

## SPRING/SUMMER 2022

**SUBJECT: Catering**

**Year: 7**

### **Topic(s) to be covered**

#### **Basic Skills and kitchen hygiene**

In this unit students will develop their knowledge and understanding of how to stay safe and keep food safe in the kitchen. They will learn how to correctly use equipment and develop their knife skills.

### **Assessment Procedures**

Throughout the whole term in Catering, students will undergo assessment of their practical abilities. These will cover their ability within a practical lesson, to be organised, work safely and hygienically, produce a quality product and follow all procedures for practical lessons.

Further assessment on their knowledge and understanding of the topic areas will take place in the form of

1. Kitchen health and safety inspection
2. Food Hygiene

### **Homework guidance**

Homework will be set regularly. Each homework should take up to a 1 hour to complete. Some weeks homework will be to collect ingredients for the practical.

### **Enrichment opportunities:**

Students are encouraged to practice the skills they learn in Food Technology at home and every opportunity you can give your child to do so will benefit them greatly. Washing up and preparation skills are key in Year 7 and the more they are familiar with these the more confident and independently they can work.

### **How can you help?**

#### **Useful Websites**

Cooking at home is always extremely beneficial when learning new skills for catering. See link below for inspiration!

[www.bbcgoodfood.co.uk](http://www.bbcgoodfood.co.uk) - recipes and ingredient information.