FOOD SCIENCE – YEAR 7	
AUTUMN TERM	
<ul> <li>Pupils will have the opportunity to develop the following skills:</li> <li>understand and apply the principles of nutrition and health</li> <li>cook a repertoire of savoury dishes so that they are able to feed themselves and others a healthy and varied diet</li> <li>use more varied ingredients when preparing dishes, such as raw chicken</li> <li>become competent in a range of cooking techniques</li> </ul>	Cooking for Families – pupils will have the opportunity to develop their knowledge about:  • investigating and preparing healthy family meals  • learning how to use the hob safely  • how to use some high risk foods eg chicken, safely  • their own practical skills and how to develop them further
SPRING TERM	
<ul> <li>Throughout the term pupils will have the opportunity to develop the following skills:</li> <li>Select from and use a wide range of tools and equipment to perform practical tasks</li> <li>Use knowledge of ingredients to adapt recipes</li> <li>Prepare some simple recipes including healthy salads</li> <li>Evaluate their ideas and products against their own design criteria</li> <li>The safe use of a knife</li> </ul>	Introduction to Food – pupils will have the opportunity to develop their knowledge about:  How to work safely and hygienically with food The names of some basic equipment A healthy diet using the Eatwell Guide
SUMMER TERM	
<ul> <li>Throughout the term pupils will have the opportunity to develop the following skills:</li> <li>Generate, develop and communicate their ideas through discussion, annotated sketches and prototypes</li> <li>Select from and use a wide range of tools and equipment to perform practical tasks</li> <li>Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work</li> </ul>	<ul> <li>Textiles – Monster vs aliens cushion project – pupils will have the opportunity to:</li> <li>Design and make a cushion</li> <li>Use equipment safely and with accuracy</li> <li>Use a wider range of techniques e.g. applique and machine embroidery</li> <li>Evaluate completed product against criteria</li> </ul>