



Technology Department Year 8 DT Food and Nutrition, long term planning

Week	36	37	38	39
W/C Date	25-Jun	2-Jul	9-Jul	16-Jul
Topic	Issues in food	Practical	Staple foods	Practical
Key Objectives	To learn how to successfully make chilli con carne. To understand main issues that are in the food industry/media etc. Understand the role of different nutrients in the diet.	To make a successful outcome of chilli con carne. To work safely and hygienically at all times	To know what staple foods are. To understand how staple foods are used in meals from different countries. To know how to boil rice correctly. To recap cutting /chopping skills.	To make a successful outcome of risotto/savoury rice. To work safely and hygienically at all times.
Assessment				Produce effective time plan for the making of risotto.
Homework	Homework to be set via SAM LEARNING			
	Complete poster advertising Fair Trade product.	To get 3 opinions on your product.	Produce information sheet/poster for your planned aspect of the work on staple foods	

Department Year 8 grades 3-8 long term plan

	Assessment weeks
	Moderation week
	Data Capture
	STAR marking
	Exit Poll

Key Skills to be Covered: Bridge and Claw method, issues in food, Health and Safety, boiling, simmering, weighing, measuring, Creaming method, functions of ingredients, functions of steam.

Week	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18
W/C Date	03-Sep	10-Sep	17-Sep	24-Sep	01-Oct	08-Oct	15-Oct		29-Oct	05-Nov	12-Nov	19-Nov	26-Nov	03-Dec	10-Dec	17-Dec		
Topic		5 a day	Practical	Unit test		Fruits/creaming method	Practical		Types of pastry	Practical		Puff pastry	Practical	Functions of steam	Practical	End of unit test		
Key Objectives	ASSESSMENT AND FEEDBACK	To re-cap the categories of fruits and vegetables. To understand the need of 5 a day.	To make a successful outcome of soup. Develop chopping skills To work safely and hygienically at all times. Importance of vegetables in the diet	To demonstrate knowledge and understanding through end of unit test	ASSESSMENT AND FEEDBACK	To understand the importance of fruit in the diet. To learn how to make upside down pineapple cake.	To make a successful outcome of pineapple upside down cake. To work safely and hygienically at all times.		To learn about the 4 main different types of pastry used in school. To understand the functions of flour, fat and water in pastry making. To learn how to make a fruit pie using	To build on prior knowledge of pastry by learning how to make shortcrust pastry (fruit Pie).	ASSESSMENT AND FEEDBACK	To understand the process of how Puff/Flaky pastry is made.	To build on prior knowledge of pastry by learning how to make puff pastry. To successfully make sausage rolls.	To learn how profiteroles use steam to rise.	To successfully make profiteroles.	To demonstrate your knowledge by completing the test.		



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									shortcrust pastry.								
Assessment	Green pen STAR marking from previous sheets			All students will complete end of unit test.	Green pen STAR marking from previous sheets	You will all complete a planning sheet for assessment. Some of you will include detail about hygiene/safety					Green pen STAR marking from previous sheets						End of unit test.
Homework	Homework to be set via SAM LEARNING								Homework to be set via SAM LEARNING								
		Revise for end of unit test next lesson				Self-evaluation summary			Create a leaflet on 2 types of pastry.	Ingredients for next lesson.		Get 4 opinions and improvements on your choux pastry.					

Week	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34
W/C Date	07-Jan	14-Jan	21-Jan	28-Jan	04-Feb	11-Feb		25-Feb	04-Mar	11-Mar	18-Mar	25-Mar	01-Apr	08-Apr		
Topic			Issues in food	Practical	Staple foods	Practical			5 a day	Practical	Unit test		Fruits/creaming method	Practical		
Key Objectives	ASSESSMENT AND FEEDBACK	Roll over week	To learn how to successfully make chilli con carne. To understand main issues that are in the food industry/media etc. Understand the role of different nutrients in the diet.	To make a successful outcome of chilli con carne. To work safely and hygienically at all times	To know what staple foods are. To understand how staple foods are used in meals from different countries. To know how to boil rice correctly. To recap cutting /chopping skills.	To make a successful outcome of risotto/savoury rice. To work safely and hygienically at all times.		ASSESSMENT AND FEEDBACK	To re-cap the categories of fruits and vegetables. To understand the need of 5 a day.	To make a successful outcome of soup. Develop chopping skills To work safely and hygienically at all times. Importance of vegetables in the diet	To demonstrate knowledge and understanding through end of unit test	ASSESSMENT AND FEEDBACK	To understand the importance of fruit in the diet. To learn how to make upside down pineapple cake.	To make a successful outcome of pineapple upside down cake. To work safely and hygienically at all times.		
Assessment	Green pen STAR marking from previous sheets					Produce effective time plan for the making of risotto.		Green pen STAR marking from previous sheets			All students will complete end of unit test.	Green pen STAR marking from previous sheets	You will all complete a planning sheet for assessment. Some of you will include detail about hygiene/safety			
Homework			Homework to be set via SAM LEARNING						Homework to be set via SAM LEARNING							

Week	35	36	37	38	39	40	41	42	43	44	45	46	46
W/C Date	29-Apr	06-May	13-May	20-May		03-Jun	10-Jun	17-Jun	24-Jun	01-Jul	08-Jul	15-Jul	13-May
Topic	Types of pastry	Practical	Puff pastry	Practical		Functions of steam	Practical	End of unit test	<h1>Start of Year 9</h1>				
Key Objectives	To learn about the 4 main different types of pastry used in school.	To build on prior knowledge of pastry by	To understand the process of how	To build on prior knowledge of pastry by learning how to		To learn how profiteroles use steam to rise.	To successfully make profiteroles.	To demonstrate your knowledge by completing the test.					



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	To understand the functions of flour, fat and water in pastry making. To learn how to make a fruit pie using shortcrust pastry.	learning how to make shortcrust pastry (fruit Pie).	Puff/Flaky pastry is made.	make puff pastry. To successfully make sausage rolls.				
Assessment	Homework to be set via SAM LEARNING				Homework to be set via SAM LEARNING			