YEAR 7 FOOD AND NUTRITION CURRICULUM OVERVIEW



Below is an overview of what the curriculum for Food and Nutrition will look like this year:

TERM ONE

KNOWLEDGE

- Hazards and safety
- Tools and equipment
- Introduction to heat transfer
- Awareness of 5 nutrients (fat. carbohydrate, protein, vitamins, minerals)
- Healthy Eating (Eatwell Guide, 8 Healthy **Eating Guidelines**)
- Sensory analysis
- Energy balance and obesity
- Physical Activity Level (PAL)

SKILLS

- Weighing / Measuring
- Safe use of a knife Bridge hold, Claw grip
- **Peeling**
- Grating
- Lavering
- Safe use of the hob, oven and grill
- Shallow frying
- Rubbing in
- Judge consistency
- Finishing techniques shaping
- Finishing techniques glazing
- Rolling
- **Portioning**

TERM TWO

KNOWLEDGE

- Caught, reared, grown ingredients
- Commodity: Fruit and vegetables
- Seasonality and food miles
- **Enzymic browning**
- Starchy carbohydrates, sugar and fibre
- Tooth decay
- Water
- Vitamins

SKILLS

- **Batter**
- Shallow frying
- Safe use of the grill
- Skewering
- Marinating
- Reduction saucemaking
- Sequencing

DEVELOPING PRIOR LEARNING

- Hob control
- Safe use of oven and hob
- Knife skills
- Weighing / Measuring
- Rolling
- Portioning

TERM THREE

KNOWLEDGE

- Introduction to yeast reproduction and the use of micro-organisms in food production
- Minerals
- Nutritional needs
- 5 a day
- Starchy carbohydrates

SKILLS

- **Breadmaking**
- Kneading
- Meal planning to a context
- Creaming cakemaking method
- Finishing techniques

DEVELOPING PRIOR LEARNING

- Rolling
- **Portioning**
- Hob control
- Knife skills
- Safe use of the oven and hob
- Shallow frying
- **Reduction saucemaking**
- Sequencing







SKILLS

