



Subject	Year	Term
Design and Technology	8	3
Topic		
Food Technology		
Content (Intent)		
<b>Prior Learning (Topic)</b>	Year 8 Textiles	
<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 Tomato Pasta Sauce, Savoury rice, Mexican Mince, Homemade Chicken Nuggets, Carrot Cakes, Carbonara and a dish of their design.</p>		
<b>Future Learning (Topic)</b>	Y9 Food Preparation and Nutrition	
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"> <li>• The science behind food.</li> <li>• Be able to recognise and understand the functions of a variety of ingredients</li> <li>• Be able to recognise the correct equipment to use when cooking</li> <li>• Be able to plan and carry out a broad range of cooking tasks safely</li> <li>• 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.</li> </ul>	<p><u>Assessment</u></p> <p>Throughout the unit students will be introduced to the sub-skills of cooking, which they will employ to make a variety of dishes. Each unit is individually assessed through teacher assessment and the final end of year level and report is based on all work complete</p> <p>Main areas of assessment –</p> <p>Preparation Adapting recipes Making Evaluating Subject knowledge and understanding.</p> <p>End of Year exam</p>	
How can parents help at home?		
<p>Students will be given a homework booklet that they need to complete once a week. Help them prepare ingredients for practical lessons - all information for ingredients will be on INSIGHT 4 days before the practical.</p>		
Helpful further reading/discussion (including Reading and Vocabulary Lists)		
<p><b>Reading</b></p> <p><a href="http://www.foodafactoflife.co.uk">www.foodafactoflife.co.uk</a> <a href="http://www.nhs.uk/change4life">www.nhs.uk/change4life</a></p>	<p><b>Vocabulary Lists</b></p> <p>Gelatinisation Shortening Denaturation Coagulation Food poisoning</p>	