

## Assessment and Home Learning overview Year 7 Food Technology

Assessment	Time	Assessment Details
MCQ Test on knowledge gained both short term and over time.	30 mins	You will complete a 25-question multiple choice assessment in class testing your knowledge on your prior learning.
Key online resources:		
<a href="#">year 7 knowledge organiser NEW.pdf</a>		

Week	Date	Knowledge retrieval task	Activity/ Help resource
1/2	08/01/24 15/01/24	<b>Theory</b> Identifying a Health and safety of working in a kitchen Hygiene.	Ingredients and method of the recipe Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>
3/4	22/01/24 29/01/24	<b>Rice salad</b> Evaluation & Macronutrients.	Ingredients and method of the recipe Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>
5/6	05/02/24 12/02/24	<b>Pizza toast</b> Evaluation & Macronutrients.	Ingredients and method of the recipe Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>
	19/02/24		
7/8	26/02/24 04/03/24	<b>Sweetcorn fritters</b> - combining and mixing. Identifying a healthy diet, how to incorporate the correct amount of fats and sugars into the diet and know the source.	Ingredients and method of the recipe Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>
9/10	11/03/24 18/03/24	<b>Fruit crumble (Paired work)</b> Identify the Macronutrients and functions of a healthy diet.	Ingredients and method of the recipe Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>

11/12	25/03/24	<b>Theory</b> macronutrients eat well guide.	Ingredients and method of the recipe Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>
13/14	15/04/24 22/04/24	<b>Scones – cooking skills</b> Binding, shaping, baking.	Ingredients and method of the recipe Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>
15/16	29/04/24 06/05/24	<b>Pasta bake</b> Identify food choices.	Ingredients and method of the recipe Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>
17/18	13/05/24 20/05/24	<b>Theory</b> Identify the Micronutrients and functions of a healthy diet- food choice.	Ingredients and method of the recipe Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>
19/20	27/05/24 03/06/24	<b>Energy bars</b> mixing shaping baking. Identify the Macronutrients and Micronutrients functions of a healthy diet.	Ingredients and method of the recipe Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>
21/22	10/06/24 17/06/24	<b>Muffins oat / chocolate/ fruit</b> Food poisoning/ Cross contamination	Ingredients and method of the recipe Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>
23/24	24/06/24 01/07/24	<b>Italian Pasta soup</b> Food poisoning/ Cross contamination Micronutrients.	Ingredients and method of the recipe Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>
25/26	08/07/24 15/07/24	<b>Biscuits of any origin – food provenance</b>	Ingredients and method of the recipe Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>
27	22/07/24	<b>Fulwood Challenge</b> Show skills	Ingredients and method of the recipe

			Identify nutrients in the booklet <a href="#">year 7 knowledge organiser NEW.pdf</a>
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