

Class 8V- **Venture Curriculum** -Food/2 Lessons weekly for a term

| 2024 – 2025 Spring 1 | 2024 – 2025 Spring 2 |
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| <p><u>Topic: Bread project</u></p> <p>Pupils will explore the ingredients to make bread. Pupils will be able to demonstrate a range of skills to prepare and cook a variety of dishes that demonstrate different uses of flour and grains.</p> <p><u>Suggested Key Questions:</u> To know what ingredients are used to make bread and their function. To know the different stages of bread making. To know how to complete sensory analysis of their own product with support if needed.</p> <p>To know how to evaluate their own skills and techniques and with support identify how to improve. To know hygiene and safety rules within the kitchen environment To know how to prepare their area, ingredients and equipment with support if needed.</p> <p>To know how to wash up, dry up, put away equipment and leave their work area clean and tidy with support if needed.</p> <p><u>Key Skills and Knowledge:</u></p> <p>Students will gain the knowledge and skills required to make different types of bread. To know the different stages of bread making. Students will know how to complete sensory analysis of their own product. Students will learn how to evaluate their own skills and techniques and with support identify how to improve.</p> | <p><u>Topic: Bread project</u></p> <p>Pupils will investigate gluten and the process of dextrinization. Apply the principles of healthy eating when preparing and making recipes.</p> <p><u>Suggested Key Questions:</u> To know what gluten is, and what its function is. To know how to complete sensory analysis of their own product with support if needed.</p> <p>To know how to evaluate their own skills and techniques and with support identify how to improve with support if needed.</p> <p>To know hygiene and safety rules within the kitchen environment. To know how to prepare their area, ingredients and equipment. To know how to wash up, dry up, put away equipment and leave their work area clean and tidy</p> <p><u>Key Skills and Knowledge:</u></p> <p>Pupils will learn that dextrinization process helps baked goods become golden brown in color. It is important in making breads cakes, biscuits and toasts. gate gluten and the process of dextrinization</p> <p>Pupils will be able to evaluate own work and check the areas for improvement.</p> <p>Practicing skills such as measuring and weighing ingredients correctly. using an oven, safety rules around using an oven;</p> |

Curriculum intent (overview) – To deepen students’ skills and knowledge through a broad and balanced curriculum which prepares students for adulthood.

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| <p>Practicing skills such as measuring and weighing ingredients for making bread correctly, using an oven, safety rules around using an oven;</p> <p>Recipes Flat breads Soda Bread Focaccia bread Own choice</p> | <p>Recipes Fruit cobbler Choux buns Dunker biscuit Own choice</p> |
| <p>Links to Gatsby Benchmarks:</p> <p>Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning.</p> <p>Benchmark 4. STEM opportunities-linking career opportunities and what aspects of mathematics (e.g. measuring) they are learning.</p> <p>Careers in catering Students will investigate jobs and skills required for these jobs</p> | <p>Benchmark 2 Labour market to information. What are the current trends in the jobs market that involve cooking skills that students are learning.</p> <p>Benchmark 4. STEM opportunities-linking career opportunities and what aspects of mathematics (e.g. measuring) they are learning.</p> <p>Careers in catering Students will investigate jobs and skills required for these jobs</p> |