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| 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> |