

Unit – Middle School Year 8 Spring Term 2 2026

Name of unit- Pastry Making – shortcrust – presentation – use of electrical equipment (food processor, whisks). Revisit nutrition for specific groups, culinary terms and meaning, Food Poisoning, HACCP, EHO, HASAWA.	
Expected Outcomes- Learners know health and safety routines in the kitchen and the expectations when using the food room and equipment, this is going to be developed by discussing hygiene and the law. Developing knowledge of nutrition learners will continue to look at specific groups and their requirements. Learners know come Culinary Terms and their meaning this is going to be developed in preparation for KS4 Catering course.	
What criteria am I assessing them against? Completion of work, observation of practical skills including food safety practices. Photographic Evidence. Formative assessment.	
Developmental Focus Opportunities:? To be aware of the legal requirements when working in a kitchen therefore work safely themselves. To be able to talk about nutrition when working with a variety of ingredients. To know some culinary terms and discuss them when preparing a dish. Re visit key temperatures and nutrition as gaps in learning.	
Key Learning Points	Powerful Knowledge
Discuss nutrition and its functions but think about how diets should change to suits specific groups. Name some culinary terms. Populate a simple HACCP form. Name some signs of Food Poisoning. Know how to use electrical equipment safely. Understand specific staple food for some specific countries.	Discuss nutrition and its functions but think about how diets should change to suit specific groups. Populate a simple HACCP form. Understand how to use electrical equipment safely. Recognise key symptoms of Food Poisoning. Use key culinary terms whilst carrying out practical skills.
Subject-Specific Vocabulary	Reading Opportunities
Food Poisoning Ratio Culinary Terms	Reading and following recipes. Understanding reading weights and measures.
Possible Misconceptions	Cross-Curricular Links
Some learners may be reluctant to engage as they have little or no experience of preparing and cooking for themselves. Unfamiliar using a Food Processor.	Food Industry – Food production/farming. Packaging. Food Delivery.

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Name of unit- Food Poisoning, HACCP, HASAWA, EHO, and Pastry Making while aligning with the Early Learning Goal (ELG) areas.

1. Communication and Language

- **Activities:**
 - Role-play an Environmental Health Officer (EHO) inspection.
 - Group discussions on food safety scenarios.
- **Developmental Progress:**
 - Enhance speaking and listening skills.
 - Use subject-specific vocabulary (e.g., contamination, cross-contamination, legislation).

2. Physical Development

- **Activities:**
 - Practical pastry-making sessions.
 - Demonstrations of safe food handling and hygiene.
- **Developmental Progress:**
 - Improve fine motor skills (e.g., rolling, shaping dough).
 - Understand the importance of cleanliness and physical health in food preparation.

3. Personal, Social and Emotional Development

- **Activities:**
 - Team-based cooking tasks.
 - Reflect on the impact of food poisoning on individuals and communities.
- **Developmental Progress:**
 - Build confidence, cooperation, and empathy.
 - Develop responsibility for safe and hygienic practices

4. Literacy

- **Activities:**
 - Write a food safety leaflet or a report on a food poisoning case study.
 - Read and interpret food safety regulations (HASAWA, HACCP).

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- **Developmental Progress:**

- Strengthen reading comprehension and writing for purpose.

5. Mathematics

- **Activities:**

- Measure ingredients accurately in pastry making.
- Calculate safe food storage temperatures and timings.

- **Developmental Progress:**

- Apply numeracy in real-life contexts.

6. Understanding the World

Activities:

- Explore global food safety standards.
- Investigate real-life EHO case studies.

- **Developmental Progress:**

- Develop awareness of health, safety, and environmental issues.

7. Expressive Arts and Design

- **Activities:**

- Design a poster on preventing food poisoning.
- Present a creative pastry product with a focus on aesthetics.

- **Developmental Progress:**

- Encourage creativity and presentation skills.