

Assessment and Home Learning overview		Year 7 Food Term 3
Assessment	Time	Assessment Details
You will be assessed on your theoretical knowledge and understanding shown in your booklets and in an assessment, along with your practical work.	Work through year.	<ol style="list-style-type: none"> <li>1. Assessment of booklet showing understanding</li> <li>2. Written assessment in lesson at AP3.</li> <li>3. Practical work.</li> </ol> All these combine to create your grade.
Key online resources: <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf</a>		

Week	Date	Knowledge retrieval task	Activity/ Help resource
1&2	21/04/25	<b>Theory</b> Recap to Food preparation, health and safety and hygiene.	Personal hygiene rules Varying ability of identifying safety hazards. <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf</a>
5&6	04/05/25	<b>Theory</b> Evaluation & Macronutrients <b>Demonstration of the sausage chilli cha cha cha</b> Proteins eat well guide.	Recap- Personal hygiene rules Varying ability of identifying safety hazards, Macronutrients <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf</a>
9&10	18/05/25	<b>Theory</b> evaluation, allergies and intolerances, evaluating food and the different types of aeration <b>Demonstration sweet mini pancakes</b>	Evaluation, allergies and intolerances, evaluating food and the different types of aeration <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf</a>
13&14	08/06/25	<b>Theory</b> evaluation, allergies and intolerances, special dietary requirements <b>Demonstration Vegetable Couscous</b>	<b>Q &amp; A</b> which skills are being revisited? <b>H &amp; S</b> using the kettle. Prepare the vegetables focusing on the claw grip. Complete the evaluation <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf</a>
17&18	22/06/24	<b>Theory</b> evaluation, allergies and intolerances, special dietary	Modifying and justifying flavours. Adapting recipes

		requirements. Modifying and justifying flavours. Adapting recipes <b>Demonstration</b> <b>Delicious dip</b>	<a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf</a>
20&21	05/07/25	Theory: rolling, combining, shaping grating <b>Demonstration cheese straws</b>	Use of skills: rolling, combining, shaping grating. <a href="https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf">https://www.fulwoodacademy.co.uk/attachments/download.asp?file=912&amp;type=pdf</a>