**Curriculum Map Year 8 Food Curriculum Map 2022 – 2023**

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|  | **Term 1** | | **BLOCK 2** | | **BLOCK 3** | |
|  | **Half Term 1** | **Half term 2** | **Term 3** | **Term 4** | **Term 5** |  |
| **Dates** | 1st September – 21st October | 31st October – 22nd December | 9th January –10th February | 20th February – 31st March | 17th April – 26th May | 5th June – 21st July |
| **Weeks** | 8 Weeks | 8 Weeks | 5 Weeks | 6 Weeks | 6 Weeks | 7 weeks |
| **Lessons** | Mock exams: Y11 and 13 W/B 21st November, 10 weeks in. (9 days) | | AP1:Y7-10 and 12. W/B Jan 16th, 16 weeks in (2 lesson assessment) | | AP2:Y7-9 W/B June12th, 16 weeks from AP1. (2 lesson assessment)  Mock exams: Tues 4th July (provisional depending on external exam dates)  ( | |
| **Inset** | 1S September, 2nd September 23rd December (School Closed) | | 4th, 5th & 6th January | |  | |
| **Unit Title** |  | |  | |  | |
| **Sequence** | Food Nutrition and Health The Eatwell Guide  Macronutrients –  Protein, HBV, LBV ,  Carbohydrates  Fats and Oils ( Lipids) , , food sources and functions in the body Practical Smoothies , Faijitas, Pasta Bake | | Food Science  Functional and chemical properties of food Denaturation and coagulation  Food Provenance  Food waste  Food Commodities  Fish  Practical  Filo pastry -Samosa , fish goujons, cheesecake  Food Commodities  Potatoes and Vegetables | | Skills focusMenu planningTime plans Chemical raising agents  Food Commodities  Cereals Oats and Rice Practical ginger biscuits, savoury rice  food evaluations | |
| **Key Building Blocks** | Food Nutrition and Health Eatwell Guide review  Macronutrients – Protein , Fat , Carbohydrates , food sources and functions in the body  Importance of vegetables in the body  Food Commodities  Potatoes and Vegetables  Fish – identification and classification of fish  Cereals Oats and Rice -  Food safety  Cooking high risk foods  Food Choice  Food Labels  Traffic light labels  Allergens  Food Provenance  Food waste  Food Science  Functional and chemical properties of food Denaturation and coagulation  Skills Focus  Raising agents Chemical raising agents | | Food safety Food Nutrition and Health Eatwell Guide review  Macronutrients – Protein , Fat , Carbohydrates , food sources and functions in the body  Importance of vegetables in the body  Food Commodities  Potatoes and Vegetables  Fish – identification and classification of fish  Cereals Oats and Rice -  Food safety  Cooking high risk foods  Food Choice  Food Labels  Traffic light labels  Allergens  Food Provenance  Food waste  Food Science  Functional and chemical properties of food Denaturation and coagulation  Skills Focus  Raising agents Chemical raising agents | | Food Nutrition and Health Eatwell Guide review  Macronutrients – Protein , Fat , Carbohydrates , food sources and functions in the body  Importance of vegetables in the body  Food Commodities  Potatoes and Vegetables  Fish – identification and classification of fish  Cereals Oats and Rice -  Food safety  Cooking high risk foods  Food Choice  Food Labels  Traffic light labels  Allergens  Food Provenance  Food waste  Food Science  Functional and chemical properties of food Denaturation and coagulation  Skills Focus  Raising agents Chemical raising agents | |
| **Retrieval Practices** | Do Now activities  Knowledge check quizzes  Interleaved themes Practical assessment | | Do Now activities  Knowledge check quizzes  Interleaved themes Practical assessment | | Do Now activities  Knowledge check quizzes  Interleaved themes Practical assessment | |
| **Skills** | General practical skills  Knife skills  Preparing vegetables  Using a peeler  Practical Skills – Baking , sauce making , dough making , shaping , portioning  Health and safety  Knife Skills  Weighing  Measuring  Using the hob  Using the oven  Using the grill  Shaping  Portioning  Measuring  Weighing | | Cooking Skills  Baking  Preparing fruit  Using the hob  Using the oven  Using the grill  Using a peeler  Practical Skills – Baking , sauce making , dough making , shaping , portioning  Health and safety  Knife Skills  Weighing  Measuring  Saucemaking  Shallow frying  Boiling  Simmering  Presenting food attractively | | * Weighing and measuring * Chopping and slicing * Shaping * Peeling * Whisking * Melting * Rubbing in method * Sieving * Segmenting * Hydrating * Blending * Deboning * Portioning * Filleting * Following good hygiene and good safety practice   Using the hob  Using the oven  Knife skills  Whisking  Sauce making  Dough Making | |
| **Literacy** | Written & Oral communication  Vocab development | | Written & Oral communication  Vocab development | | Written & Oral communication  Vocab development | |
| **Numeracy** | Measuring , weighing  Time Planning , Ratio  Multiplication , Division , Costing | | Measuring , weighing  Time Planning , Ratio  Multiplication , Division , Costing | | Measuring , weighing  Time Planning , Ratio  Multiplication , Division , Costing | |
| **Formative Assessment** | Whole class Feedback  Teacher feedback  Student Book | | Whole class Feedback  Teacher feedback  Student Book | | Whole class Feedback  Teacher feedback  Student Book | |
| **Summative Assessment** | Baseline Assessment | | AP1 Exam Paper , | | AP2. paper and practical | |
| **Social** | Students work together to develop tea working skills, problem solving skills. Students share ideas . . Pupils are encouraged to research and explore different factors relating to how a person's culinary influences effect food choices such as finance, religion, traditions and exposure habits. A range of scenarios encourage pupils to explore a range of multi-cultural foods. Projects allow for group work both within and out of school to enhance and develop social skills along with appropriate knowledge required for the course | | Students work together to develop tea working skills, problem solving skills. Students share ideas . . Pupils are encouraged to research and explore different factors relating to how a person's culinary influences effect food choices such as finance, religion, traditions and exposure habits. A range of scenarios encourage pupils to explore a range of multi-cultural foods. Projects allow for group work both within and out of school to enhance and develop social skills along with appropriate knowledge required for the course | | Students work together to develop tea working skills, problem solving skills. Students share ideas . . Pupils are encouraged to research and explore different factors relating to how a person's culinary influences effect food choices such as finance, religion, traditions and exposure habits. A range of scenarios encourage pupils to explore a range of multi-cultural foods. Projects allow for group work both within and out of school to enhance and develop social skills along with appropriate knowledge required for the course | |
| **Moral** | Food miles , carbon foot print  Factors affecting food choices,. Pupils are encouraged to explore different uses for food waste. Pupils are actively encouraged to research and explore culinary habits and traditions and how we have become more multi-cultural. | | Food miles , carbon foot print  Factors affecting food choices,. Pupils are encouraged to explore different uses for food waste. Pupils are actively encouraged to research and explore culinary habits and traditions and how we have become more multi-cultural. | | Food miles , carbon foot print  Factors affecting food choices,. Pupils are encouraged to explore different uses for food waste. Pupils are actively encouraged to research and explore culinary habits and traditions and how we have become more multi-cultural. | |
| **Spiritual** | Celebrations in different countries | | Celebrations in different countries | | Celebrations in different countries | |
| **Cultural** |  | |  | |  | |
| **British Values** | The Rule of law - Food labelling regulations covering allergens in ingredients  Tolerance and respect for others when working in teams  Respect and tolerance for different faiths and religions when considering religious factors that effect food choices and cooking methods. | | The Rule of law - Food labelling regulations covering allergens in ingredients  Tolerance and respect for others when working in teams  Respect and tolerance for different faiths and religions when considering religious factors that effect food choices and cooking methods. | | The Rule of law - Food labelling regulations covering allergens in ingredients  Tolerance and respect for others when working in teams  Respect and tolerance for different faiths and religions when considering religious factors that effect food choices and cooking methods. | |
| **Gatsby Benchmark 4 Linking curriculum to careers** | Careers in Food industry: Working as a team, working to deadlines, sharing ideas. | | | | | |