

Busby Primary School  
First Level Skills Academy Action Plan 2017/18 – Planning a Tea Party



Skills Academy description					
The aim for this skills academy is to learn about basic food skills in an enjoyable way. Pupils will apply their numeracy and mathematics and literacy skills while learning to handle food, understand how food helps us to grow and keep healthy and being aware of hygiene in the kitchen. Throughout classes the children will meet chefs and link their learning to the world of work and invite parents in for an afternoon tea party.					
Secondary Organisers					
I experience a sense of enjoyment and achievement when preparing simple healthy foods and drinks. <i>HWB 1-30b</i>					
I can estimate how long or heavy an object is, or what amount it holds, using everyday things as a guide, then measure or weigh it using appropriate instruments and units. <i>MNU 1-11a</i>					
I have begun to develop a sense of how long tasks take by measuring the time taken to complete a range of activities using a variety of timers. <i>MNU 1-10c</i>					
When I engage with others, I know when and how to listen, when to talk, how much to say, when to ask questions and how to respond with respect. <i>LIT 1-02a</i> Using what I know about the features of different types of texts, I can find, select, sort and use information for a specific purpose. <i>LIT1-14a</i>					
Primary Organisers	Skills	Assessment (write, say, make, do)	Overview of Content <b>Planning will be adapted in response to pupils' ideas and input.</b>	Resources	Support / Community involvement
<p>I enjoy eating a diversity of foods in a range of social situations. <b>HWB 1-29a</b></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. <b>HWB 1-30a</b></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. <b>HWB 1-33a</b></p>	<p>Taste and try a wider range of foods and explain their preferences.</p> <p>Identify a range of healthy foods and recognise that a variety of food is needed in a healthy diet.</p> <p>Food preparation skills – chopping, mixing, slicing, grating, spreading</p> <p>Prepare and cook a range of healthy dishes that contribute to a balanced diet.</p> <p>Demonstrate the steps I must take to keep my environment clean, safe and healthy.</p>	<p><u>Make:</u> use the 'bridge' action to help be chop food. I can prepare a healthy dish.</p> <p><u>Say:</u> identify what foods are good for me and how to sustain a balanced diet.</p> <p><u>Do:</u> Measure and weigh ingredients accurately. I can clean my hands, work station and utensils and follow body hygiene rules when handling food.</p>	<ol style="list-style-type: none"> <li>Expectations for sessions. Understand the basic rules of hygiene. Science experiment, bread handling with unwashed then washed hands, monitors each week for progress. Pocket bread, lettuce and cheese</li> <li>Cook muffin and spreading. Use bridge chopping action to chop veg and slice muffins to create a face using vegetables. Eat well plate challenge, discussion and H/W grid (optional)</li> <li>Chinese smashed cucumber dish. Business partner- Wendy Thomas. (19<sup>th</sup> Sep)</li> <li>Paesano pizza in to learn about World of Work and cook outside.</li> <li>Jane has the achievers group to prepare fruit for snack (food prep in school kitchen). M &amp; W are making a salad using bridge chopping and cutters</li> <li>Use the scales to help make pasta sauce (PSA to cook pasta)</li> <li>Choose dish for garden party. M- Use cutters to make sandwiches with cheese, chicken and ham, butter or mayo. W- chop fruit and make fruit kebabs A- ham &amp; cheese rollup (cookers required)</li> </ol>	<p>Cookers set out in Macs room.</p> <p>Food ingredients weekly.</p> <p>Cleaning products and food waste bin.</p>	<p><b>Business partner Jane Abraham</b> Food prep in the school kitchen with P4 (03-Oct, 28-Nov, 06-Feb, 27-Mar PSA to take pupils).</p> <p><b>Chef Giuseppe Fucito</b> P2,3,4 working with the outdoor oven. 26-Sep</p> <p>(21-Nov, 30-Jan, 20-Mar, 22-May)</p> <p><b>Wendy Thomas</b> Chinese smashed cucumber dish.</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	Managing and being managed by others
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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 knives and chop vegetables using sharp knife carefully	Understand the safety of using knives and Carefully chop veg using the bridge chopping action.	Understand the safety of using knives, and carefully chop the veg using the bridge chopping action to make a face shape on the base of our 'pizza'
3.	Understand the importance of listening to visitors to learn about cooking a different type of food. Smash and stir/combine ingredients.	Understand the importance of listening to visitors to learn about cooking a different type of food. Engage by asking interesting and insightful questions to find out more information. Measure ingredients appropriately.	Understand the importance of listening to visitors to learn about cooking a different type of food. Engage by asking interesting and insightful questions to find out more information, and help prepare food when necessary (frying seeds).
4.	Understand the importance of listening to visitors to learn about cooking a different type of food. Engage by asking interesting and insightful questions to find out more information.	Understand the importance of listening to visitors to learn about cooking a different type of food. Engage by asking interesting and insightful questions to find out more information and help prepare food/ tidy up when necessary.	Understand the importance of listening to visitors to learn about cooking a different type of food. Engage by asking interesting and insightful questions to find out more information and help prepare food/ tidy up when necessary. Try and link the learning today to personal experiences and preferences about that type of cooking.
5.	Use the cutters to create a shape and make a sweet treat	Use the cutters to create a shape and make a sweet treat by spreading toppings evenly and neatly.	Listen and learn what it is like to work in a real kitchen. Ask meaningful and interesting questions to further understand what it's like cooking on a daily basis and engage with the work involved. Help prepare the food for the pupils the next day for snack.
6.	Work as a team at each table to chop vegetables for a pasta sauce.	Work as a team at each table to chop vegetables for a pasta sauce. Weigh and measure each ingredient to ensure that the correct measure is used for each part of the sauce.	Work as a team at each table to chop vegetables for a pasta sauce. Weigh and measure each ingredient to ensure that the correct measure is used for each part of the sauce. Correctly place the ingredients in a bowl and discuss with the group what went well and what might need to be practiced more.
7.	Use the skills covered in previous lessons to help prepare a dish for a garden party/picnic.	Use the skills covered in previous lessons to prepare a dish for a garden party/picnic. Ensure that all ingredients are used in the correct quantities by measuring and weighing each item.	Use the skills covered in previous lessons to prepare a dish for a garden party/picnic. Ensure that all ingredients are used in the correct quantities by measuring and weighing each item. Present the dish in a neat and interesting way.

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 understanding how to learn

Taking responsibility for own development

Managing and being managed by others