

## YEAR 7: FOOD TECHNOLOGY FOOD PREPARATION SKILLS



Check what you have missed

Ask your teacher or buddy for help

**T**ake work home to catch up

Copy up missed work

**H**and work in to show your teacher

How do I copy up missed work?

Ask your teacher if you can access your project booklet and then work on it at lunch or breaktime in D7.

Print out the relevant page to complete at home and insert it into your class booklet upon your return.

Use D7 at lunchtimes to catch up on IT based work.

Lesson	FOOD PREPARATION SKILLS	Completed
1	WELCOME, HEALTH AND SAFETY,	•
	ROUTINES AND EQUIPMENT	
2	FRUIT SALAD PRACTICAL	
3	USE OF THE OVEN AND HOB	
	EATWELL GUIDE THEORY	
4	SCONES PRACTICAL	
5	SUGAR THEORY	
6	FLAPJACK PRACTICAL	
7	DESIGN AND PLAN LC PASTA SALAD	
	ASSESSMENT	
8	PASTA SALAD PRACTICAL - LC	
	ASSESSMENT	
9	YEAST AND BREAD MAKING THEORY	
10	BREAD SENSORY TESTING	
11	BREAD PRACTICAL	
12	FOOD MILES	
13	PASTRY PRACTICAL	
14	CHEESE AND ONION TRIANGLES	
	PRACTICAL	