



		Autumn Term	Spring Term	Summer Term
<b>Year 7</b>	<b>Topic</b> Big question / Overview	<p>Introduction to Food Health &amp; Safety. How to work safely and hygienically in a kitchen environment</p> <p>Knife Safety How to handle hazardous equipment and minimise risk in the food room.</p> <p>Food commodities Where dairy products and cereal products come from. Some basic food processing. Introduction to fruits and vegetables.</p> <p>Assessing risk Preventing risk when using heat</p> <p>Practical Skills</p>	<p>Food science How heat is transferred, methods of cooking food</p> <p>Types of ingredients used commonly in baking and their functions</p> <p>Practical skills</p>	
	Disciplinary knowledge/skills	<p>Hygiene preparation Safe use of knives Safe use of oven/grill/hob</p>	<p>Selecting appropriate cooking method for the dish Preparing Combining Shaping Use of equipment Making a dough</p>	
	New vocabulary	<p>Hazard Processing Harvesting Milling Pasteurising Pre-heating Eatwell Guide Sensory Analysis</p>	<p>Conduction Convection Radiation Raising agent</p>	
	Links to ...	DT	DT Science	