

There will be an interim assessment in each units; strengths and areas for development will be identified.

### 1. Food poisoning and packaging

Pupils will understand the importance of **food safety**, and how to ensure that when preparing food, conditions such as clean work surfaces and the correct chopping board, help minimise risk of **food poisoning**.



Pupils also learn the 4Cs - **Cooking, Cleaning, Cooling** and **Cross-Contamination**. Pupils also explore food packaging, its functions and the information required to be display on packaging by law.



They know the difference between Used by and Best Before and examine the traffic light system used for nutritional information. Pupils are then given a **design brief** based on a packaging requirements for a client. Pupils are able to produce a product based on the brief.



### 2. Staple foods

Pupils are introduced to **staple foods** from around the world. Pupils learn about the origin, cost, production and use of foods such as **maize, wheat, potatoes, rice** and **bread**.

Using the staples as a base pupils then cook a variety of dishes including macaroni and cheese, sausages and mash, and sweet and sour chicken. Pupils become familiar with a variety of cooking methods, including but not limited to – **boiling, frying, grilling** and **baking**.

