



<p>Skills Academy description Nursery and P1 will be learning a range of basic cooking skills. They will be learning about healthy eating, food hygiene and will taste a range of foods.</p>					
<p>Secondary Organisers I have experimented with everyday items as units of measure to investigate and compare sizes and amounts in my environment, sharing my findings with others. MNU 0-11a Fractions, decimal fractions and percentages I can share out a group of items by making smaller groups and can split a whole object into smaller parts. MNU 0-07a I listen or watch for useful or interesting information and I use this to make choices or learn new things. LIT 0-04a LT To help me understand stories and other texts, I ask questions and link what I am learning with what I already know. LIT 0-07a / LIT 0-16a / ENG 0-17a LTR</p>					
Primary Organisers	Skills	Assessment (write, say, make, do)	Overview of Content Planning will be adapted in response to pupils' ideas and input.	Resources	Support / Community involvement
<p>I enjoy eating a diversity of foods in a range of social situations. HWB 0-29a</p> <p>Together we enjoy handling, tasting, talking and learning about different foods, discovering ways in which eating and drinking may help us to grow and keep healthy. HWB 0-30a</p> <p>I am becoming aware of how cleanliness, hygiene and safety can affect health and wellbeing and I apply this knowledge in my everyday routines such as taking care of my teeth. HWB 0-33a</p>	<p>Taste and try a wider range of foods and explain their preferences.</p> <p>Food preparation skills – chopping, mixing, slicing, grating, spreading</p> <p>Measuring and weighing</p> <p>Sharing equally and cutting into halves and quarters</p> <p>Sequencing instructions</p>	<p>Make: a range of healthy foods (fruit kebabs, pitta pockets, breakfast pots, soup, sandwiches and baked goods).</p> <p>Say: the importance of hygiene and hand-washing.</p> <p>Do: measure and categorise foods according to weight and size.</p>	<ol style="list-style-type: none"> 1. Taste a range of healthy foods and categorise them as either soft or crunchy 2. Make fruit kebabs using skills of sorting and threading 3. Prepare salad pitta pockets using skills of slicing, grating, tearing, spreading and mixing. 4. Make sandwiches using skills of spreading, slicing and layering. 5. Make pumpkin soup using skills of grating, peeling, pouring, measuring 6. Make healthy breakfast pots using the skills of layering, spooning and measuring 7. Make a treat using the skills learnt in the previous weeks. 	<p>Cookers set out in Macs room.</p> <p>Food ingredients weekly.</p> <p>Cleaning products and food waste bin.</p>	<p>Business partner – John Quigley (Red Onion), pumpkin soup</p>

Managing time	Planning and organising	Communicating – oral and written	Solving problems	Undertaking tasks at short notice	Working with others	Thinking critically and creatively	Learning and continuing to learn	Taking responsibility for own development	Being managed by others
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Busby Primary School
Early Level Plan 2017/18

Session	Making Progress	Working towards	Achieving
1.	Understand how to be safe in the kitchen.	Understand the importance of hand washing and how to be safe in the kitchen.	Understand the importance of hand washing and how to be safe in the kitchen. Be able to make predictions about the texture of foods.
2.	Discuss the safety of using skewers. Carefully thread chunks of fruit	Understand the safety of using skewers. Carefully thread chunks of fruit in a repeating pattern.	Understand the safety of using skewers. Carefully thread chunks of fruit in a repeating pattern. Order the fruits from smallest to largest and lightest to heaviest.
3.	Prepare salad ingredients to make a pitta. Spread hummus/butter on bread.	Prepare salad ingredients to make a pitta. Spread hummus/butter on bread. Begin to say where food comes from.	Prepare salad ingredients to make a pitta. Spread hummus/butter on bread. Say where food comes from and sort vegetables according to whether they have roots or leaves or both.
4.	Make sandwiches using skills of slicing, spreading and layering.	Make sandwiches using skills of slicing, spreading and layering. Cut sandwich in half and understand importance of equal sharing.	Make sandwiches using skills of slicing, spreading and layering. Cut sandwich into halves and quarters and explain importance of equal sharing.
5.	Make pumpkin soup using skills of grating, peeling, pouring, measuring. Understand what is meant by a restaurant chef.	Make pumpkin soup using skills of grating, peeling, pouring, measuring. Understand what is meant by a restaurant chef. Measure using spoon and cup and describe capacity using 'empty/full'.	Make pumpkin soup using skills of grating, peeling, pouring, measuring. Understand what is meant by a restaurant chef. Measure using spoon and cup and describe capacity using 'empty/full'. Undertake practical activities to measure volume.
6.	Make healthy breakfast pots using the skills of layering, spooning and measuring.	Make healthy breakfast pots using the skills of layering, spooning and measuring. Sequence instructions for making breakfast pots.	Make healthy breakfast pots using the skills of layering, spooning and measuring. Sequence instructions for making breakfast pots. Explain to a partner how to make breakfast pots.
7.	Make chocolate crispie cakes using the skills of melting, measuring and mixing. Begin to understand the concept of healthy foods, balanced diets and treats.	Make chocolate crispie cakes using the skills of melting, measuring and mixing. Understand the concept of healthy foods, balanced diets and treats.	Make chocolate crispie cakes using the skills of melting, measuring and mixing. Understand the concept of healthy foods, balanced diets and treats. Be able to reflect on the skills they have learnt.

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Ingredients and equipment

31.8.17 – food tasting	Apples, cucumber, peppers, berries, banana
7.9.17 – fruit kebabs	Chunks of fruit (pineapple, kiwi, mango, melon, grapes) Skewers <i>Handa's Surprise</i> Scales
14.9.17 – salad pitta pockets	Pitta pockets, Lettuce, Cucumber, Tomatoes, Carrots, Hummus, Butter/margarine <i>Oliver's Vegetables</i> Sorting cards
21.9.17 - sandwiches	Bread, Butter, Cheese, Tuna mayo, Ham, Lettuce, Tomatoes <i>Story about sandwiches</i>
28.9.17 – pumpkin soup	Business partner lesson
5.10.17 – breakfast pots	Yogurt, nut free muesli, dried fruits, berries <i>Story about breakfast</i> Sequencing cards
12.10.17 – chocolate crispie cakes	Rice crispies, chocolate, marshmallows, raisins <i>The Hungry Caterpillar</i>

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