**S2 HFT 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** | 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
 |