**S2/3 Hospitality/Practical Cookery 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 periods, approximately 50% split for both.  On the whole, pupils will cook weekly during the double and singles will be theory.   * **Skills & Techniques**   Knife skills, poaching, boiling, frying, grilling, chopping, slicing, dicing.   * **Organisation Skills**   -Working to a time plan  - Equipment Lists  - Service Details  - Interpreting Recipes   * **Understanding & Using Ingredients**   - Sustainability  - Seasonal Foods  - Scottish Diet | **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   **TCH**   * Dexterity and confidence in knife skills   **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 * Practical peer assessments * Teacher observations | * iPad based * Videos to practice skills and prepare for lessons | * Nutrition ambassadors |