



## The Enrichment Scheme for YR7 & YR8 (6 week program)

### Aims

- Understand the importance of H&S & F/S in hospitality and catering
- Learn a range of cooking processes, methods and techniques
- Use the correct equipment when preparing food: microwave, oven, grill, hob ,kettle, hand mixers, blenders
- Produce food dishes independently and in pairs for taste testing and evaluation

WK	Starter	Tasks	Plenary time	Resources	Cross Curricular	Extension to task (Optional student choice)
1	H/S Identify hazards Set out for students in the room the room	Whole class read rules and regulations for the food room and sign. Prior learning of skills discussed analyzed and written into a safety booklet, Students to sign booklet for possible allergies/none known. Students familiarize themselves with room, and equipment by touching turning on and asking questions.  Complete a poster Include 5 H/S points & 5 F/S Points	You tube watch and quick fire questions on hygiene & h/s	H/S booklets Kettles Hand mixer ovens Cleaning equipment Safety equipment	<b>Lit:-</b> definitions of keywords <b>Num:- count hazards</b>  <b>ICT:-</b> N/A <b>ECM:-</b> no hands up policy, Individual work	
2	Students prepare to work follow instructions recall information to independently carry out initial class protocols.	H/S F/S <i>Melting method</i> Independent work/pair Read/understand task Chocolate sponge/individual Use a microwave/timing/test tested by using a palette knife Remove and make a a fruit coulis/pair work Taste testing of 2 products Peer assessment	Name the positives in working as a team 1.efficient 2.fills in information gaps 3.Sense of confidence	Recipe  Food vocabulary describing words Sheet Mini blender/masher  Frozen fruit SEN Pictures of instructions	<b>Lit –</b> Reading, descriptive language <b>Num –</b> weighing out, measuring <b>ICT:-</b> N/A <b>ECM :-</b> <b>Pair work</b> & safe working procedures	Star diagram log results for taste testing - yourself and a friend /family  Use a range of sensory vocabulary to describe the food
3	Recall describing words used for chocolate sponge and mango coulis	<i>Making biscuits</i> <i>Rubbing in method</i> Weighing Shaping freehand cutters	Q&A Verbal what went well this lesson? What can be improved on Correct technique used name the method	Shortbread Recipe SEN Pictures of instructions	<b>Lit:-</b> Reading & interpreting information <b>Num :-</b> weighing and measuring portion control <b>ICT:-</b> <b>ECM:-</b> Peer tutor boost confidence	Compare shop bought rich tea biscuit to homemade Shape taste colour uniform Evaluation sheet and biscuit in a bag given to take home



4	Think, group share what learnt last lesson (1 point, pass to peers on table to add another point to make a list)	Scones referred to as (biscuit making method) Uniform shape and size, rise Estimate dried food  H/S gloves F/S Undercooked salmonella	Q&A teamwork Effects on cooking times when the product produced is thin, thick, medium	Text books Recipe Simple icing cakes techniques	<b>Lit:-</b> reading and writing <b>Num:-</b> weighing and measuring, portion control, estimate <b>ICT:-</b> <b>ECM:-</b> Peer tutor boost confidence, celebrate success	
5	Pictionary – design equipment on board required that lesson. Groups to guess what it is	Making cakes <i>Creaming ,method</i> Add flavorings  H/S gloves F/S Undercooked salmonella	Q&A –recap on terminology as appropriate in all lessons	Recipe sheets Text books Recipe Simple icing techniques	<b>Lit:-</b> read & follow written instructions <b>Num:-</b> weighing & measuring <b>ICT:- N/A</b> <b>ECM:-</b> Peer tutor boost confidence, celebrate success	Ice cakes at 3 tbs of icing 1-2 tbs water  1.Pictures emailed onto Teams Enrichment class  2.Bring back product in bag provided by teacher (name)
6	Hot seat – What have I learnt this term? Name one method Weighing, Timing, Oven, Use of knife, Microwave, icing techniques, evaluation, describing food	Apple crumble Use knife/corer Weigh ingredients Healthy eating plate	What have you eaten apple crumble with in the past? Traditionally: custard, ice-cream	Corer/knife  Recipe sheets	<b>Lit:-</b> Q/A different methods of production <b>Num:-</b> weighing & measuring, <b>ICT:-</b> <b>ECM:-</b> Peer tutor boost confidence, celebrate success	Share on teams 2 pictures of innovative ideas for serving with apple crumble: whipped cream with chili flakes, yoghurt with nuts