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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 1Further 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 1Focus 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 2Sustainability 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  |