



Oakwood Academy

A Visual Arts, Technology & Sports College

FOOD STUDIES HOME LEARNING - 7A

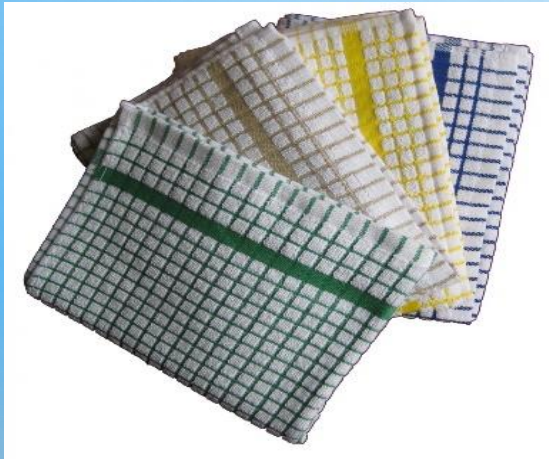
BY MRS KERNS

BASIC LEARNING IN FOOD STUDIES

- IN DESIGN AND TECHNOLOGY WE AIM FOR ALL PUPILS TO DEVELOP UNDERSTANDING AND PRACTICAL EXPERTISE THROUGH;
- PRACTICAL HANDS ON EXPERIENCE WITH THE AIM OF PROMOTING INDEPENDENCE.
- BECOMING FAMILIAR WITH NAMES OF EQUIPMENT AND THERE USES.
- WATCHING FOOD BEING PREPARED AT HOME OR ON COOKING PROGRAMMES
- RESEARCHING
- THAT SOLVE REAL AND RELEVANT PROBLEMS AND EVALUATE ITS IMPACT ON THE WIDER WORLD WITHIN A VARIETY OF CONTEXTS, CONSIDERING THEIR OWN AND OTHERS NEEDS, WANTS AND VALUES

LEARNING TASK 1 - FOOD STUDIES - 7A

- FIND OUT THE DIFFERENCE BETWEEN A DISHCLOTH AND A TEA TOWEL AND GIVE EXAMPLES OF WHEN THEY ARE USED.



LEARNING TASK 2 - FOOD STUDIES - 7A

- HELP WITH THE WASHING UP AND CLEANING THE KITCHEN WORK SURFACES AFTER MEALS.



LEARNING TASK 3 - FOOD STUDIES - 7A

- WITH ADULT SUPERVISION HELP PREPARE A SANDWICH.
- THINK ABOUT HOW YOU CAN PRESENT IT ATTRACTIVELY.



PROMPTS

- WHAT ACTIVITIES CAN PARENTS AND CARERS COMPLETE REGULARLY WITH THEIR CHILDREN THAT HAVE THE **MOST BENEFIT**?
- THINK ABOUT THE FUNDAMENTAL / BASIC SKILLS OR KNOWLEDGE NEEDED IN YOUR SUBJECT AREA? FOR EXAMPLE
 - DAILY READING IN ENGLISH
 - CONCENTRATING ON THE FOUR OPERATIONS OF MATHS - ADDITION, SUBTRACTION, MULTIPLICATION AND DIVISION
 - PROMOTING PHYSICAL ACTIVITY (PE)
 - AWARENESS OF E SAFETY (COMPUTING)