

Curriculum Map	Subject	Food	Year	8
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Unit	Summary	Skills	Assessment	British Values and SMSC	Career links	Cross-curricular links
Health and safety in food technology	Students will continue to develop their awareness of hygiene in the kitchen and ways to reduce cross contamination. They will also develop their practical skills whilst working safely.	1 2 3 6 7 8 9 12 13 14 19 20	Practical assessment in different dishes whilst using different parts of the cooker safely. Apple crumble Vegetable pasta Chicken curry	Respecting personal space and the health and well-being of others.	CLEAPPS Health inspector	Science – Risk assessment Experiments in DT and practical setting.
Food provenance	Students will understand where and how different foods are produced whilst creating a variety of different dishes.	1 2 3 5 6 7 8 9 12 14 16 19 20	Mini carrot cakes Stir fry	Respecting other cultures and how they harvest / catch / rear their food	Food scientist	Geography – Staple foods dependant on growing conditions of the climate
Staple ingredients	Students will work with staple ingredients understand the necessity of them, whilst also recognising how diverse they can be through creating different dishes.	1 2 3 5 6 7 8 12 16 17 18 19 20	Practical assessments on the different ingredients suggest use to create their dishes. Pizza wheels Savoury rice	Respecting different cultures and how communities from different parts of the world use different ingredients.	Nutritionist Dietician	Science – Healthy PE – Nutrition of micro and macronutrients

Skills reference - 1 - Knife Skills 2 - Prepare fruits and vegetables 3 - Prepare, combine and shape 4 - Tenderise and marinade 5 - Select and adjust a cooking process 6 - Weigh and measure 7 - Preparation of ingredients and equipment 8 - Use of equipment 9 - Water based methods using the hob 10 - Dry heat and fat based methods using the hob 11 - Using the grill 12 - Using the oven 13 - Make sauces 14 - Set a mixture - removal of heat (gelation) 15 - Set a mixture - heating (coagulation) 16 - Use of raising agents 17 - Make a dough 18 - Shaping and finishing a dough 19 - Test for readiness 20 - Judge and manipulate sensory properties