Year 8	DT: Food	
Lesson Time:	Two lessons every two weeks on rotation with Product Design and Textiles	
Content Overview :	Food from Around the World This project builds on the skills and techniques they learnt in Year 7, by revisiting particular skills for consolidation and introducing new ones. Instead of making food items they mainly make meals in Year 8, encouraging a higher level of independence. Students will revisit hygiene, health and safety, developing their knowledge further by learning about more pathogenic bacteria. We will also cover more of the science behind ingredients, for example, gelatinisation when making macaroni cheese and build on the students' knowledge of ingredients.	
Assessment:	We assess the students' planning, practical and evaluative work of their pizza . As well as, their knowledge and understanding in the form of a written test. Homework is checked regularly.	
Literacy:	Literacy will be taught through reading, writing, grammar, vocabulary and spoken English.	
Numeracy:	Numeracy teaching will include number, ratio, weighing and measuring and proportion.	
SMSC, (Incl. Catholicism and Britishness)	In Food we promote SMSC by; ➢ discussing what affect our food choices have on ourselves and the world around us - Dignity. ➢ preparing and cooking with seasonal ingredients - Care for Creation. ➢ highlighting food provenance and origin of dishes. ➢ learning how to work with a range of students aiming for a common goal, developing their communication and team working skills -The Common Good.	
Units:	Theory	Practical
Content:	● 4C's of good food hygiene and safety. ● Have broad knowledge of the Eatwell Guide & the other nutrients required for health such as water & fibre. ● 8 Tips for Eating Well. ● Adapting recipes for a particular target market. ● Make a range of recommendations for modifications and adaptations of recipes.	Consolidation of preparation and knife skills encouraging a higher level of accuracy, precision and independence. ● Scotch Eggs ● Macaroni Cheese ● Pizza ● Chicken Wings and Coleslaw ● Fruit Muffins
Delivery:	10-12 week rotation with Textiles and Product Design	
Learning:	Demonstrate excellent knowledge and understanding of the principles of hygiene, health and safety. Become competent in a range of cooking techniques that they can use at home. Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet. Understand and apply the principles of nutrition and health, including the 8 tips for Eating Well and 5 a day. Explore the use of starch within sauce making. Using dry rubs and seasoning.	
Support	Support given to individual students during practical lessons. Literacy support is built in through homework tasks/support documents and whole class activities.	
Challenge (Most Able):	When demonstrating dishes, we encourage most able students to demonstrate accuracy and precision when preparing ingredients as well as working independently with a high regard for hygiene, health and safety. Most able students are also encouraged to use more of the key terms and sensory descriptors in their written work as well as show a deeper understanding of the specifics of the Eatwell Guide. Students have the opportunity to develop and adapt recipes to their own style, they are encouraged to develop their own ideas and use of alternative ingredients.	
Equipment:	General kitchen equipment is supplied. Students are asked to bring in their own ingredients on a weekly basis as well as an apron and named container to take the foods home in.	
Costs:	£3.00 annual voluntary per student per year to cover consumables and basic store cupboard condiments. Pupil Premium students will be funded for this.	
Trips and residentials:	No trips are currently planned.	
Extracurricular:	Gardening (Grow to Eat) club on a lunchtime 1.20-1.50pm in the Summer Term	