

CURRICULUM MAP

Year 8

Food & Nutrition

Development of practical skills and nutritional needs -

Working with dignity and solidarity



ST JAMES'

CATHOLIC HIGH SCHOOL

							EOR Assessment Point
							Formative Assessment
							End of Unit written test
							Key Disciplinary Knowledge
							Food Science Nutrition Practical Skills Use of equipment
							Key Concepts
							Understanding and categorising of micro and macronutrients
							Developing practical skills and a repertoire of savoury main course meals
							Heat transfer methods
						<p>Rotation Weeks: 7 and 8 / 17 and 18 / 26 and 27 / 36 and 37</p> <p>Assessment Point: Summative or AFL</p> <p>Practical Assessment</p> <p>Burger practical = photo evidence</p> <p>Key disciplinary knowledge</p> <p>Food Science Nutrition Practical Skills Use of equipment</p> <p>Key Concepts</p> <p>Understanding and categorising of micro and macronutrients</p> <p>Developing practical skills and a repertoire of savoury main course meals</p> <p>Heat transfer methods</p>	
						<p>Rotation Weeks: 5 and 6 / 15 and 16 / 24 and 25 / 34 and 35</p> <p>Overarching unit intent:</p> <p>Has the use of sauces been used in kebab designs?</p> <p>Have micro and macronutrients been included in designing?</p> <p>How can eggs help in the formation of other foods?</p> <p>What other considerations are needed when shaping and forming foods?</p> <p>Can consideration of cross contamination be seen in the assessment practical?</p>	
						<p>Rotation Weeks: 3 and 4 / 13 and 14 / 22 and 23 / 32 and 33</p> <p>Assessment Point: Summative or AFL</p> <p>Literacy Assessment</p> <p>Keyword spelling and definitions</p> <p>Key disciplinary knowledge</p> <p>Food Science Nutrition Practical Skills Use of equipment</p> <p>Key Concepts</p> <p>Understanding and categorising of micro and macronutrients</p> <p>Developing practical skills and a repertoire of savoury meals</p> <p>Heat transfer methods</p>	
						<p>Rotation Weeks: 1 and 2 / 11 and 12 / 20 and 21 / 30 and 31</p> <p>Overarching unit intent:</p> <p>Year 7 Recap: What rules are needed to ensure high standards of hygiene and safety in a food room?</p> <p>What are macronutrients?</p> <p>What methods can be used to test for readiness?</p> <p>What is meant by a reduction sauce?</p>	
						<p>Overarching unit intent:</p> <p>Heat transfers - How can convection be seen in food preparation on a hob?</p> <p>What are micronutrients?</p> <p>Careers: Nutritionist – How diets are studied to educate patients</p> <p>What are the benefits of stir-frying?</p> <p>What is cross contamination?</p> <p>CATHOLIC SOCIAL TEACHING Working with dignity and solidarity</p>	
						<p>Overarching unit intent:</p> <p>Can you use your knowledge of conduction and convection in your cooking methods?</p> <p>What is the purpose of a marinade in food preparation?</p> <p>How does a marinade change protein foods?</p> <p>What is the purpose of a taste test?</p> <p>How can taste test result influence product development?</p> <p>CATHOLIC SOCIAL TEACHING Working with dignity and solidarity</p>	
						<p>Overarching unit intent:</p> <p>Heat transfers - How can we demonstrate conduction when cooking food?</p> <p>What does the term convection refer to?</p> <p>How can convection be seen when using an oven?</p> <p>What needs to be considered when operating a food processor?</p> <p>Why is the process of creaming important in cake and biscuit making?</p> <p>What other functions do eggs have in food preparation?</p> <p>CATHOLIC SOCIAL TEACHING Working with dignity and solidarity</p>	



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	<p><u>First two weeks of rotation - revisit:</u> What macronutrients are used in the practical being completed?</p>		<p><u>3rd and 4th weeks of rotation revisit:</u> What micronutrients are used in the practical being completed?</p>	<p><u>5th and 6th weeks of rotation revisit:</u> What heat transfer methods are we using in each practical?</p>		<p><u>7th and 8th week of rotation revisit:</u> Can the functions of the different micro and macronutrients be explained?</p>	
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