**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
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