



PLUME ACADEMY - LEARNING OVERVIEW

Year	8
Subject	Food

Prior Learning

The Year 8 programme of study in Food builds on a child's key stage two experience and develops skills learned in Year 7:

- Basic food hygiene
- Time management
- Knife skills
- Presentation of food
- Developing theory: research, planning and evaluation

Curriculum Intent – What are the curriculum aims?

- Understand and apply the principles of nutrition and health
- Understand the source, seasonality and characteristics of a broad range of ingredients.
- What protein, carbohydrates and fats are and their role in the diet
- The names of key vitamins and minerals and how they work in the body
- Where these nutrients are found

Curriculum Implementation – What my child will be learning?

Half Term 1	Theory: Understanding sequencing and time management Practical: Knife skills – Italian pasta, fajitas, Savoury rice
Half Term 2	Theory: Handling high risk foods Practical: Cookery skills – muffins, spaghetti bolognese and dish of choice.
Half Term 3	Theory: Research, plan, cook and evaluate project and end of unit test Practical: Bread making including focaccia, rolls and dish of choice.

Curriculum Impact – How will progress be assessed?

Diagnostic Test – What do you already know? This will be peer assessed, then feedback given by the teacher.

Progress is assessed over 4 strands in Food:

Research – pupils will research information that is relevant to their learning. This will be assessed by the teacher.

Planning – pupils will learn to plan and sequence their practical lessons. This will be assessed by the teacher.

Making – practical skills are assessed over a series of lessons This will be assessed both by the teacher and peer/self-assessment.

Evaluating – Pupils will evaluate their practical work each lesson, either in the form of a self-assessment or an extending writing task which is assessed by the teacher.



Super-Curricular Opportunities – Extending Learning

Useful supporting resources:	If a student is really passionate about this subject, they could:	As a parent/carer, I can assist my child in this subject by:
https://www.foodafactoflife.org.uk/ http://blog.grainchain.com/ https://www.dairycouncil.co.uk/	<ul style="list-style-type: none">• Adapting recipes to cook at home• Visit Borough market• Watch a cooking show• Research alternate ingredients• Promotion of Junior Great British Bake Off	<ul style="list-style-type: none">• Support child by allowing them to experience extra cooking practical opportunities at home• Talk to child about food recipes• Watch cooking programmes• Visit Whole Food Stores, Ideal Home Exhibition