

**WHAT ARE THE BIG AIMS OF YEAR 7?**

- Using creativity and imagination pupils will make and produce quality products considering their own and other's needs.
- Develop a range of subject specific knowledge in the area of Cooking and Nutrition.
- Pupils will become aware of different cultures and needs and relate this to the client's religious and dietary needs.
- Pupils will learn how to make mistakes without fear of failure, becoming resourceful and innovative capable citizens.
- Using evaluation of past and present dishes to develop a critical understanding of individual and cultural needs.
- To be able to work successfully either independently or as part of a team.

**WHAT WILL EXCELLENCE LOOK LIKE IN YEAR 7?**

- Independent learning - Using initiative, following methods, researching with effective results.
- Working safely using a variety of skills & equipment. Students able to articulate safe working practices and give a practical example.
- Effective team work, supporting each other taking in consideration individual needs and strengths
- Focused on task, students working with understanding producing quality work to the best of their individual ability's.
- Resilience - Students not giving up and trying to overcome problems as they accrue, students able to articulate WWW, EBI and What, How and Why.
- Students Risk taking and being able to explain their thought process behind it.
- Confidence in using different technical skills.
- Respond to design briefs and produce individual Design specification
- Prioritise actions and make decisions as the project develops, taking into account time restrictions, when selecting ingredients and equipment and production methods.
- Pupils will be able to consider the properties of ingredients more independently during the design, making and development processes. With some teacher guidance.

**WHAT KNOWLEDGE DO THE PUPILS NEED TO ACQUIRE?**

- Build and apply a repertoire, knowledge, understanding ingredients in order to design and make products that are suitable for a range of users.
- To be able to critique, evaluate using key concepts such as taste, texture and aroma effectively and with understanding.
- Writing with understanding, referring to design briefs/criteria using ACSSESS FM.
- Understand the basic principles of nutrition & micro nutrition.

**WHAT SKILLS DO THE PUPILS NEED TO DEVELOP?**

- To be able to work safely in the kitchen/ understand, know the hazards & risks.
- To be able to show a range of practical skills with confidence.
- Apply heat in different ways.
- Develop an awareness of taste, texture and aroma to decide how to combine ingredients, adapt and develop recipes.
- To build awareness of sources, seasonality and functional characteristics of a range of ingredients.

**WHAT MISCONCEPTIONS MAY THEY HAVE FROM PREVIOUS LEARNING?**

- Sources of ingredients (Such as meat from different animals)
- All fat is bad
- Sugar gives you diabetes
- Conflict between cultural and commercial practices.
- All fruit and vegetable taste the same
- Once they have tried something and not liked it assume that it will always taste bad even if eaten/ cooked a different way
- Peer pressure

**WHAT ASSESSMENTS WILL BE USED ACROSS THE YEAR TO DEMONSTRATE HOW THE PUPILS HAVE ACQUIRED THE KNOWLEDGE AND DEVELOPED THE SKILLS**