Foxford Learning Plan

Design and Technology
Year: 7- Rotation
Topic: Chef School

Key Skills	Over the course of this topic, I will be able to:
	Use kitchen equipment safely & accurately
	Create flavourful, interesting and successful dishes
	Understand the different elements of nutrition needed for a healthy diet and be able to design meals according to this.
	Be able to demonstrate excellent knife skills
	Understand where food comes from

I will understand:
1. How to use a variety of different pieces of equipment to make a range of different dishes
2. How to use knife skills to create different cuts using fruit & vegetables
3. How nutrients help our body to work
4. How food is grown in the UK
5. The importance of health and safety in a practical environment

Key Vocabulary	
Nutrition	Evaluating practical lessons
Kitchen health & safety	The Eatwell Guide
Creating dishes	British farming methods
Cooking methods	Knife skills

End of Topic Test	
Score:	
Pathway:	