

Curriculum Implementation Plan - Food – Overview

Teaching sets in Year 7 to 9 follow a course for approximately 13 weeks and then rotate to complete the next material area.

Food – Year 8				
Knowledge and Skills – Students will be taught to...	Reading, Oracy, Literacy and Numeracy	Formative Assessment	Summative Assessment	Link to GCSE Content
<ul style="list-style-type: none"> Respond to a context analysing the important factors. Undertake appropriate research. Explain a choice of dishes and ingredients based on suitability / needs (12) Consider appropriate ingredients for specific dietary needs based on age groups (3), (7), (8) Develop their use of equipment and processes when preparing and cooking. Demonstrate safe working practices when using high-risk foods (5). Evaluate their dishes and suggest possible improvements. Food science of gelatinisation, gluten formation and biological raising agents (2) Consider Time Management skills and planning (10) Ingredient combinations (4) 	Reading <ul style="list-style-type: none"> Written context. Reading of gathered research prior to analysis. 	Questioning in lessons	3 written exams throughout the year focussing on: <ul style="list-style-type: none"> Health & Safety Maths skills Literacy skills Designing 3 marked coursework tasks focussing on: <ul style="list-style-type: none"> Analysis Evaluation Other higher level thinking skills 	LO1 demonstrate effective and safe cooking skills by planning, preparing and cooking using a variety of food commodities, cooking techniques and equipment
	Numeracy <ul style="list-style-type: none"> Measuring techniques to ensure accuracy. Weighing appropriate ingredients. 	Whole class feedback		LO2 develop knowledge and understanding of the functional properties and chemical processes as well as the nutritional content of food and drinks
	Oracy <ul style="list-style-type: none"> Individual speaking: Discussion of dishes through peer feedback and through the evaluation of a product. 	Individual feedback in lessons		LO3 understand the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health
	Numeracy <ul style="list-style-type: none"> Measuring techniques to ensure accuracy. Weighing appropriate ingredients. 	Marking areas of focus and identifying areas for improvement.		LO4 understand the economic, environmental, ethical, and socio-cultural influences on food availability, production processes, and diet and health choices
	Oracy <ul style="list-style-type: none"> Individual speaking: Discussion of design work through peer feedback and through the evaluation of a product. Present the outcomes of dishes produced and learning through small group presentations to peers and staff. 	Peer and self-assessment of written work		LO5 demonstrate knowledge and understanding of functional and nutritional properties, sensory qualities and microbiological food safety considerations when preparing, processing, storing, cooking and serving food
				LO7 consider the influence of lifestyle and consumer choice when developing meals and recipes
				LO8 consider nutritional needs and food choices when selecting recipes, including when making decisions about the ingredients, processes, cooking methods and portion sizes
				LO10 manage the time and cost of recipes effectively
				LO12 explain, justify and present their ideas about their chosen cooking methods to others

