



MAGHULL HIGH SCHOOL – CURRICULUM MAP

| HALF TERM 1 | Week 7 | Week 8 | Week 9 | Week 10 | Week 11 | Week 12 |
|--|--|--|---|---------------------------------|----------------------------|--|
| TOPIC (S) | Basic Food Safety and the 4C's to Food Safety. | Growth Conditions for bacteria and the main food poisoning symptoms. | Environmental Issues: The 3R's Principle. | Revision for Assessment | Assessment week | Review of Assessment and pupil response to outcomes. |
| Knowledge & Skills development | <ul style="list-style-type: none"> Recall and apply the principles of <i>The Eatwell Guide</i> and the 8 tips for healthy eating, to their own diet. Demonstrate a range of food preparation and cooking techniques. Adapt and follow recipes using appropriate ingredients and equipment to prepare and cook a range of dishes. Recall and apply the principles of food safety and hygiene. Identify how and why people make different food and drink choices. Demonstrate the knowledge, understanding and skills needed to engage in an iterative process of designing and making. Be given regular opportunities to demonstrate and apply their knowledge and understanding of food science. Be given regular opportunities to consolidate their literacy and numeracy skills by using them purposefully to learn. Track their progress using the My learning journey booklet (cooking, nutrition, ingredients and creativity). | | | | | |
| Assessment / Feedback Opportunities | Cold call, verbal feedback. | Cold call, Booklet review by teacher. | Cold call, verbal feedback | Test 1 assessment, peer review. | Cold call, verbal feedback | Cold call, verbal feedback. |
| Key Vocabulary | Hygiene, ingredients, allergens, vegetables, portions, carbohydrates, proteins, nutrients. | | | | | |
| Literacy/Reading opportunities | Eatwell plate knowledge organiser. | | | | | |
| Cross curricular themes | Maths – weighing and measuring Science – growth and repair Geography – 3R's | | | | | |
| Personal Development (including British values, RSE, Citizenship) | Working together, sharing equipment, following rules, respect and tolerance for each other. Developing the skills and knowledge to enable pupils to buy and prepare, safely, a nutritious meal. | | | | | |
| Careers | Discussion on opportunities in Hospitality industry. | | | | | |