|  |  |  |  |
| --- | --- | --- | --- |
| Subject: Food Year 8 Curriculum Map 2022-2023 | | | |
| Terms | **Topics covered** and **core knowledge and skills** | Links to careers | Links to the Knowledge organiser and other additional resources |
| Half term 1 | **HEALTH & SAFETY**  Recognise how to prepare yourself & your environment to cook.  **POT NOODLE – practical**  Recognise the skills required to prepare and present, chopped/ sliced and diced food.  **SEASONALITY (availability) –**  I understand about the availability of food, and the impact this can have on food choices.  **MEATBALL & TOMATO SAUCE SANDWICH**  I Recognise the skills required to prepare, present, chopped/ sliced, and diced food.  Shape and mould  **SCALE OF PRODUCTION:**  I know the different scales of production, understand the impact scale of production can have.  **FRUIT FLAPJACK – practical**  Recognise the skills required to prepare, present, chopped/ sliced, and diced food.  Understand how to apply the melting method.  **SCALE OF PRODUCTION:**  I Recognise the impact ingredient choices can have on the budget of a recipe. | <https://nationalcareers.service.gov.uk/>  <https://www.learningtoleap.co.uk/catering-careers/>  <https://www.youthemployment.org.uk/careers-hub-sector/catering-and-hospitality/>  <https://www.careersincatering.co.uk/> | <https://foodafactoflife.org.uk/news/open-farm-sunday-2022/>  <https://ourworldindata.org/environmental-impacts-of-food>  Knowledge Organisers:  <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/cooking-ko-year-7-8.pdf> |
| Half term 2 | **LIFESTYLE CHOICES:**  I know that people sometimes make personal choices about food:  e.g. Veganism, vegetarianism, Diets (low-fat/ low calories), Organic foods etc...  **PASTA BAKE – practical**  Recognise the skills required to create a roux sauce.  Understand how to cook pasta aldente.  **ENVIRONMENTAL ISSUES –**  I understand how food growth/ production/ manufacture and disposable can impact the environment, and how this can influence food choices.   * Sustainability * Distribution * Waste   **PIZZA – practical**  **(DEMONSTRATION)**  Recognise the skills required to prepare, shape and cook bread dough  **CUSTOMER NEEDS/ WANTS:**  Describe the range of dietary needs that can impact on people lives.  **SCONES (with fillings) –**  **Practical**  I RECOGNISE THE SKILLS REQUIRED FOR OVEN BAKING.  Understand how to professional present a dish to a commercial customer.  **OWN CHOICES I can identify, plan and cook a recipe that I want to adapt or improve.** |  | <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/cooking-ko-year-7-8.pdf>  <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Planning-what-to-cook-Y8-KO.pdf>  <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Sensory-science-Y8-KO.pdf> |