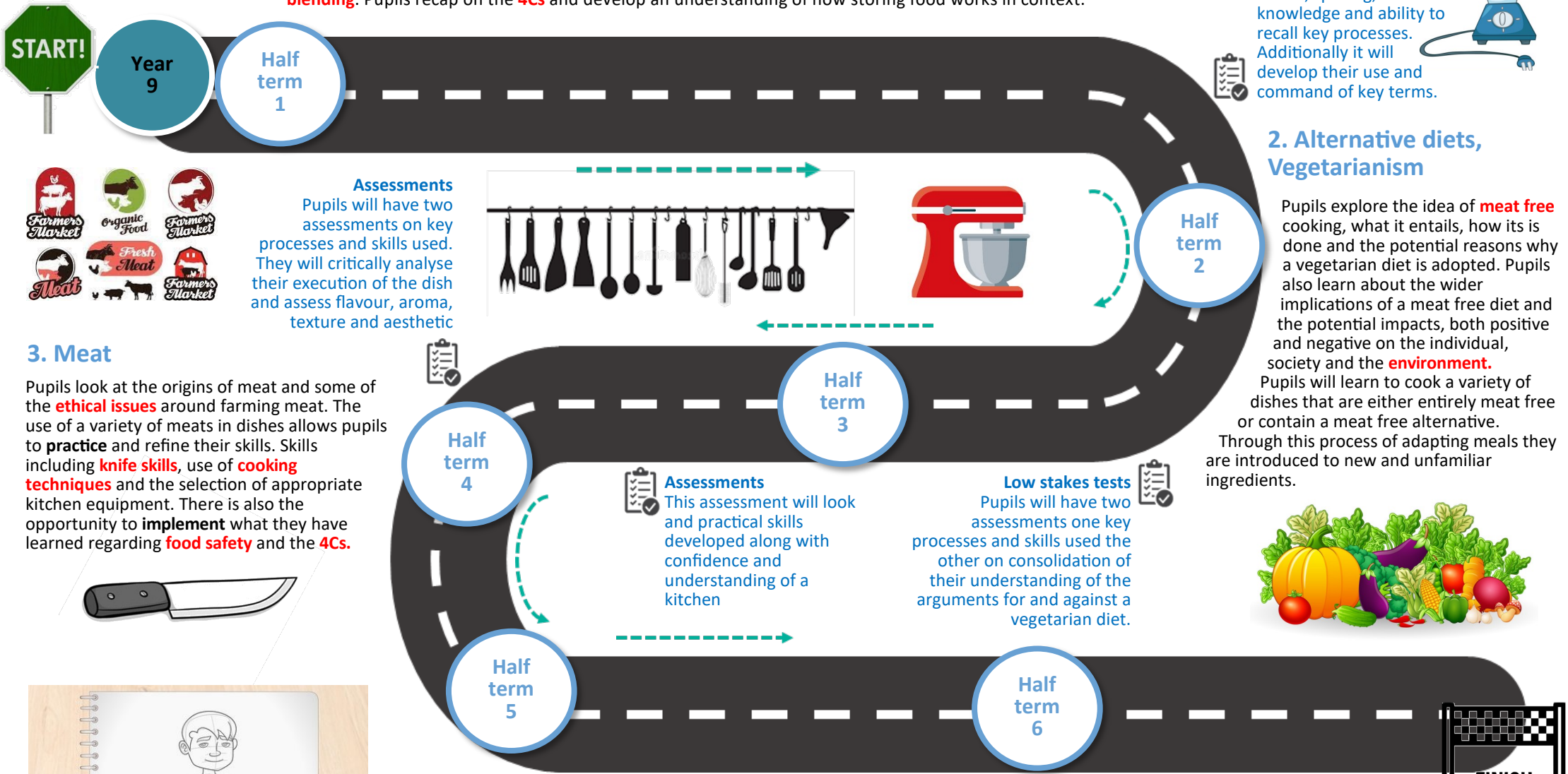


**Low stakes tests**  
Pupils will be assessed on their knife skills and on-going assessments of their practical lessons.

## 1. Kitchen safety and Knife skills development

Pupils recap on **knife safety** and are introduced to a number of new chopping methods used in professional kitchens, including **brunoise, batonnet, julienne** and **macedoine**. Pupils are also introduced to a number of different pieces of kitchen equipment, including a **blender**. Pupils **cook** a soup using a stepped three stage process that includes, **chopping, boiling and blending**. Pupils recap on the **4Cs** and develop an understanding of how storing food works in context.

**Assessments**  
There are two key assessment, which will assess, spelling, knowledge and ability to recall key processes. Additionally it will develop their use and command of key terms.



## 3. Meat

Pupils look at the origins of meat and some of the **ethical issues** around farming meat. The use of a variety of meats in dishes allows pupils to **practice** and refine their skills. Skills including **knife skills**, use of **cooking techniques** and the selection of appropriate kitchen equipment. There is also the opportunity to **implement** what they have learned regarding **food safety** and the **4Cs**.



**Assessments**  
Pupils will have two assessments on key processes and skills used. They will critically analyse their execution of the dish and assess flavour, aroma, texture and aesthetic

**Half term 4**

**Assessments**  
This assessment will look and practical skills developed along with confidence and understanding of a kitchen

**Half term 3**

**Low stakes tests**  
Pupils will have two assessments one key processes and skills used the other on consolidation of their understanding of the arguments for and against a vegetarian diet.



## 2. Alternative diets, Vegetarianism

Pupils explore the idea of **meat free** cooking, what it entails, how its done and the potential reasons why a vegetarian diet is adopted. Pupils also learn about the wider implications of a meat free diet and the potential impacts, both positive and negative on the individual, society and the **environment**. Pupils will learn to cook a variety of dishes that are either entirely meat free or contain a meat free alternative. Through this process of adapting meals they are introduced to new and unfamiliar ingredients.

**4. Food Poverty** Pupils explore the issues of **food poverty**, who is affected by it, where and how. Pupils consider how it is being done/can be done to tackle FP in a WEIRD country and how effective any solutions are. Throughout the topic pupil **cook** food on a budget, and finish the topic by using the knowledge and **skills** to **plan**, resource and create a meal on a **budget** below £5. Pupils are encouraged to use a variety of **cooking techniques** to support their **menu** selection ad well as consider any **dietary requirements**.

**Final Assessment**  
Summative written assessment on skills learned throughout the course of the year along with a clear understanding and justification of the

