

What we already know (from term 1):

- Basic food safety principles and correct storage of food
- Identify that some foods have a greater risk of food poisoning.
- Recognise the importance of preparing and cooking food safely.
- Implement the principles when preparing, cooking and storing food.
- Explain the principles of food safety and kitchen hygiene.

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

What's next (term 3)?

- Cooking (Food preparation and handling skills)
- Name and safely use simple equipment with some help and degree of accuracy.
- Identify a range of preparation techniques- peeling, chopping, dicing and slicing.
- Nutrients.

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:

I will know and recognise the importance of preparing and cooking food safely and hygienically and the consequences if not followed. (year 8 cycle A)
I will know and understand the consequences of not adhering to the rules- Poisoning, death, fines and or imprisonment. (year 9 cycle B)

I will be able explain the principles of food safety and hygiene and implement them individually when preparing, cooking and storing food. (year 8 cycle A)

I will know and understand what best before and used by means (year 9 cycle B)
I will know through production of a variety of dishes a clear understanding of food safety- (year 9 cycle B)

I will know and understand why foods are stored in a certain way in a fridge raw meat at the bottom etc. (year 9 cycle B)
I will develop my culinary skills safely and hygienically through the many dishes I will prepare and cook. (year 8 cycle A)

