

**2015-16****Term 3.a****Medium Term Plans****Food and Nutrition Year 7**

<b>Week</b>	<b>Date</b>	<b>Learning Objective</b>	<b>Activity</b>
<b>Week 1 11/4/16</b>	<b>Tuesday 12/4/16</b>	<b>Theory – The importance of breakfast  Connaught Gardens Planting project</b>	<b>PowerPoint and discussion about breakfast  Introduce the project – Lynette Talbot to come and meet class Students create designs</b>
<b>Week 2 18/4/16</b>	<b>Tuesday 19/4/16</b>	<b>LO: To understand how to use the oven  LO: To understand how to make a healthy snack that is also suitable for breakfast</b>	<b>Fruity flapjacks/snack bars  Prep – breakfast survey</b>
<b>Week 3 25/4/16</b>	<b>Tuesday 26/4/16</b>	<b>(AS Field trip – cover needed) Follow up to breakfast project Connaught Gardens Planting project</b>	<b>Graph info collected about breakfast Designing own snack bar – poster about why so good and nutritious. Students complete designs and present onto A3 design sheet Calculate the cost (Lynette Talbot may be in 10am) Prep - complete to submit 3rd May</b>
<b>Week 4 2/5/16</b>	<b>Tuesday 3/5/16</b>	<b>LO: To understand rubbing in method</b>	<b>Apple crumble Prep – research savoury crumbles Prep- prepare for assessment</b>
<b>Week 5 9/5/16</b>	<b>Tuesday 10/5/16</b>	<b>Assessment</b>	<b>Pupils to demonstrate what they have learnt this year by showing that they can make a product correctly and safely without any teacher help and clear up correctly.</b>
<b>Week 6 16/5/16</b>	<b>Tuesday 17/5/16</b>	<b>LO: To practise the rubbing in method. LO: To understand how to make dough, roll and cut scones.</b>	<b>Scones Prep – complete scones skill worksheet</b>
<b>Week 7 23/5/16</b>	<b>Tuesday 24/5/16</b>	<b>LO: To be able to create a cheaper version of a commonly bought product</b>	<b>Either drop scones (or pitta breads) Calculate the cost of the product</b>
		<b>Half term</b>	