

# Class of 2027 – Food Preparation

## Long Term Plan 2021-22



	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
	W/C 30/08	W/C 06/09	W/C 13/09	W/C 20/09	W/C 27/09	W/C 04/10	W/C 11/10	W/C 01/11	W/C 08/11	W/C 15/11	W/C 22/11	W/C 29/11	W/C 06/12
Cycle 1													
		To understand the healthy diets and nutrition, including energy balance. Diet and nutrition	To be able to demonstrate baking skills including dividing a mixture. Health and safety and basic practical skills – Mini Carrot Cakes	To understand food provenance and sustainability issues in food and prepare high risk food safely. Food provenance – Turkey Sliders	To develop and understanding of food choice including special diets, Fairtrade, organic and GM crops. Food Choice	To create a dish from an international cuisine. Practical skills – Vegetarian Enchiladas	To demonstrate an understanding of food science - Coagulation Food Science - experiment	To demonstrate a variety of practical skills including pastry making and apply food science knowledge. Practical skills – Quiche and food science	To demonstrate a variety of practical skills including using fish and sauce making. Practical skills – Tuna Pasta Bake	To demonstrate meat and vegetable preparation skills. Practical Skills - Lasagne	To understand food labelling and how it effects food choice. Food Choice – Label creation and research.	To creatively apply nutritional and seasonal food knowledge and a variety of practical skills. Practical skills – Pear Marble Cake	To adapt and develop a food product in line with the healthy eating guidelines. Diet and Nutrition
	Remote Learning: Complete <a href="#">Oak Academy Learning</a> . Submit work via email to your teacher.	Remote Learning: Make it at home: <a href="#">Recipe</a> Submit work via email to your teacher.	Remote Learning: <a href="#">Oak Academy Learning</a> Submit work via email to your teacher.	Remote Learning: <a href="#">Oak National Academy</a> Submit work via email to your teacher.	Remote Learning: Make it at home: <a href="#">Recipe</a> Submit work via email to your teacher.	Remote Learning: Fry and egg and record step by step what happens to it. It's appearance, structure and how long does it take? Create a chart to show this.	Remote Learning: Make it at home: <a href="#">Recipe</a> Submit work via email to your teacher.	Remote Learning: Make it at home: <a href="#">Recipe</a> Submit work via email to your teacher.	Remote Learning: Make it at home: <a href="#">Recipe</a> Submit work via email to your teacher.	Remote Learning: Make it at home: <a href="#">Recipe</a> Submit work via email to your teacher.	Remote Learning: <a href="#">Oak National Academy</a> Submit work via email to your teacher.	Remote Learning: Make it at home: <a href="#">Recipe</a> Submit work via email to your teacher.	Remote Learning: <a href="#">Oak National Academy</a> Submit work via email to your teacher.
Cycle 2	W/C 13/12	W/C 03/01	W/C 10/01	W/C 17/01	W/C 24/01	W/C 31/01	W/C 07/02	W/C 14/02	W/C 28/02	W/C 07/03	W/C 14/03	W/C 21/03	W/C 28/03
							Learning intention	Learning intention	Learning intention	Learning intention	Learning intention	Learning intention	Learning intention
	Remote Task:	Remote Task:	Remote Task:	Remote Task:	Remote Task:	Remote Task:	Remote Task:	Remote Task:	Remote Task:	Remote Task:	Remote Task:	Remote Task:	Remote Task:
	Resources:	Resources:	Resources:	Resources:	Resources:	Resources:	Resources:	Resources:	Resources:	Resources:	Resources:	Resources:	Resources:
Cycl e 3	W/C 04/04	W/C 25/04	W/C 02/05	W/C 09/05	W/C 16/05	W/C 23/05	W/C 06/06	W/C 13/06	W/C 20/06	W/C 27/06	W/C 04/07	W/C 11/07	W/C 18/07

