

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



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