WMMS

YEAR 7 D & T

Spring Term - Food technology

SKILLS LEARNED

How to cook a variety of meals, mainly savoury, from different cultures and countries
Health and safety in the kitchen
The history of different dishes
Economising and batch-cooking
Nutritional values and label-reading
Healthy alternatives
Different diets, for example, vegetarian.

ENQUIRY QUESTIONS

How can you be safe working in a kitchen?
What equipment will you need to create the recipes?
Can you follow a recipe and method accurately and to a successful end?
Can you use a hob and oven independently?

Outcome - Various food items