

# Curriculum 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

# 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

S2 Curriculum Overview