

**Long Term Plan - Food Technology
Semi-formal**

	Health and Safety	Introduction of lesson	Preparation of ingredients	Cooking/Baking	Evaluation
Overview	<p>Students will work 1-1 with an adult to go through the hygiene rules when working in a kitchen, such as washing hands.</p> <p>Adults will recap the health and safety rules whilst working in the kitchen.</p>	<p>Adults will outline the food item that is being made.</p> <p>Adults will outline what is involved in today's food item.</p>	<p>Adults will gather the ingredients needed for the lesson.</p> <p>Adults will work 1-1 with the students to prepare the ingredients, such as chopping, peeling and cutting.</p>	<p>Adults will model how to put the food into the oven safely.</p> <p>Examples of food that will be made: apple crumble, vegetable stir fry, flatbreads, flapjack, cookies and sweet potato curry</p>	<p>Adults will support students to evaluate their work by discussing what worked well and what could be improved next time. This will be verbally completed.</p> <p>Students will make suggestions of food they'd like to may to have student involvement in the curriculum.</p>