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| Subject | Food & Nutrition |
| Term | Rotation 1&2 |
| Duration (approx.) | 18 hours |
| Module | Where Food Comes From |

Formative Assessment/key piece of work prior to end of unit:

In this module we will be assessing the following:
 AO1: Designing skills
 AO2: Making skills
 AO3: Evaluating
 AO5: Food Preparation & Nutritional Knowledge

Skills and concepts to be developed and assessed (linking to identified AOs)

AO1 Pupils are encouraged to modify and adapt recipes in advance to the practical lesson. This involves developing the recipe to substitute ingredients to meet a specific dietary need such as coeliac disease, lactose intolerance or high fibre diet. Pupils adapt recipes to reduce their impact on the environment or due to ethical, moral or religious beliefs.

AO2 List of products made during year 8
 Bolognese or chilli

Lamb or vegetable tagine

Blueberry or chocolate muffins

Pizza

Red pepper Hummus and flatbreads

Chicken Pasta Bake

Carrot Cakes

AO3 Evaluation of existing food products and interpretation of food labels in regards to nutritional information, health claims and environmental and animal welfare claims.

Evaluation of own and fellow pupils' products.
 Ingredient selection and justification.

Factual knowledge to be taught and assessed (including subject specific vocabulary).

AO5 Apply and understand the principles of nutrition.

Nutritional needs of different groups of peoples, energy balance, food labelling, adapting recipes

Cook a range of dishes that follow a varied and healthy diet

Use of electrical equipment, cooking methods

Become competent in a range of cooking techniques – Please see AO2

Sensory testing

Understand the source, seasonality and characteristics of a broad range of ingredients
 Food provenance and seasonal foods, food waste and factors affecting food choice

Summative Assessment

Application of KS3 assessment matrix for AO1,2,3& 5 to assess

AO1 Designing - Pizza design task.

AO2 Making – Pupils will be assessed against AO2 for all food products made in practical lessons listed above.

AO3 Evaluating – Practical review, pizza design activity.

AO5 Food Prep & Nutrition - Nutritional needs of different groups of peoples, energy balance, food labelling, adapting recipes

Building Retention: What prior learning must be built upon/revisited and how will it be assessed?

The application of the Eatwell guide and food safety and hygiene which was a focus of year 7. The focus for year 8 is for pupils to apply their knowledge of healthy eating guidelines to develop and adapt recipes to meet specific needs. We will revisit these key areas throughout year 8. Food safety and hygiene will be reviewed prior to restarting practical lessons, a focus for the first practical will be the safe preparation of food. This will be assessed as part of the formative assessment detailed above.

Spelling-Punctuation-Grammar

How will you promote high standards within this module?

There are good opportunities to promote good standards of literacy through the use of extended writing. Pupils will have the opportunity to link their knowledge of specific customer needs within the pizza design task. A focus on quality of annotation and justification of selection of ingredients will be a key area for pupils to practice their literacy skills.

Link forward: where next for the learning?

Commodities such as meat, fish, dairy and cereals will be taught in Year 9. A key focus in year 8 is understanding where food comes from and how it is produced which will form the foundation for more in depth learning objectives in year 9.