

Lesson	Learning Intention (Progress Statements)	Activity	Resources	Differentiation	Cross Curricular links Literacy/Numeracy/ PSHE/ICT	Questioning	Keywords/ Concepts	Evaluation
1	Identify and reflect on safety and hygiene rules	Student led demonstration of personal hygiene. . Students produce simple dish and present with support related to	Health and safety handouts/visuals Cooking equipment	Discussion Paired work TA support Staff to work 1 to 1 with less able.	English: Completing booklet Science; nutrition and diet Maths; decimals, measures and fractions	Peer evaluation what senses could be used to evaluate the food	Hygiene Safety Equipment Clean Temperatures Jewellery Use by date	
2 ,	Choosing ingredients and meal planning	https://www.youtube.com/watch?v=Qsu2QXdY2go Knife handling demo and discussion – safe handling Students apply skills to complete dishes	Youtube Knives Ingredients Vegetables Utensils	Staff to support pupils across the lesson 1:1 where needed	English: Learning new vocabulary Writing tests on words that are difficult and pupils may struggle with	Peer evaluation.	Meal planning Free range Food labelling Fridge Freezer	
3	Kitchen basics	Pupils introduced to store cupboard ingredients	Vinegar Seasonings Spices/flour Sugar	Staff to support pupils across the lesson 1:1 where needed	Science; nutrition Maths; decimals, measures and fractions	Tests on equipment used in the kitchen	Tinned food Rice Pasta Frozen foods Fridge Store Cupboard	
4	Recipes	Group discussion centred on pupils making a selection of dishes	Chopping boards Knives Frying pans Saucepans Mixing bowls	Staff to support pupils across the lesson	Cultural awareness Portion size Healthy diet	Peer evaluation.	Starter, Main , Dessert, Accompaniment, Portion size	

				1:1 where needed		Tests on equipment and recipes used in the kitchen		
5	Preparation skills	Pupils follow a recipe to make dishes based on own choice	Cutting boards, knives, Cooking equipment, Recipes Ingredients	Questioning Dish choice TA/Teacher 1 to 1 support	English: Learning new vocabulary Writing tests on words that are difficult and pupils may struggle with Science; nutrition Maths; decimals, measures and fractions		Arch grip Claw grip Tap, cross and rock chopping techniques	
6	Preparation skills	Pupils follow a recipe to make dishes based on own choice						

Subject

Food Cycle 2

Group Year 10

Topic BTEC L1 Home cooking skills

Lesson Total 24

Lesson	Learning Intention (Progress Statements)	Activity	Resources	Differentiation	Cross Curricular links Literacy/Numeracy/ PSHE/ICT	Questioning	Keywords/ Concepts	Evaluation
1	Identify and reflect on safety and hygiene rules	Student led demonstration of personal hygiene. Students produce simple dish and present with support related to	Health and safety handouts/visuals Cooking equipment	Discussion Paired work TA support Staff to work 1 to 1 with less able.	English: Completing booklet Science; nutrition and diet Maths; decimals, measures and fractions	Peer evaluation what senses could be used to evaluate the food	Hygiene Food Safety Equipment Clean Temperatures Jewellery Use by date Raw meat	
2,3	Follow recipe, weights and measures Use scales, measuring jugs and spoons oven temperatures	Individual students to follow recipes using different weights and measures Individual students to follow recipes using different weights and measures	Cutting boards, knives, Cooking equipment, Recipes Ingredients Cutting boards, knives, Cooking equipment, Recipes Ingredients	1 to 1 support for less able Dish choice (simple/hard) Picture cards 1 to 1 support for less able Dish choice (simple/hard) Picture cards	Life skills Independence Healthy diet Measuring and Weighing units, conversion and numeracy English: Completing booklet Science; nutrition and diet Maths; decimals, measures and fractions	Tests on equipment and recipes used in the kitchen Tests on equipment and recipes used in the kitchen	Oven temperatures Scales Jugs Spoons Weights Measures Oven temperatures Scales Jugs Spoons Weights Measurements	
4	Food safety and hygiene	Understanding food storage instructions, use by dates, food	Fridge Freezer Knives	1 to 1 support for less able	English: Completing booklet	Tests on equipment and recipes	Hygiene Food Safety Equipment	

		preparation, washing and drying hands before handling food	Cutting boards	Dish choice (simple/hard) Picture cards	Science; nutrition and diet Maths; decimals, measures and fractions	used in the kitchen	Clean Temperatures Jewellery Use by date Raw meat	
5	Value of learning home cooking skills	Individual student discussion with Teacher or TA to consider organisation of dish preparation and cooking.	Cutting boards, knives, Cooking equipment, Recipes Ingredients	1 to 1 support for less able Dish choice (simple/hard) Picture cards Printed recipe	English: Completing booklet Science; nutrition and diet Maths; decimals, measures and fractions	How to wash up effectively and efficiently discuss different ways to review and pass information of dishes onto others	Cooking Life skills Ingredients Recipe Sharing Information	
6.	Ways to pass on information to others	Students work with support 3 to 1 to prepare, cook and present dish 1.						

Subject

Food Cycle 3

Group Year 10

Topic BTEC L1 Home cooking skills

Lesson Total 24

Lesson	Learning Intention (Progress Statements)	Activity	Resources	Differentiation	Cross Curricular links Literacy/Numeracy/ PSHE/ICT	Questioning	Keywords/ Concepts	Evaluation
1	Identify and reflect on safety and hygiene rules	<ul style="list-style-type: none"> Student led demonstration of personal hygiene. Students produce simple dish and present with support related to hygiene rules 	Health and safety handouts/visuals Cooking equipment	Discussion Paired work TA support Staff to work 1 to 1 with less able.	English: Completing booklet Science; nutrition and diet Maths; decimals, measures and fractions	Peer evaluation what senses could be used to evaluate the food	Hygiene Safety Equipment Clean Temperatures Jewellery Use by date	
2,3	Follow recipe, weights, measuring jugs, oven temperatures	Individual student discussion with Teacher or TA to consider organisation of dish preparation and cooking. Students work with support to prepare, cook and present dish 1.	Cutting boards, knives, Cooking equipment, Recipes Ingredients	1 to 1 support for less able Dish choice (simple/hard) Picture cards	Life skills Independence Healthy diet Measuring and Weighing units, conversion and numeracy	Timings? Order of work changes? Evaluation and improvements Peer feedback	Application of learned knife skills- use the correct terminology to describe preparation skills	
4	Food safety and hygiene	<ul style="list-style-type: none"> Student led demonstration of personal hygiene. Students produce simple dish and present with 	Cooking skills record 1	Discussion Paired work TA support Staff to work 1 to 1 with less able.	English: Completing booklet Science; nutrition and diet Maths; decimals, measures and fractions	Peer evaluation what senses could be used to evaluate the food	Hygiene Safety Equipment Clean Temperatures Jewellery Use by date	

		support related to hygiene rules						
5,6	Chopping, slicing, grating, peeling,	Individual student discussion with Teacher or TA to consider organisation of dish preparation and cooking. Students work with support 3 to 1 to prepare, cook and present dish 1.	Cutting boards, knives, Cooking equipment, Recipes Ingredients	1 to 1 support for less able Dish choice (simple/hard) Picture cards Printed recipe	SMSC – Life skills and nutrition	How to wash up effectively and efficiently Discuss Peer sensory review of dishes	Handling Hygiene Safety Peeling Slicing Grating Chopping	

Subject Food Cycle 4 Group Year 10 Topic BTEC L1 Home cooking skills Lesson Total 24

Lesson	Learning Intention (Progress Statements)	Activity	Resources	Differentiation	Cross Curricular links Literacy/Numeracy/ PSHE/ICT	Questioning	Keywords/ Concepts	Evaluation
1	Make toast with different toppings Flapjacks, porridge	Student led demonstration of personal hygiene. . Students produce simple dish and present with support related to their choice of simple breakfast	Bread Milk Water Porridge Flapjacks	1 to 1 support for less able Dish choice (simple/hard) Picture cards	English: Completing booklet Science; nutrition and diet Maths; decimals, measures and fractions	Peer evaluation what senses could be used to evaluate the food	Hygiene Safety Equipment Clean Temperatures Jewellery Use by date	
2,3	Making cheese and pickle sandwich, making ham, cheese and watercress sandwich	Student led demonstration of personal hygiene. . Students produce simple dish and present with support related to their choice of sandwich	Cutting boards, knives, Cooking equipment, Recipes Ingredients	1 to 1 support for less able Dish choice (simple/hard) Picture cards	Life skills Independence Healthy diet Measuring and Weighing units, conversion and numeracy	Timings? Order of work changes? Evaluation and improvements Peer feedback	Application of learned knife skills- use the correct terminology to describe preparation skills	
4	Making Spaghetti bolognese or meatballs	Student led demonstration of personal hygiene. . Students produce simple dish and	Cutting boards, knives, Cooking equipment, Recipes	1 to 1 support for less able Dish choice (simple/hard) Picture cards	English: Completing booklet Science; nutrition and diet	Do your two dishes represent aspects of the eatwell plate?	Application of learnt skills and the process of making spaghetti	

		present with support related to their choice of sandwich	Ingredients Meat Pasta Strainer		Maths; decimals, measures and fractions		Bolognese or and meatballs	
5,6	Cooking different styles of chicken and rice	.	Cutting boards, knives, Cooking equipment, Recipes Ingredients Chicken Sauces Rice Salt Seasoning	1 to 1 support for less able Dish choice (simple/hard) Picture cards Printed recipe	SMSC – Life skills and nutrition Life skills Independence Healthy diet Measuring and Weighing units, conversion and numeracy	How to wash up effectively and clear away efficiently Discuss and review of dishes made	Safe knife handling Different styles of chicken Jerk Stew Barbecue	