

Four capacities	Successful Learners Confident individuals Responsible Citizens Effective Contributors	Successful Learners Confident individuals Effective Contributors	Successful Learners Confident individuals Effective Contributors Responsible Citizens	Successful learners
Materials	REHIS workbook REHIS textbook Computers	Appropriate technological equipment Safety worksheets	Pupil workbook Ingredients ICT	Appropriate ingredients. Appropriate materials to produce packaging
Homework	Various tasks and investigation work		Complete research/surveys/reports	
Cross Curricular Links	Biology		Maths Business Studies Geography	Art
Evidence/assessment	Practical end product Group/ pair presentations /evaluations Homework Tasks Pupil Profiles Cross marking of pupil booklets Self evaluation sheets End of unit evaluations Work books. Assessment.	Group presentations/reports Pupil Profiles Self evaluation sheets End of unit evaluations	Group presentations/reports Pupil Profiles Self evaluation sheets End of unit evaluations	Practical end product Peer evaluation

Explanation of Outcomes

TECHNOLOGY - Food and textiles contexts for developing technological skills and knowledge

I can practise and apply a range of preparation techniques and processes to make a variety of items showing imagination and creativity, and recognising the need to conserve resources. **TCH 3-10a**

I have gained confidence and dexterity in the use of ingredients and equipment and can apply specialist skills in preparing food **TCH 3-10b**

I can apply skills of critical thinking when evaluating the quality and effectiveness of my own or others' products. **TCH 4-11b**

HEALTH AND WELL BEING - Planning for choices and changes

I am developing the skills and attributes which I will need for learning, life and work. I am gaining understanding of the relevance of my current learning to future opportunities. This is helping me to make informed choices about my life and learning. **HWB 3-19a**

By taking part in practical food activities and taking account of current healthy eating advice, I can prepare healthy foods to meet identified needs. **HWB 3-30a**

Through practical activities using different foods and drinks, I can identify key nutrients, their sources and functions, and demonstrate the links between energy, nutrients and health. **HWB 3-31a**

I am developing my understanding of the nutritional needs of people who have different conditions and requirements. **HWB 3-32a**

Using my knowledge of nutrition and current healthy eating advice, I can evaluate the information on food packaging, enabling me to make informed choices when preparing and cooking healthy dishes. **HWB 3-36a**

I can apply my knowledge and understanding of nutrition, current healthy eating advice and the needs of different groups in the community when planning, choosing, cooking and evaluating dishes. **HWB 4-31a**

Having identified diet-related conditions, I can adapt and cook recipes to suit individual needs. **HWB 4-32a**

Having explored a range of issues which may affect food choice, I can discuss how this could impact on the individual's health. **HWB 3-34a 4-34a**

Having explored the conditions for bacterial growth, I can use this knowledge to inform my practice and control food safety risks **HWB 4-33a**

I can apply food safety principles when buying, storing, preparing, cooking and consuming food. **HWB 3-33a**

I enjoy eating a diversity of foods in a range of social situations. **HWB 3-29a**

LITERACY - Listening and talking

When I engage with others, I can make a relevant contribution, encourage others to contribute and acknowledge that they have the right to hold a different opinion.

I can respond in ways appropriate to my role and use contributions to reflect on, clarify or adapt thinking.

LIT 3-02a

NUMERACY - Number, money and measure

I can apply my knowledge and understanding of measure to everyday problems and tasks and appreciate the practical importance of accuracy when making calculations. **MNU 4-11a**

I can evaluate and interpret raw and graphical data using a variety of methods, comment on relationships I observe within the data and communicate my findings to others **MNU 4-20a**

The Four Capacities

Successful Learners

Confident individuals

Responsible Citizens

Effective Contributors

S2 Term 3& 4	"Wrap it up"		Foods of the World	Food Product Development
Timeframe	1 - 2 classes will continue with this unit after Christmas		12 periods	Until end of term.
Learning Activities	Partner work/group presentations/investigations/reporting Practical skill building		Partner work/group presentations/investigations/reporting Practical skill building	Partner work/group presentations Practical skill building Safe use of technological equipment.
Experiences and Outcomes	HWB 4-33a 3-33a 3-29a 3-34a 4-34a 3-36a 3-32a 4-32a 4-37a 4-37b	MNU 4-20a LIT 3-02a	HWB 3-19a 3-29a TCH 3-10a 3-10b 4-11b	LIT 3-02a TCH3-10b TCH3-11a SOC 3-2 TCH3-14a HWB 3-19a HWB3-30a HWB3-34a HWB3-36a LIT3-02a MNU3-03a MNU4-11a

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Materials	Pupil workbook Ingredients ICT	Pupil workbook Ingredients ICT	Pupil workbook Individual company job workbook Ingredients ICT
Homework	Complete research/surveys/reports	Complete research/surveys/reports	Complete questionnaires Complete research
Cross Curricular Links	Maths Business Studies Social Subjects	Modern Languages Social Subjects	Business Studies Art
Evidence/assessment	Group presentations/reports Pupil Profiles Self evaluation sheets End of unit evaluations	Individual reports Pupil Profiles Evaluate practical work Self Evaluation sheets End of unit evaluations	Cook Off competition Group presentations Pupil Profiles Self evaluation sheets End of unit evaluations

