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| **21/22- Year 8 Food technology** | | | | |
|  | **Autumn** | **Spring** | **Summer** | |
| **Unit Length** | **Health safety**  (8 weeks) 3 lessons.  **Eat well guide**  (7 weeks) 3 lessons. | **Healthy eating**  (6 weeks) 3 lessons  **Nutrition**  (6 weeks) 3 lessons | **Vitamin and minerals**  (5 weeks) 3 lessons.  **Sustainability**  (7 weeks) 3 lessons. | |
| **Assessment Objectives** |  | | | |
| **Description of the topic and key learning outcomes.** | Autumn 1  Introduction to food technology and health and safety into the food room. Students will further develop their chopping skills closely following health and safety rules  Autumn 2:  Further developing food safety rules how to handle food correctly and safety and applying this knowledge to practical lessons | Spring 1  Further developing knowledge on the eat well guide focusing on sections covered in year 7 as well as developing confidence in other section (protein, fats)  **Spring 2**  Complete practical dishes focusing on area focused on with the eat well guide | Summer 1  Focus on factors affecting food choice relation to religious and medical food choice and how people can access nutrient rich diet by limiting their diet.  Summer 2  Sustainability in food technology develop an understanding on food security and food wastage and it effect on the environment. | |
| **Milestone assessments** | **Baseline test**  **Practical assessment** | **Practical assessment**  **Knowledge audit** | **Practical assessment**  **Knowledge audit** | |
| **CEIAG / RRSA** |  | | | |
| Links to working in the food industry  Links to be a nutritionist | | |
| **Wider Curriculum Links** | Links to Physical education and science understanding of nutrients and elements of the eat well guide | | | |
| **Literacy programme** | Written research, reciprocal reading analyses of nutrients function | | | |
| **Independent Learning Tasks** | Knowledge organiser revision | | | |