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
- *

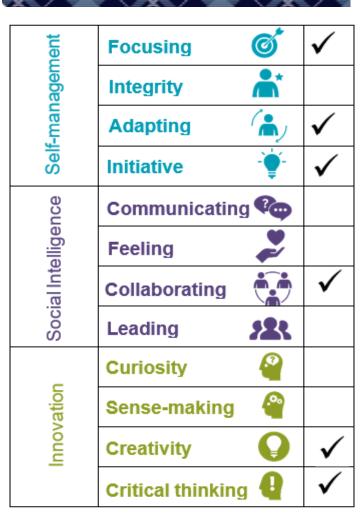
Summative Assessment

- * 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