CURRICULUM MAP
Year 8
Food & Nutrition
Development of practical skills and nutritional needs



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							EOR Assessment Point
							Formative Assessment
						Rotation Weeks 9 and 10 / 19 /	End of Unit written test
						28 and 29 / 38 and 39	Key Disciplinary
				Rotation Weeks: 7 and 8 / 17 and 18 /	Assessment Point: Summative or AFL	Overarching unit	Knowledge
				26 and 27 / 36 and 37	Summative of AFL	<u>intent:</u>	
			Rotation Weeks:	Overarching unit	Practical Assessment	What does the term	Food Science
			5 and 6 / 15 and 16 /	intent:		enrobing refer to?	Nutrition
			24 and 25 / 34 and 35		Burger practical = photo		Nutrition
	Rotation Weeks:	Assessment Point:	Overarching unit	Has the use of sauces	evidence	How can convection be	Practical Skills
	3 and 4 / 13 and 14 / 22 and 23 / 32 and 33	Summative or AFL	<u>intent:</u>	been used in kebab designs?	Key disciplinary	seen when using an oven?	
Rotation Weeks:	Overarching unit	Literacy Assessment	Can you use your	uesigns:	knowledge	Oven:	Use of equipment
1 and 2 / 11 and 12 /	intent:	Literacy Assessment	knowledge of	Have micro and	<u>ougo</u>	What needs to be	
20 and 21 / 30 and 31		Keyword spelling and	conduction and	macronutrients been	Food Science	considered when	Key Concepts
Overarching unit	What is meant by a	definitions	convection in your	included in food		operating a food	Understanding and
intent:	reduction sauce?		cooking methods?	designing?	Nutrition	processor?	categorising of micro and
		Key disciplinary	What is the purpose of	How can eggs help in	Practical Skills	Why is the process of	macronutrients
Year 7 Recap: What rules are needed to	Heat transfers - How can convection be seen	<u>knowledge</u>	a marinade in food	the formation of other	Fractical Skills	creaming important in	
ensure high standards	in food preparation on	Food Science	preparation?	foods?	Use of equipment	cake and biscuit	Developing practical skills
of hygiene and safety in	a hob?					making?	and a repertoire of savoury main course meals
a food room?		Nutrition	How does a marinade	What other			Savoury main course means
	What are		change protein foods?	considerations are	W. C	What other functions	Heat transfer methods
NA/II	micronutrients?	Practical Skills	What is the purpose of	needed when shaping and forming foods?	Key Concepts Understanding and	do eggs have in food preparation?	
What are macronutrients?	What are the benefits	Use of equipment	a taste test?	and forming roods:	categorising of micro	ргерагалон.	
macromathems:	of stir-frying?	ose or equipment	***************************************	Can consideration of	and macronutrients		
Heat transfers - How	, ,	Key Concepts	How can taste test	cross contamination be			
can we demonstrate	What is cross	Understanding and	result influence product	seen in the assessment	Developing practical		
conduction when	contamination?	categorising of micro	development?	practical?	skills and a repertoire of		
cooking food?		and macronutrients			savoury main course meals		
What methods can be		Developing practical			incuis		
used to test for	First two weeks of	skills and a repertoire of	3 rd and 4 th weeks of	5 th and 6 th weeks of	Heat transfer methods	7 th and 8 th week of	
readiness?	rotation - revisit:	savoury meals	rotation revisit:	rotation revisit:		rotation revisit:	
	What macronutrients		What micronutrients	What heat transfer		Can the functions of the	
	are used in the practical	Heat transfer methods	are used in the practical	methods are we using		different micro and	
	being completed?		being completed?	in each practical?		macronutrients be explained?	
						ехріаніец:	