

Curriculum Content

Term 1

Introduction to kitchen

- * Health and safety
- * Equipment
- * Cookery processes

Term 2

Food for health

- * Eat-well guide
- * Scottish dietary goals
- * Nutritional needs

Term 3

Food issues

- * Seasonal and Local produce
- * Fair trade and organic

Assessment

Formative Assessment

- * Class Discussions
- * Quizzes
- * Developing food product
- * Group presentations
- *













Summative Assessment

- * Practical assessments
- * Food for health assessment
- * Food for health assessment
- * Food issue assessment

Click the links to learn more about formative and summative assessment approaches:

- ⇒ [Updated guidance on assessment within the broad general education](#)
- ⇒ [Bing Videos](#)

Meta-skills

Self-management	Focusing		✓
	Integrity		
	Adapting		✓
	Initiative		✓
Social Intelligence	Communicating		
	Feeling		
	Collaborating		✓
	Leading		
Innovation	Curiosity		
	Sense-making		
	Creativity		✓
	Critical thinking		✓

To find out more detail about the meta skills learned in this curriculum area, please view the meta skills section on our school website.

Kindness

Respect

Ambition

[UNCRC](#)



[Celebrating Success](#)

Learner of the month

Twitter shout outs

[Staff List](#)

Miss Donald

X: @MissDonald_HE



WINCHBURGH ACADEMY



BGE English

[S1 Curriculum Overview](#)