

Curriculum Content

Term 1

Food for health

- * Scottish dietary goals
- * Dietary diseases
- * Ingredients and characteristics

Term 2

CSTP

- * Food preparation
- * Equipment
- * Methods of cooking
- * Testing for readiness

Term 3

OSC

- * Time plans
- * Equipment list
- * Service details

Assessment

Formative Assessment

- * Class Discussions
- * Quizzes
- * Developing food product
- * Group presentations
- * Cooking skills each week













Summative Assessment

- * Practical assessments
- * Food for health assessment
- * CSTP assessment
- * OSC 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

S3 Curriculum Overview