



Subject		Year	Term
Design and Technology		8	3
Topic			
Food Preparation and Nutrition			
Content (Intent)			
Prior Learning (Topic)		Year 8 Food Preparation and Nutrition	
<p>Year 8 Food and Nutrition focuses on Food science and safety. There is a large focus on how ingredients works and contributes to the final dish as well as how we prepare food safely.</p> <p>Students will make Halloumi Skewers, Savoury rice, Homemade Chicken Nuggets, Cookies and Mac ‘n’ cheese.</p>			
Future Learning (Topic)		Y9 Encouraging Nature into the garden	
What Knowledge and Skills will be taught (Implementation)		How will your understanding be assessed & recorded (Impact)	
<p>Bacteria and handling meat safely. Basic food preparation skills including chopping, dicing, blending, whisking. Learning what happens to ingredients when we cook them. Students will have to:</p> <ul style="list-style-type: none"> • The science behind food. • Be able to recognise and understand the functions of a variety of ingredients • Be able to recognise the correct equipment to use when cooking • Be able to plan and carry out a broad range of cooking tasks safely • Understand healthy eating models relating to a balanced diet, the nutritional needs of different groups in society and the factors affecting food choice and how to take those into account when planning and cooking meals and products. 		<p>Assessment</p> <p>Several composite assessments will be used to move learning forward throughout the term. Students will be assessed on the Design and Technology, stands of assessment – Adapting a recipe, Making and Evaluation. Using the Success Sheets, students will self-assess their work and be given directed lesson time to improve their outcomes. The teacher will then mark the piece. These composite assessments, along with the summative assessment test, will contribute to the summative report that is reported to parents.</p>	
How can parents help at home?			
<p>Students will be given a homework once a fortnight that they need to complete in their exercise books. Help them prepare ingredients for practical lessons - all information for ingredients will be on TEAM at least 2 days before the practical.</p>			
Helpful further reading/discussion (including Reading and Vocabulary Lists)			
<p>Reading</p> <p>www.foodafactoflife.co.uk www.nhs.uk/change4life</p>		<p>Vocabulary Lists</p> <p>Gelatinisation Shortening Denaturation Coagulation Food poisoning</p>	