

Subject: Food and Nutrition

Year: Teaching block: 5

Topic: Food safety

Assessment week: w/b 18th March

During this topic you will develop and demonstrate the following PLTS:

Creative thinker		Team player	
Reflective learner		Effective participator	
Independent enquirer		Self-manager	

What I will learn?

How to write a detailed evaluation

How to do basic presentation skills

What the critical temperatures are in food production and the importance of these

Different kinds of food storage

How to make a stir fry and a risotto

The importance of yeasts, moulds and enzymes in food production

About food poisoning

Key vocabulary for this topic:

Danger zone

Shelf life

Ambient

Use by and best before

Food poisoning

Dormant

Tainted

Independent learning

Use the template of the fridge and write on where things should be stored and why.

Using the following website

<https://www.food4life.org.uk/learning-areas/key-stage-3/food-safety-and-hygiene>

produce an A3 poster on food safety and spoilage.

Produce a revision guide for topics in this unit.

What will the best students be able to do/understand by the end of the topic:

Be able to write a detailed evaluation, which includes costings and nutritional analysis

Be able to do basic presentation skills

Be able to explain the importance of temperature regulation on food production

Be able to explain the importance of correct storage for food

Be able to explain the importance of yeasts, moulds and enzymes in food production

Be able to explain what food poisoning is and how it can be prevented

Be able to make a batch of stir-fry and risotto