Curriculum Overview for Food Technology – Year 8

When?	What?	Why?	How?	Support
Year 8 students will have one Food Technology per fortnight. They will make a range of both sweet and savoury dishes. This will teach students a variety of food preparation and cooking techniques. Before practical work starts, food safety and accident prevention are introduced to prepare students for practical work.	Dishes may include: ● Fruit flapjacks ● Pasta salad ● Bolognese sauce ● Cheese sauce ● Flatbread ● Lentil Dhal ● Frittata ● Egg fried rice The role of staple foods in the diet. Introduction to Food Science - fermentation and gelatinisation. Complete a Food investigation task	To build up confidence in a range of basic skills. To enable students to work in a safe and hygienic manner. To allow students to independently follow a recipe. To be able to modify a basic recipe to improve skill level, and to make it more original. To give students an understanding of food from other cultures. To understand the role of ingredients in food dishes. To be able to correctly structure and carry out a food investigation	Students are issued with ingredient lists for all practical work at the start of the module. These are also posted on Class Charts. Through individual and group practical work. Teachers demonstrate how to make all dishes. Students will complete written tasks in their workbooks as well as completing the practical work. Key knowledge sheets will contain all the required learning. Students will complete homework tasks based on these sheets and will be assessed on their knowledge of them. Experimental work on yeast and flour. Experimental work on different sugars in cakes.	http://www.bbc.co.uk/food/recipes http://www.nhs.uk/livewell/5aday http://www.food.gov.uk/ http://www.nutrition.org.uk/ Homework tasks will be posted on Class Charts Ingredients lists for all dishes are given to students in the first lesson and posted on Class Charts. Key knowledge sheets.