Subject Food Cycle 1 Group Year 11 Topic BTEC L2 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	Plan a nutritious two course meal	Youtube - https://www.youtube.com/ watch?v=flxmB8NKMzE Complete learner record p3/4.	Youtube Learner Record p3+4	Discussion Paired work TA support A3 worksheet (support)		What is a two course meal Examples of a two course meal	Pastry making Filling Folding Weighing Resting	
2,3	Be able to plan a nutritious home cooked meal using basic ingredients	https://www.youtube.com/ watch?v=Qsu2QXdY2go Knife handling demo and discussion – safe handling Students apply skills to complete dishes	Youtube Knives Ingredients	Staff to work 1 to 1 with less able. Simplify dish – plain stir fry Additional ingredient for more able (pepper)	PSHE – healthy diet / fibre Life Skills	Peer evaluation. What senses used to describe food/	Sensory Analysis. Knife sharpening Techniques Julienne	
4	Evidence of ingredients for a starter	Group discussion – types of meal Powerpoint research exercise – 3 starters, mains and desserts – photo, skills culture Identify practice recipe	Google Computers Powerpoint	TA support Basic IT skills for PPT	Cultural awareness Portion size Healthy diet	When is a starter not a main? Benefits of diversity	Starter, Main , Dessert, Accompaniment, Portion size	
5,6	Apply safety and hygiene during practical session	Student led demonstration of personal hygiene Students produce simple dish and present with support	Cutting boards, knives, Cooking equipment, Recipes	Questioning Dish choice TA/Teacher 1 to 1 support	Life skills Healthy diet Knife safety Hygiene	Is your dish nutritious? How could it be made more so? Peer evaluate	Arch grip Claw grip Tap, cross and rock chopping techniques	

				Ingredients						
Subject	Food	Cycle 2	Group Year 1	1 Topi	ic BTEC L2 Home of	ooking skills	Less	on Total	24	

Activity **Keywords/** Differentiation **Cross Curricular Evaluation** Lesson Learning Resources Questioning links Intention Concepts Literacy/Numeracy/ (Progress Statements) PSHE/ICT 1 Teacher led discussion-Eatwell Large print for Planning and Timings of Plan a **Timing Eatwell Plate** nutritious planning a two course meal plate support. preparation dishes, what TA support IT skills - PPT Nutrition home timings, eatwell plate. poster, is a dovetailed cooked Identify, cut and paste Computer Dish difficulty plan? Alternatives amended recipes to PPT starter Accompaniments powerpoint. Individual meal using basic discussion of plan. ingredients Life skills 2,3 Plan a Individual student Cutting 1 to 1 support Timings? Application of nutritious discussion with Teacher or boards, for less able Independence Order of work learned knife TA to consider organisation Dish choice Healthy diet changes? skills- use the home knives. of dish preparation and (simple/hard) Evaluation cooked Cooking Measuring and correct Weighing units, and terminology to main meal cooking. equipment, Picture cards Students work with support using basic Recipes conversion and improvements describe ingredients 3 to 1 to prepare, cook and Ingredients Peer feedback preparation skills numeracy present dish 1. ICT skills - word Be able to Teacher led discussion-Cooking TA to support Do your two Balanced diet 4 skills 1 to 1 with Government prepare, planning a two course meal processing and dishes cook and - timings, eatwell plate. record 1 Hassan powerpoint. SMSC represent all guidance Identify, cut and paste Powerpoint nutrition 5 a day present a aspects of the amended recipes to help sheet starter eatwell plate? Water intake powerpoint. Individual skills, hygiene home discussion of plan. and safety cooked meal with points.

	basic ingredients							
5,6	Be able to prepare, cook and present a main home cooked meal with basic ingredients	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	Safe knife handling Hygiene Safety Pathogen	

Subject Food Cycle 3 Group Year 11 Topic BTEC L2 Home cooking skills Lesson Total 24

Lesson	Learning Intention (Progress	Activity	Resources	Differentiation	Cross Curricular links Literacy/Numeracy/	Questioning	Keywords/ Concepts	Evaluation
1	Boiling, frying, roasting and baking	Teacher led discussion- planning a two course meal – timings, eatwell plate. Identify, cut and paste amended recipes to powerpoint. Individual discussion of plan.	Eatwell plate poster, Computer PPT	Large print for support. TA support Dish difficulty	PSHE/ICT Planning and preparation IT skills - PPT	Timings of dishes, what is a dovetailed plan?	Timing Eatwell Plate Nutrition Alternatives Accompaniments	
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 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	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	Teacher led discussion- planning a two course meal – timings, eatwell plate. Identify, cut and paste amended recipes to powerpoint. Individual discussion of plan.	Cooking skills record 1	TA to support 1 to 1 with Hassan Powerpoint help sheet – skills, hygiene and safety points.	ICT skills – word processing and powerpoint. SMSC nutrition	Do your two dishes represent all aspects of the eatwell plate?	Balanced diet Government guidance 5 a day Water intake	

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

Subject Food Cycle 4 Group Year 11 Topic BTEC L2 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	Evidence of selecting ingredients from fresh, seasonal, local shops	Teacher led discussion- planning a two course meal – timings, eatwell plate. Identify, cut and paste amended recipes to powerpoint. Individual discussion of plan.	Eatwell plate poster, Computer PPT	Large print for support. TA support Dish difficulty	Planning and preparation IT skills - PPT	Timings of dishes, what is a dovetailed plan?	Timing Eatwell Plate Nutrition Alternatives Accompaniments	
2,3	Evidence of breakfasts, pancakes, omelettes, quiche etc	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	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	Preparation skills	Teacher led discussion- planning a two course meal – timings, eatwell plate. Identify, cut and paste amended recipes to powerpoint. Individual discussion of plan.	Cooking skills record 1	TA to support 1 to 1 with Hassan Powerpoint help sheet — skills, hygiene and safety points.	ICT skills – word processing and powerpoint. SMSC nutrition	Do your two dishes represent all aspects of the eatwell plate?	Balanced diet Government guidance 5 a day Water intake	
5,6	Use evidence to identify and evaluate	Individual student discussion with Teacher or TA to consider organisation	Cutting boards, knives,	1 to 1 support for less able Dish choice (simple/hard)	SMSC – Life skills and nutrition	How to wash up effectively and efficiently Discuss	Safe knife handling Hygiene Safety	

	technical	of dish preparation and	Cooking	Picture cards	Peer sensory	Pathogen	
	skills used	cooking.	equipment,	Printed recipe	review of		
		Students work with support	Recipes		dishes		
		3 to 1 to prepare, cook and	Ingredients				
		present dish 1.					