

Curriculum Area	HWB -Food		Level	Two
1	Pre-Assessment	Floor book	Pupils previous knowledge noted in floor book in Red pen. How should we hold knives?	
2	Risk Assessment	Mind Map	Whole class produce mind map of risks	
3	Journey time	List 5	List 5 of their favourite foods.	
4	Class management	Groups	Children work in groups and share materials.	
5	Lesson	See below		
6	Assessment	Watching	Note the steps and safety measures the children are taking.	

<p><u>E&amp;O:</u> <b>I am developing dexterity, creativity and confidence when preparing and cooking food.</b> TCH 2-04a</p> <p><u>Learning Outcomes:</u> Demonstrate safe handling of knives and sharp objects. Demonstrate how to stay safe when cooking over a BBQ.</p>	<p><u>Resources Needed</u> Small BBQ's, foil, chopping boards, vegetable peelers, plastic bowls, graters, safety knives and skewer sticks.</p> <p><u>Food to Cook.</u> Vegetables (peppers, carrots, corn, tomatoes, mushrooms, onions), meat (chicken, pork, beef and vegetarian alternatives) and spices to flavour.</p>
<p><u>Activity</u></p> <ul style="list-style-type: none"> <li>• Firstly, ask the children to pick 4 ingredients to make their skewers with.</li> <li>• I will demonstrate how to prepare the food to go on skewers. Reinforcing safe practises, the entire time. Modelling knife skills.</li> <li>• Allow the children to prepare their food for skewers using the knives, graters and peelers.</li> <li>• They will then add the vegetables and meat to the skewers.</li> <li>• When this is done, they will place it on the BBQ safely.</li> <li>• While it is cooking, we will discuss:             <ul style="list-style-type: none"> <li>○ how they found using the sharp objects?</li> <li>○ what the dangers were?</li> <li>○ What they remember from the input on Food safety?</li> <li>○ How long should it take to cook?</li> </ul> </li> <li>• When they are ready to eat children should eat while discussing how it tastes and how they found the process.</li> </ul>	<p><u>Assessment</u></p> <p>Will watch the children using the sharp object and take notes to asses how well they are doing and how safe they are. Unsafe practice will be discussed at the time.</p> <p>Further assessment – ask pupils to identify what they think they may have to improve on.</p>