



Churchill Park School
Mid Term Plan – Key Stage 4 - Food and Festivals

	Week 1	Week 2	Week 3	Week 4	Week 5
Food Tech	<p>Objective: To be able to make a choice. To indicate likes and dislikes To try different tastes/smells</p> <p style="color: red;">Check for allergies for the half term</p> <p>Success Criteria: Support: I can make a choice and say (indicate through gesture/vocalisation/symbols) whether I like/dislike the taste/smell of cheese samples Core: I can taste/smell different samples of cheese. I can say whether I like it or not. Extension: I can taste/smell different cheese samples. I can say whether I like it or not. I can describe the taste. LOtC: SMSC: Try new tastes; listen to each other's views and opinions. Using IT: camera, symbols for like/dislike/love</p> <p>Suggested Activities:</p> <ul style="list-style-type: none"> Have a selection of different cheeses cut into cubes – students to taste the samples and give their opinion as to whether they like it or not Students to complete a cheese review form 	<p>Objective: To be able to use a knife to cut To be able to use a grater To be able to use the grill To recognise and name ingredients and equipment</p> <p>Success Criteria: Support: I can use symbols to name ingredients and equipment. I can grate cheese with support. Core: I can grate cheese. I can use a grill safely Extension: I can work independently to make cheese on toast by following a recipe LOtC: SMSC: Try new tastes; listen to each other's views and opinions. Using IT: camera, symbols for like/dislike/love Symbols for equipment/resources, symbol recipe</p> <p>Suggested Activities:</p> <ul style="list-style-type: none"> Make cheese on toast http://kids-cookbook.com/Recipe%20Pages/Cheese%20on%20toast.html 	<p>Objective: To be able to use a knife to cut To be able to use a grater To be able to use the grill To recognise and name ingredients and equipment</p> <p>Success Criteria: Support: I can use symbols to name ingredients and equipment. I can grate cheese with support. Core: I can grate cheese. I can use a grill safely Extension: I can work independently to make nachos by following a recipe LOtC: SMSC: Try new tastes; listen to each other's views and opinions. Using IT: camera, symbols for like/dislike/love Symbols for equipment/resources, symbol recipe</p> <p>Suggested Activities:</p> <ul style="list-style-type: none"> Make nachos http://www.food.com/recipe/kid-friendly-cheesy-nachos-264545 	<p>Objective: To be able to use a knife to cut To be able to use a grater To be able to use the hob safely To recognise and name ingredients and equipment To use scales</p> <p>Success Criteria: Support: I can use symbols to name ingredients and equipment. I can grate cheese with support. I can stir. Core: I can grate cheese. I can use the hob safely. I can use scales to weigh ingredients Extension: I can work independently to make mac and cheese by following a recipe. I can use scales LOtC: SMSC: Try new tastes; listen to each other's views and opinions. Working with a partner Using IT: camera, symbols for like/dislike/love Symbols for equipment/resources, symbol recipe , digital scales</p> <p>Suggested Activities:</p> <ul style="list-style-type: none"> Make 'Mac and Cheese' http://www.bbc.co.uk/food/recipes/macaronicheese_83521 	<p>Objective: To be able to use a knife to cut To be able to use the hob safely To recognise and name ingredients and equipment</p> <p>Success Criteria: Support: I can use symbols to name ingredients and equipment. I can cut cheese with support Core: I can use symbols to name ingredients and equipment. I can cut cheese. I can use the hob safely Extension: I can cut cheese. I can use the hob safely, I can follow a recipe. LOtC: SMSC: Try new tastes; listen to each other's views and opinions. Working with a partner Using IT: camera, symbols for like/dislike/love Symbols for equipment/resources, symbol recipe , digital scales</p> <p>Suggested Activities:</p> <ul style="list-style-type: none"> Make a grilled cheese sandwich http://allrecipes.com/recipe/23891/grilled-cheese-sandwich/
		Week 6	Suggested Home Learning		
	<p>Objective: To be able to use the hob safely To recognise and name ingredients and equipment To use scales To use a measuring jug To know that the fridge makes things cold</p> <p>Success Criteria: Support: I can use symbols to name ingredients and equipment. I can stir. I know where the fridge is and that it makes things cold. Core: I can use scales. I can recognise ingredients and equipment Extension: I can follow a recipe to make New York cheesecake LOtC: SMSC: Try new tastes; listen to each other's views and opinions. Working with a partner Using IT: camera, symbols for like/dislike/love Symbols for equipment/resources, symbol recipe , digital scales</p> <p>Suggested Activities:</p> <ul style="list-style-type: none"> Make New York cheesecake https://www.philadelphia.co.uk/up-to-date/cheesecake?gclid=CPyZ6fig1dACFY8yOwodEtEHcQ 	<p>Make some of the recipes at home Taste other cheeses Find and make other cheese recipes. As a family review the food brought home by your child.</p>	<p>Food Nap Statements</p> <p>Support: S12 I can complete basic food preparation skills. Core: S14 I can use a wide range of food preparation skills. Extension: S16 I can cook a variety of predominantly savory dishes using a range of cooking techniques.</p>		



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