



Year: 8

Subject: Food Technology

Topic: Planning and making a balanced and Nutritious meal for one person to be served in a leisure Centre.

Knowledge and Understanding to be developed:

- Modify a recipe, taking into account the nutritional and sensory properties of ingredients and the target market.
- Analyse products using senses.
- Identify high risk foods, controlling temperature to prevent food poisoning.
- Identify what a healthy diet should consist of.

Key Terms to be learned this half term:

- Collaborating
- Temperature control, Cross-contamination, preventing the spread of bacteria.
- Healthy eating guidelines, balanced meals.
- Analysing ingredients using senses, Group ingredients according to sensory properties

Cooking

Toasted sandwich	Homemade pot noodle	Chicken strips
Pasta salad	Macaroni cheese	Curry and rice
Meat balls		

Numeracy

- KS3.19** - Draw conclusion from data gathered when analysing.
- KS3.7** – Estimate, visualize size when measuring
- KS3.15**- Construct diagrams and graphs to scale
- NR7** - Estimate / visualise portion size for 1
- 8.M3 / 8.M3a** - Using measuring skills - convert between related units
- 8.D4a ,D4b,8.D3**- Collect data, create graphs including a scatter graph, compare evidence.
- KS3.2** –To be able to identify and organise the relevant steps needed to complete a task or to make a product.

Literacy

- WG7C**- Writing accurately - hand writing, grammar, punctuation and spelling
- WM5**- Use criteria to identify ways to improve and redraft.
- RC1**- Read a review/ Food blog that are new to pupils
- WG1** - Writing accurately - varying length of structure of sentences.

Digital

Interacting and collaborating 2.2

- Independently select and use online collaboration tools to create a project with others in one or more languages.
- Producing 3.2 – Produce an interactive recipe using mobile phone to record and edit.**

Week 1/3 Learning Objectives and Outcomes:	Assessments:	Homework:
<ul style="list-style-type: none"> • Students should be able to: • Understanding the importance of personal and kitchen hygiene in the kitchen • To know different temperatures related to food hygiene, preventing the spread of Bacteria. • Group food by commodity (ingredient) / Nutrition. • Analyse the situation, writing your own brief for the task. • The project is based on producing an online bilingual recipe book on the Hwb, for pupils to use at home to make simple and nutritious meals. 	<p>Test on bacteria, temperatures and healthy eating guidelines.</p>	<p>HW 1 - Revise for a test on Bacteria and temperatures , food hygiene</p>
<p>Students should be able to:</p> <p>Rich task -To analyse a variety of ready-made meals, using your senses.</p> <p>-Draw graphs to scale of data you have discovered.</p> <p>-Read & watch a food review to help when writing your analysis.</p> <p>-Write a conclusion from the data you have gathered during the analysis, designing and make a pasta salad suitable for the pupils</p> <p>-Name sources of Carbohydrates and Protein, and their function</p> <p>-Make a dish using a high risk protein ingredient and evaluate.</p>	<p>Spelling test on key words</p>	<p>HW 2- To analyse different types of recipes, methods of how to cook recipes, Online recipes.</p>
Week 9/10 Learning Objectives and Outcomes:	Assessments:	Homework:

Students should be able to:

- In pairs to **write** a sequential plan of making, including **Weighing and measuring test** ingredients and equipment list, considering hygiene and safety rules. Collaborating to create a small script to go with the filming.
- Make their chosen dish, filming and recording sections bilingually, using I pads.

HW 3 - : Design ideas for 2 possible healthy and simple meals to cook.