**S2 Scheme of Work – Home Economics**

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| **Unit of work** | **Structure** | **E’s and O’s covered** | **Resources** | **Assessment** |
| **The Scottish Diet**  **Areas covered:**   * Pupils safely and hygienically prepare a range of healthy dishes. * Pupils wil focus on the nutrients or cooking methods of each dish * Pupils will be aware of the nutritional contribution of each dish prepared * Scottish diet * Eatwell Plate * Diet related diseases * Food Labels   **S2 Sewing Unit**  **Areas covered:**   * Safety in textiles * Sewing Terms * Ironing * Cutting * Pinning * Tacking * Embroidery   **S2 Design and make a Pizza Challenge**  **Areas covered:**   * Pupils are asked to design and make a Pizza. In doing this they must complete the following stages: * Reasearch, investigate and plan the smoothie * Carry out the task * Review the success of the task | **August – Dec (10 weeks)**  Practical Cookery & Theory  **Jan – Easter (7 weeks)**  Sewing  **Easter – June (10 weeks)**  Practical Cookery & Theory   * To include at least 1 lesson for research, 1 lesson for practical, 1 lesson for self assessment and review | **Practical Cookery & Theory**  HWB 3-30a  HWB 3-31a  HWB 3-32a  HWB 3-33a  HWB 3-34a  HWB3- 36a  TCH 3-10b  TCH 3-11a  MNU 3-11a  LIT 3-13a  **Sewing**  TCH 3-10a  TCH 3-10c  TCH 3-11a | **Practical Cookery & Theory**   * Scottish Diet Information book * Scottish Diet Question book * Teacher observation assessment sheet * Written assessment * Scottish Diet log sheets   **Sewing**   * Sewing patterns * Needles * Thread * Sewing machines * Task sheets * Design and make a smoothie work booklet | * Scottish Diet written assessment * Practical assessment – Pizza (teacher observation) * Scottish Diet log sheets * Practical – Wall Hanging * Written assessment * Self assessment – students will review and evaluate the success of their own project. |