

**Long Term Plan - Food Technology  
Lower School**

	<b>Health and Safety</b>	<b>Introduction of lesson</b>	<b>Preparation of ingredients</b>	<b>Cooking/Baking</b>	<b>Evaluation</b>
<b>Overview</b>	<p>Students will be reminded of the hygiene rules 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>Students will go through details of what food item will be cooked/baked.</p>	<p>Students will gather the necessary ingredients.</p> <p>The necessary ingredients will be independently prepared by students.</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>Students will evaluate their work by discussing what worked well and what could be improved next time.</p> <p>Students will make suggestions of food they'd like to may to have student involvement in the curriculum.</p>