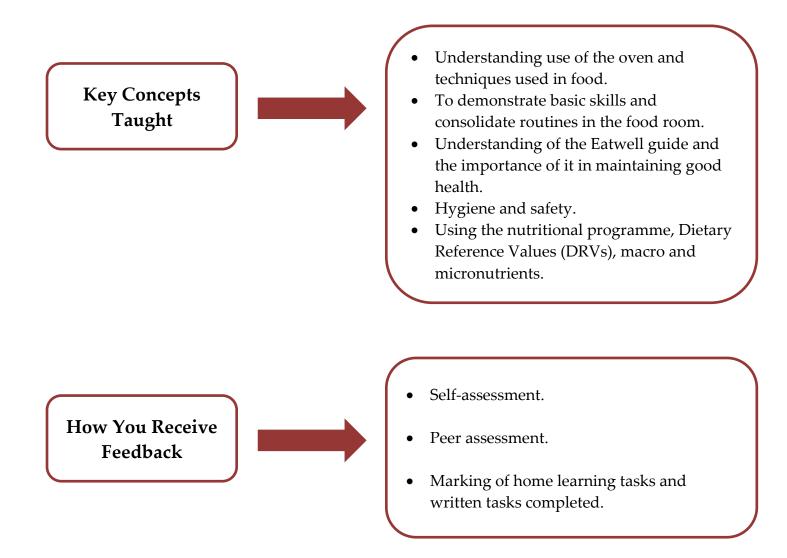


## Curriculum Implementation – Food Preparation and Nutrition Key Stage 4







How do Lessons Link to Key Concepts • Students are involved in practical activities to make a variety of products which involves use of the oven and the grill.

• Through practical cooking activities students need to clear up and are made aware of the importance of health and safety implications.

• Dishes made explore the concept of healthy eating and wise food choices.

• Throughout Key Stage 4 nutritional analysis underpins all the products made so students can appreciate if and how dishes fit into a balanced diet.

How we get Support with our Lessons • Drawing templates.

- Scaffolding.
- Sentence starters.
- Additional staff support from Specialised Learning provided for students along with technician support for some lessons.

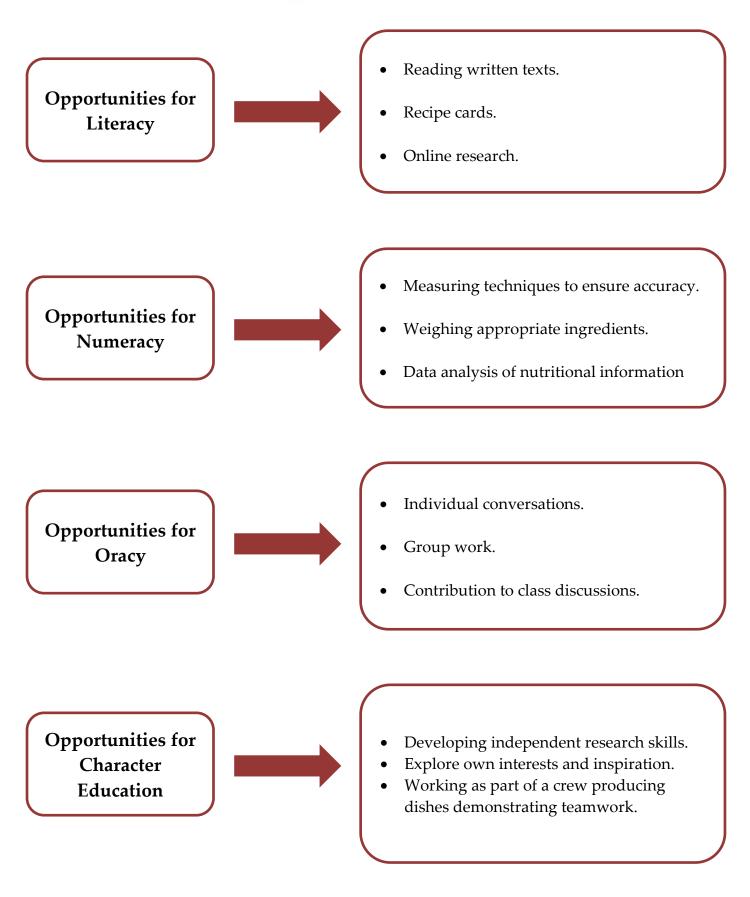
Retrieval Practice Opportunities / Supporting Ways to Help us Remember



- The creation of crib sheets.
- Encourage student reflection.
- Concept maps.
- Half termly assessments.











Opportunities for SMSC

- Providing students with the opportunity to participate in making and evaluating food from other countries.
- Inclusivity.
- Inspiration.

Opportunities for Assessing Learning

- Linking learning what we did last lesson, this lesson and what we will do next lesson
- Plenaries to reflect on learning
- Quizzes
- End of unit assessments.

