

Subject: Food
Term 2 (Jan - Apr)

This term, we are studying...

Year	Topic(s)	Why this? Why now?
Year 7	Food	<p>Students will continue to learn about hygiene and safety in all practical lessons.</p> <p>Students will be learning about kitchen safety and how to safely store food.</p> <p>From February students will rotate to Design Technology.</p>
Year 8	Food	<p>Students will develop their knowledge through sensory analysis and understanding Fairtrade. The theory lessons will continue through practical's to help understand the components.</p> <p>Students will complete practical lessons that will build on their skills they learnt in Year 7.</p> <p>From February students will rotate to Design Technology.</p>
Year 9	Food	<p>Students will learn about how each food group has different impacts on the body. Accompanied with understanding vitamins and mineral theory.</p> <p>Students will use their theory lessons to help inform their practical lessons.</p> <p>From February students will rotate to Design Technology.</p>
Year 10	Hospitality and Catering	<p>Students will continue to develop their knowledge on how hospitality</p>

		<p>and catering operates in different establishments.</p> <p>They will be learning about the following area: How does health, safety, and food safety regulations protect employees and customers in hospitality and catering.</p>
Year 11	Exam Prep	<p>Students will be revisiting previous units from Year 10 to help prepare the students when taking their exam.</p> <p>Students will be preparing for the cooking element of Unit 2.</p>