

# REMOTE CLASSROOM



DETERMINED TO MAINTAIN ACCESS TO HIGH QUALITY LESSONS

## FOOD work for students NOT attending school

Monday 28 September – Friday 9 October

SUBJECT	Food and nutrition
Year Group	7
Fortnight beginning	
Remote Classroom work	<p>Explore seasonality. Create a knowledge organiser- what are seasonal foods? Why should we buy them? What benefits of buying it? Research the 4 seasons and what foods are best in each.</p> <p>Complete the salad jar worksheet and make your own salad jar. Photograph your work.</p> <ul style="list-style-type: none"> <li>Location on HAP / S:Drive <b>Student resources, Remote classroom, Food and nutrition</b></li> </ul>

SUBJECT	Food and Nutrition
Year Group	8
Fortnight beginning	
Remote Classroom work	<ul style="list-style-type: none"> <li>Explore energy- Using the PowerPoint answer the questions What is energy, what does it do? Why do we need it? Which foods have the most energy in it? What is RDV? Research how to calculate your RDV Watch the clip</li> </ul> <p>Cook a dish of your choice and take photographs</p> <ul style="list-style-type: none"> <li>Location on HAP / S:Drive <b>Student resources, Remote classroom, Food and nutrition</b></li> </ul>

SUBJECT	Food and Nutrition
Year Group	9
Fortnight beginning	
Remote Classroom work	<p>Researching nutrients. Fill out the booklet page on nutrients. What are the different nutrients, their function in our bodies and food sources. The different classification of macro and micro and how they are different.</p> <p>Cook the chicken fajita recipe and photograph</p> <p>Location on HAP / S:Drive <b>Student resources, Remote classroom, Food and nutrition</b></p>

<b>SUBJECT</b>	Catering and Hospitality
<b>Year Group</b>	10
<b>Fortnight beginning</b>	
<b>Remote Classroom work</b>	<ul style="list-style-type: none"> <li>• Structure of the catering industry- the kitchen brigade- the order of both the kitchen and the front of house. What are the roles and responsibilities of each chef and the other jobs such as waiter etc. write up a bio for each job- what qualifications are need, responsibilities and skills.</li> <li>•</li> <li>• Cook the apple turnovers using the recipe, photograph your work</li> <li>• <b>Student resources, Remote classroom, Food and nutrition</b></li> </ul>

<b>SUBJECT</b>	Catering and Hospitality
<b>Year Group</b>	11
<b>Fortnight beginning</b>	
<b>Remote Classroom work</b>	<ul style="list-style-type: none"> <li>• 1.2 needs of specific groups Research and find the different nutritional needs of specific age groups. Infants, teenagers, adults and elderly. Also include different religions and diets</li> <li>• Compare the similarities and differences between adults and children. Cook a dessert of your choice and photograph your work</li> <li>• Location on HAP / S:Drive <b>Student resources, Remote classroom, Food and nutrition</b></li> </ul>