



Curriculum Map Year 8

Food Technology

The ADT curriculum is delivered through a carousel with each student engaged in one subject per term.

Curriculum Intent:

	Food Technology		Engineering		Art	
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Unit of work	Food Nutrition and Health: Macronutrients: fats and oils Macronutrients: protein Macronutrients: carbohydrates Energy balance Eatwell guide Nutritional needs of groups: focus teenagers Nutritional analysis – use of software Food Commodities: Traditional British menu and food around the world. cereals: wheat into flour – focus bread potatoes, poultry Food safety: temperature control multiplication of bacteria Food choice: Sensory evaluation – star profiles Food labels and traffic light labelling Food Provenance: food waste					
Core Skills	Identify and describe. Design and Make • Use hygiene, safety and health rules in the kitchens. • Investigation skills • Knife skills- bridge hold and claw grip. Evaluation	Identify and describe, selecting of commodity, accurate weighing and measuring. Evaluating skills and oven skills, identify and explanation, risk assessment, food storage, food packaging, equipment washing and drying up.				
Core Knowledge	Learners develop an understanding of Food and Nutrition: Reasons for eating food. Learners explore the Eatwell Guide as a means to achieve a well balance diet. The nutrients: functions and sources of nutrients Learners develop understanding of the Eatwell Guide Nutritional needs of groups: focus children aged 1 – 12 Cooking Skills.	Impact of cooking methods on nutrients and how waste is disposed off.				
Assessment & Feedback	Assessment 1- Knowledge of the iterative design process. Risk assessment. Interim assessment (2)- Evaluating a practical activity	Summative assessment (3)- Impact of cooking methods on nutrients and how waste is disposed off.				
Link to prior learning	Linking prior knowledge on Eatwell guide, developing confidence in selecting ingredients to making healthy diets and knife skills	Linking prior knowledge on Eatwell guide, developing confidence in selecting ingredients to making healthy diets and knife skills				
Outside learning/trips	Department Kitchen/school canteen where applicable.	Using School canteen, survey and questionnaires. - A visit to a 5* Hotel (TBC)				