

Home Economics S1

Ready Steady Cook

Hygiene and Safety in the Kitchen

getting to know the cooker, bacteria and food storage

measuring skills

understanding a recipe.

Home Economics S2

Religions, Festivals and Foods of the World

How food and culture around the world influences what we eat.

Fair trade, food miles and 'free from' foods mean and how they affect consumer choice.

Pupils continue to develop their wide range of practical skills by making a range of foods from different cultures and learn from countries that have good health due to their diet eg Japan

Practical Cookery S3

Inspired by the Tesco campaign to celebrate the food we eat, S3 will use their own favourite recipe and produce their own card with recipe, nutritional analysis and photo.

Recap and extend knowledge of bacteria, contamination and the safe storage and cooking of food

Cook different dishes .

National 4 &5 Practical Cookery

Cookery skills, techniques and processes

Hygiene – getting prepared

food safety

Weighing and measuring

Reading a recipe

Kitchen equipment

Cookery skills, techniques & processes

Garnishes

Cooking methods

Curriculum Information Sandwich Junior High School

Term: 1

Teacher: Abimbola Folayan



Key Dates: Assessment/Trips/Visiting Speakers