

CURRICULUM OVERVIEW 2018-19



Food Preparation and Nutrition Year 8

Success for All through Achievement, Challenge & Enjoyment



Curriculum Overview 2018-19

Year group: 8

Subject Food Preparation and Nutrition

Periods per fortnight: 2 (One theory and One practical)

Term	Topics studied Add dates and any assessments included	Extended learning opportunities (homework, controlled assessments, field work, trips etc.)	How parents could support students
Autumn Term	<p>The Food Preparation and Nutrition in year 8 is to set up to extend skills further and expand by producing more hot dishes</p> <ol style="list-style-type: none"> 1. Heath Safety and Hygiene the movie 2 2. Soup demonstration seasonality 3. Bacon tomato sauce – food miles 4. Gelatinisation – demo of white sauce -Cheesy pasta 5. Design your own scones - Assessment - Savoury scones <p>ASSESSMENT WKB 19th Nov for 2 weeks</p>	<p>Regular flipped learning homework are set on Google classroom for example</p> <ol style="list-style-type: none"> 1. Production plan / flow chart 2. What is gelatinisation 3. Describe what protein is and list 4 animal based proteins and 4 vegetable based protein. 4. Design your own savoury scones 5. Evaluate one of your products 	<ol style="list-style-type: none"> 1. Make sure students have the correct ingredients 2. Weigh out ingredients 3. Provide correct containers 4. Prompt students to pick up their food at the end of the day
Spring Term	<p>Continuing: -</p> <ol style="list-style-type: none"> 5. The Eatwell guide in more detail – sweet scones 6. Dietary needs – raspberry Buns 7. Rock cakes – Dietary needs continued 8. Dem Bread – function of the ingredients - make bread roles 9. How to modify products – modified bread rolls 10. Revision and recap <p>ASSESSMENT WKB 4th March for 2 weeks</p>	<ol style="list-style-type: none"> 6. Design your own sweet scones flipped learning 7. Dietary needs – All: List 6 dietary needs. Most: Explain 4 different dietary needs Some: Chose one to discuss in more detail (what types of foods can they eat and not eat, what are the symptoms experienced). 8. What tis the function of the yeast in the bread? 9. Evaluation/ star chart 10. Revision 	<ol style="list-style-type: none"> 5. Make sure students have the correct ingredients 6. Weigh out ingredients 7. Provide correct containers 8. Prompt students to pick up their food at the end of the day
Summer Term	<ol style="list-style-type: none"> 11. Small bread Pizza- practical assessment 12. The creaming method- Aeration – 6 mini surprises 13. Rubbing in method – fruit crumble 14. Additives – mini marble cakes 15. Dem sausage rolls/pastries – make sausage rolls with shortcrust pastry 16. Recap/revision 17. Free choice of any product made <p>ASSESSMENT WKB 24th June for two weeks</p>	<ol style="list-style-type: none"> 11. Plan for making All – flowchart Most: Detailed flowchart Some: Production plan 12. Sensory analysis 13. Appropriate ingredients 14. Evaluation and feed back 15. Revision 	<ol style="list-style-type: none"> 18. Make sure students have the correct ingredients 19. Weigh out ingredients 20. Provide correct containers 21. Prompt students to pick up their food at the end of the day