

What we already know (from term 5):

- Name and safely use simple equipment with some help and degree of accuracy. Identify and demonstrate a range of preparation techniques.
- Work increasingly independently with a range of correct equipment to produce a quality product.
- Food Safety, name basic food safety principles.

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

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.
Nutrients	To know what they do to the body

What I will know by the end of the unit:

<p>I will know how to evaluate a dish through the ingredients used. (Cycle B)</p> <p>I will know how to make recommendations for improvements or adaptations to a dish. (Cycle B)</p> <p>I will be able to describe the information on labels that is required by law (Cycle A).</p>
<p>I will know if the appropriate cooking methods were used to create a dish. (Cycle B)</p> <p>I will know how this information on labels helps the customer. (Cycle A).</p> <p>I will know the difference between allergies and intolerance (Cycle A).</p>
<p>I will know the information found on a food label (Cycle A).</p> <p>I will know how seasonality plays an important part in a dish and its carbon foot print. (Cycle B)</p>
<p>I will continue to develop my repertoire with various savoury and sweet dishes. (Both Years 8 and 9)</p>

