

| Learning Intention                                | Vocab                                                | Concept                     | Retrieval                                                     | Success Criteria                                                                                                                                                                             | Hinge Questions for this lesson                                                                                                                                                                                                                  | Red Zone                                    |
|---------------------------------------------------|------------------------------------------------------|-----------------------------|---------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------|
| <b>Wk 1 - Lesson 1</b><br><br>Culture and cuisine | Culture Influences<br>Travel<br>Media                | Food culture                | Culture Influences<br>Travel<br>Media                         | <b>I can identify</b> cultural influences in food habits<br><b>I can describe</b> the different types of cultural influences<br><b>I can explain how</b> cultural factors affect food choice | Which of the following is an example of cultural influence on food choice?<br>A) Seasonal availability<br>B) Religious dietary rules<br>C) Food packaging design<br>D) Cooking time                                                              | Complete the activity task for this lesson  |
| <b>Wk 2 - Lesson 2</b><br><br>Practical learning  | Safety<br>Utensils<br>Equipment<br>Accuracy<br>Focus | Applied<br>Practical skills | Safety<br>Tools<br>Equipment<br>Accuracy<br>Planning<br>Focus | <b>I can complete</b> practical tasks on time<br><b>I can use</b> utensils, equipment and ingredients safely<br><b>I can tidy</b> my work area, so it is clean and dry                       | What is the safest way to prevent cross-contamination during food preparation?<br>A) Use the same chopping board for all foods<br>B) Wash hands after handling raw meat<br>C) Store raw meat above cooked food<br>D) Dry hands on a shared towel | Complete the practical task for this lesson |
| <b>Wk 3 - Lesson 3</b><br><br>Food choice         | Choice<br>Range<br>Media<br>Peer pressure<br>Health  | Consumer choice             | Choice<br>Range<br>Media<br>Peer pressure<br>Health           | <b>I can identify</b> factors in food choice<br><b>I can describe</b> the different types of factors in food choice<br><b>I can explain</b> the different health reasons for food choice     | Which factor is most likely to influence a teenager's food choice?<br>A) Peer pressure<br>B) Soil quality<br>C) Government policy<br>D) Packaging weight                                                                                         | Complete the activity task for this lesson  |

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| <b>Wk 4 - Lesson 4</b><br>Practical learning    | Safety<br>Utensils<br>Equipment<br>Accuracy<br>Focus | Applied<br>Practical<br>skills | Safety<br>Tools<br>Equipment<br>Accuracy<br>Planning<br>Focus | <b>I can complete</b> practical tasks on time<br><b>I can use</b> utensils, equipment and ingredients safely<br><b>I can tidy</b> my work area, so it is clean and dry | Why should knives be carried with the blade pointing down?<br>A) To keep them sharp<br>B) To prevent accidents<br>C) To make cutting easier<br>D) To save time                                               | Complete the practical task for this lesson |
| <b>Wk 5 - Lesson 5</b><br>Vitamins and minerals | Vitamins<br>Minerals<br>Micro<br>Macro<br>Health     | Food nutrition                 | Vitamins<br>Minerals<br>Micro<br>Macro<br>Health              | <b>I can identify</b> vitamins in the diet<br><b>I can describe</b> the different types<br><b>I can explain</b> the sources of vitamins and minerals                   | Which vitamin is essential for healthy vision?<br>A) Vitamin A<br>B) Vitamin C<br>C) Vitamin D<br>D) Vitamin K                                                                                               | Complete the activity task for this lesson  |
| <b>Wk 6 - Lesson 6</b><br>Practical learning    | Safety<br>Utensils<br>Equipment<br>Accuracy<br>Focus | Applied<br>Practical<br>skills | Safety<br>Tools<br>Equipment<br>Accuracy<br>Planning<br>Focus | <b>I can complete</b> practical tasks on time<br><b>I can use</b> utensils, equipment and ingredients safely<br><b>I can tidy</b> my work area, so it is clean and dry | What should you do if you spill oil on the floor during cooking?<br>A) Leave it until the end of the lesson<br>B) Cover it with a cloth<br>C) Clean it immediately to avoid slips<br>D) Sprinkle water on it | Complete the practical task for this lesson |

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| <b>Wk 7 - Lesson 7</b><br>UK food culture | Culture<br>Factors<br>History<br>Cost | Food history | Culture<br>Factors<br>History<br>Cost | <b>I can identify</b> UK foods<br><b>I can describe</b> eating habits in the UK<br><b>I can explain</b> the influences on UK food | Which of these dishes is traditionally associated with UK food culture?<br>A) Sushi<br>B) Fish and chips<br>C) Tacos<br>D) Paella | Complete the worksheet |