

## S1 BGE Plan

Subject	What will we learn?	What skills will we develop?	How will we be assessed?	What homework will we have?	What experiences/extracurricular clubs will be offered?
Home Economics	<ul style="list-style-type: none"> <li>• Hygiene and safety in the kitchen (Ready, steady, cook)</li> <li>• Safety when using the cooker (Can't cook you'll cook)</li> <li>• Eatwell guide (You are what you eat)</li> <li>• Basic nutrition (You are what you eat)</li> <li>• Current dietary advice (You are what you eat)</li> </ul>	<p>Literacy</p> <ul style="list-style-type: none"> <li>• How to read food labels</li> <li>• How to read a recipe</li> <li>• Writing developed descriptions/evaluations in sensory evaluation</li> </ul> <p>Numeracy</p> <ul style="list-style-type: none"> <li>• Time keeping</li> <li>• Weighing/measuring</li> <li>• Dividing recipes and specific ingredients</li> <li>• Understanding quantities of food groups needed in a day/reading charts</li> <li>• Controlling the cooker/temperatures</li> </ul> <p>HWB</p> <ul style="list-style-type: none"> <li>• How to keep safe and hygienic when preparing food</li> <li>• How to prevent food poisoning</li> <li>• <b>Understanding of what you eat can affect wellbeing</b></li> </ul> <p>TCH</p> <ul style="list-style-type: none"> <li>• Dexterity and</li> </ul>	<ul style="list-style-type: none"> <li>• Written tests</li> <li>• Practical peer assessments</li> <li>• Teacher observations</li> </ul>		<ul style="list-style-type: none"> <li>• Nutrition ambassadors</li> </ul>

		confidence in knife skills			
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