Year 7 Long Term Scheme of Learning 2023-24



Food Preparation & Nutrition

Date	Exams/ Assess	Unit(s)
4/9/23		 Introduction to Food - Identifying hazards, food hygiene and safety Practical of Quesadillas Bacteria, cross-contamination, 4 C's, preventing food poisoning Safe use of basic kitchen equipment Practical of fresh fruit salad - sharp knife introduction DIRT1 - responding to HT1 theory assessment & feedback
11/9/23		
18/9/23		
25/9/23		
2/10/23		
9/10/23		
16/10/23		
30/10/23		
6/11/23		 The food groups and Eatwell guide Practical of pasta salad (HT2 practical assessment & feedback) DIRT2 - responding to HT2 practical feedback Fruit & vegetables theory Sensory analysis of fruit
13/11/23		
20/11/23		
27/11/23		
4/12/23		
11/12/23		
1/1/24		 DIRT3 - responding to HT3 theory assessment and feedback Starchy carbohydrate foods: origins, storage, nutritional values Practical of potato wedges Dairy Foods: origins, storage, nutritional values Practical of cookies & cream fridge cake
8/1/24		
15/1/24		
22/1/24		
29/1/24		
5/2/24		
12/2/24		
26/2/24		 Protein rich foods: origins, storage, nutritional values Practical of Bolognese sauce DIRT4 - responding to HT4 assessment and feedback of ongoing practical work
4/3/24		
11/3/24		
18/3/24		
25/3/24		Fats & sugars theory: origins, types, uses in baking, health impacts
15/4/24		 Practical of fairy cakes Practical of banana or blueberry muffins HT5 - Summer term written assessment
22/4/24		
29/4/24		
6/5/24		
13/5/24		
20/5/24		
3/6/24		 HT6 - final assessment of cumulative ongoing, practical work DIRT 5 - in response to end of year report & target setting Nutritional comparison of fairy cakes v muffins Food Science investigation - sugar in cakes
10/6/24		
17/6/24		
24/6/24		
1/7/24		
8/7/24		
15/7/24		