

**Long Term Plan - Food Technology
KS4**

	Health and Safety	Introduction of lesson	Preparation of ingredients	Cooking/Baking	Evaluation
Overview	<p>Students will independently recall hygiene rules such as washing their hands.</p> <p>Students will independently recall rules within the cooking room.</p>	<p>Students will read the recipe for today's food item.</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>Students will independently prepare the ingredients and will include actions such as chopping, slicing and peeling.</p>	<p>Adults will model how to put the food into the oven safely and students will build up to doing this independently.</p> <p>Examples of food that will be made: apple crumble, vegetable stir fry, flatbreads, flapjack, cookies and sweet potato curry</p> <p>Students within KS4 cook/bake more courses within their menus.</p>	<p>Students will evaluate their work by discussing what worked well and what could be improved next time.</p> <p>Students will be involved in the building of the curriculum and will make suggestions of food they'd like to bake/cook.</p> <p>Staff promote resilience, independence, team-work and problem-solving.</p>