**S2 HFT Plan**

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| **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** | Combination of theory and practical lessons at approximately 50% balanced.   * **Food for Health** * Nutrients, dietary diseases, Scottish dietary targets * **Contemporary Food Issues** * Factors influencing food choice * Contemporary food issues * **Food Product Development** * Design & make own food product through assignment | **Literacy**   * How to read food labels * How to read a recipe * Writing developed descriptions/evaluations in sensory evaluation   **Numeracy**   * Time keeping * Weighing/measuring * Dividing recipes and specific ingredients * Understanding quantities of food groups needed in a day/reading charts * Controlling the cooker/temperatures   **HWB**   * How to keep safe and hygienic when preparing food * How to prevent food poisoning * Understanding of what you eat can affect wellbeing * Nutrients within food products * Balanced Diets * Dietary Diseases   **TCH**   * Dexterity and confidence in knife skills * Assignment   **DYW**   * Independent working * Responsibility * Working under time pressure/to a deadline * Multitasking   **Citizenship**   * Awareness of food and it’s journey and global issues. | * Written tests * Teacher observations * Assignment |  | * Nutrition ambassadors |