



<b>Adaptation</b>	Throughout this topic, quality first teaching will provide differentiation:
<b>QFT/SEND Provision</b>	<p><b>By product:</b> Outcome of dishes will vary according to ability, for example the neatness of pinwheel etc</p> <p><b>By resource:</b> Prompt sheets and word banks are available for support and stretch and challenge activities and provided.</p> <p><b>By Intervention:</b> by providing different levels of supervision and support, especially in practical work – some pupils may have TA support</p> <p><b>By Progressive Questioning:</b> exploring pupils' understanding through interactive dialogue.</p> <p><b>By Grouping:</b> according to prior attainment, gender, social preference, preferred learning style.</p> <p><b>By Task:</b> Pupils should be involved in the identification of targets which are meaningful to them and in the selection of an appropriate task from the given range. Practicals are chosen to build on previous tasks and extend the skills used.</p> <p>This QFT/SEND provision will be explicit within the lesson-by-lesson schemes of work.</p>
<b>Implementation Curriculum Delivery</b>	To be able to:
<b>Learning Outcomes (Core Knowledge)</b>	<ul style="list-style-type: none"> <li>• identify where foods come from</li> <li>• describe the damage caused to the environment when producing food</li> <li>• explain the term carbon footprint</li> <li>• explain how we can reduce our carbon footprint</li> <li>• define sustainability</li> <li>• describe labelling relating to sustainability</li> <li>• identify organisations that support sustainability</li> <li>• identify materials that can be recycled</li> <li>• describe how materials are recycled and what they are made into</li> <li>• describe the meaning of organic and the advantages and disadvantages of organic foods</li> <li>• explain how energy can be conserved when cooking</li> <li>• make a one pot dish</li> <li>• demonstrate how leftovers can be used</li> <li>• make a dough to the correct consistency</li> <li>• shape a dough</li> <li>• control portion size</li> <li>• use the hob and oven safely and accurately</li> <li>• handle raw meat/fish correctly to avoid cross contamination</li> <li>• judge whether food products are cooked</li> </ul> <p>Red denotes interleaving; aspects of knowledge covered previously.</p>
<b>Current learning to be developed in the future within:</b>	<p>Year 10 FPN GCS: Foods Around the World topic, food security lesson.</p> <p>Avoiding waste, using leftovers and saving energy in practical work throughout all topics.</p> <p>Year 10 H&amp;C: Food and the environment</p>
<b>Assessment</b>	Refer to assessment maps for formative and summative assessment opportunities.
<b>Impact</b>	Attainment and Progress – Refer to assessment results / data review documentation.

