## Currículum Content

## Term 1

#### Cookery skills

- Bacteria
- Cookery processes

## Term 2

#### Food for health

- Nutrients
- Dietary diseases

## Term 3

#### Foods issues

- Food packaging
- Foods of the world
- Factors affecting food choice

#### Formative Assessment

Assessment

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

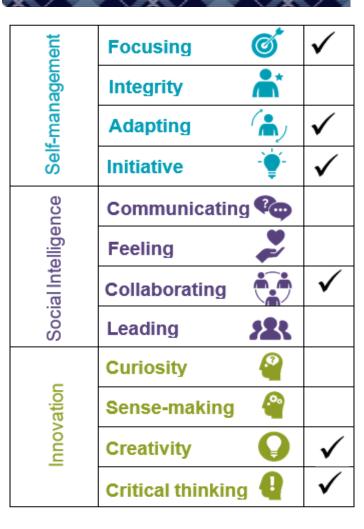
#### Summative Assessment

- \* 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:

- ⇒ <u>Updated guidance on assessment within</u> <u>the broad general education</u>
- $\Rightarrow$  <u>Bing Videos</u>





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

### <u>UNCRC</u>



<u>Celebrating Success</u> Learner of the month Twitter shout outs

> <u>Staff List</u> Miss Donald

X: @MissDonald\_HE



Respect





# WINCHBURGH ACADEMY

Ambition



**BGE English** 

**S2 Curriculum Overview**