

YEAR 7 FOOD & NUTRITION

5. Teacher Assessment

Scone-based pizza

Stick your assessment here

2. Peer-Assessment—Spelling Test

Key words: Germs, Hygiene, Jewellery, Safety, Bacteria, Nutrient, Protein, Measure, Broccoli, Equipment

1. Baseline Test

6. End of unit test

3. Home— Learning

Fruit and Veg takeaway

4. Self Assessment

Scores

Stick your self assessment here

Knowledge

the principles of nutrition and healthy eating, cooking techniques, food provenance and sustainability

Practical Application

Fruit Salad, Scones, Bolognese, Scone –Based Pizza, Bread-Based Pizza

Extension: Design a pizza/novelty cake project

Skills

Confidently and safely produce a range of mainly savoury dishes using cooking techniques, working independently, with skill and accuracy.

What is cross-contamination?

How do you stop cut fruit from turning brown?

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