

CURRICULUM MAP

Year 8

Food & Nutrition

Development of practical skills and nutritional needs



ST JAMES'
CATHOLIC HIGH SCHOOL

							EOR Assessment Point
							<u>Formative Assessment</u>
						Rotation Weeks 9 and 10 / 19 / 28 and 29 / 38 and 39	End of Unit written test
			Rotation Weeks: 5 and 6 / 15 and 16 / 24 and 25 / 34 and 35	Overarching unit <u>intent:</u>	Assessment Point: Summative or AFL	Practical Assessment	Key Disciplinary Knowledge
	Rotation Weeks: 3 and 4 / 13 and 14 / 22 and 23 / 32 and 33	Assessment Point: Summative or AFL	Overarching unit <u>intent:</u>	Has the use of sauces been used in kebab designs?		Burger practical = photo evidence	Food Science
Rotation Weeks: 1 and 2 / 11 and 12 / 20 and 21 / 30 and 31	Overarching unit <u>intent:</u>	Literacy Assessment	Can you use your knowledge of conduction and convection in your cooking methods?	Have micro and macronutrients been included in food designing?		Food Science	Nutrition
Overarching unit <u>intent:</u>	What is meant by a reduction sauce?	Keyword spelling and definitions	What is the purpose of a marinade in food preparation?	How can eggs help in the formation of other foods?		Nutrition	Practical Skills
Year 7 Recap: What rules are needed to ensure high standards of hygiene and safety in a food room?	Heat transfers - How can convection be seen in food preparation on a hob?	Key disciplinary knowledge	How does a marinade change protein foods?	What other considerations are needed when shaping and forming foods?		Practical Skills	Use of equipment
	What are micronutrients?	Food Science	What is the purpose of a taste test?	Can consideration of cross contamination be seen in the assessment practical?		Use of equipment	Key Concepts
What are macronutrients?	What are the benefits of stir-frying?	Nutrition	How can taste test result influence product development?			Understanding and categorising of micro and macronutrients	Developing practical skills and a repertoire of savoury main course meals
Heat transfers - How can we demonstrate conduction when cooking food?	What is cross contamination?	Practical Skills				Developing practical skills and a repertoire of savoury main course meals	Heat transfer methods
What methods can be used to test for readiness?	First two weeks of rotation - revisit: What macronutrients are used in the practical being completed?	Use of equipment	3rd and 4th weeks of rotation revisit: What micronutrients are used in the practical being completed?	5th and 6th weeks of rotation revisit: What heat transfer methods are we using in each practical?		Understanding and categorising of micro and macronutrients	
		Key Concepts Understanding and categorising of micro and macronutrients				Developing practical skills and a repertoire of savoury main course meals	
		Developing practical skills and a repertoire of savoury meals				Heat transfer methods	
		Heat transfer methods					
						7th and 8th week of rotation revisit: Can the functions of the different micro and macronutrients be explained?	