning and contamination than others (year 8 cycle A) I will recognise the importance of preparing and cooking food safely and hygienically (year 9 cycle B) I will know, recognise and name more of the various cooking methods to produce certain dishes and understand the reason for being cooked in such a way. (year 8 cycle A)</p>
<p>I will know the basic food safety principles. Correct storage of food purchased and cooked (year 8 cycle A) Identify that some foods have a greater risk of food poisoning and contamination than others. Implement the principles when preparing, cooking and storing food (year 9 cycle B). Explain the principles of food safety and hygiene and implement them individually. I will know what is meant by high risk foods and precautions to be undertaken to prevent the risk being a problem. (year 9 cycle B)</p>
<p>I will be able to develop my independence in producing most dishes unaided or with minimal direction (year 8 cycle A)</p>

