

KESTEVEN AND SLEAFORD HIGH SCHOOL

Food Science & Nutrition

Year 8 – Unit 2

Intent – Rationale

Students should have an understanding of Health and Safety in the Food room and building on from prior learning in year 7 students acquire more advanced knife skills, understanding of sauce making. Students will continue to plan and make composite dishes in line with the Eatwell guide.

Sequencing – what prior learning does this topic build upon?	Sequencing – what subsequent learning does this topic feed into?
<p>Year 7 Food Safety / Health & Safety Use of equipment Planning of time Food Miles</p>	<ul style="list-style-type: none"> • Year 9- research / independent work • Health & Safety / Food safety in all years and life skills • Health and Safety in Textiles and resistant Materials in rotations 2 & 3. • GCSE Food and Nutrition
What are the links with other subjects in the curriculum?	What are the links to SMSC, British Values and Careers?
<ul style="list-style-type: none"> • Science – bacteria / raising agents • Maths – weighing / measuring / portioning • Art / Technology – design • Geography – different cuisines. 	<ul style="list-style-type: none"> • Differentiation (GB3) • Problem solving; independence; resilience; encouraging creativity; communication skills; confidence; organisation (GB4, SP, SO, C) • Assessment for learning (GB8) • Routine and structure (M)
What are the opportunities for developing literacy skills and developing learner confidence and enjoyment in reading?	What are the opportunities for developing mathematical skills?
<ul style="list-style-type: none"> • Reading instructions / recipes • Research • Writing evaluations • Subject specific vocabulary <p>FROM THE LIBRARY</p>	<ul style="list-style-type: none"> • Weighing/ Measuring / costing • Ratio's in pastry/sauce making

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Dictionary of Food; Charles Sinclair-641.5
Cooking a Meal; R. Matthews-641
The basic Cookbook; L.Pagett 641.55
Olive- magazine collection.
All recipe/cook books- 641

Food Science & Nutrition Year 8 – Unit 1

Intent – Concepts

What knowledge will students gain and what skills will they develop as a consequence of this topic?

Know

Students will gain **knowledge** about Food provenance
They will **understand** how this impacts on the environment. They will develop presentation skills and how to work as part of a group.

Apply

This knowledge will be **applied** in presenting to the class in their groups.

Extend

Develop these skills to **further enhance** their knowledge, understanding and application of key terminology in this topic area.

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What subject specific language will be used and developed in this topic?	What opportunities are available for assessing the progress of students?
<ul style="list-style-type: none"> • Food Provenance - knowing where food was grown, caught or raised. knowing how food was produced. knowing how food was transported. • Food Miles - a mile over which a food item is transported during the journey from producer to consumer, as a unit of measurement of the fuel used to transport it. • Food Security - the state of having reliable access to a sufficient quantity of affordable, nutritious food. • Butterfly Effect - is the idea that small events can have a large, unpredictable influence on the future. • Environment - the surroundings or conditions in which a person, animal, or plant lives or operates. 	<p>Outcomes & Key work for assessment: Research; evaluating; finished product. Regular marking of class and home work Mid project review Final assessment of completed rotation.</p>

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Intent – Concepts

Lesson title	Learning challenge	Higher level challenge	Suggested activities and resources
12. Food Provenance	Independent Learning Impact of food on the environment. Shared research in groups.	All key words to be mentioned – butterfly effect/food miles/food security	Computers. Text Books
13. Impact of Food on the Environment			
14. Impact of Food on the Environment			
15. Presentation of group work	Presenting skills. Confidence in standing up and presenting to a class. Sharing group work.	Managing the group and distributing the work evenly.	Powerpoint Resources
16. Sauces	Understanding which ingredient in a sauce is used as a thickening agent.	Explaining which ingredient is used as a thickening agent.	Work books.
17. Pasta & Sauce Practical	Producing a pasta dish with a coating sauce.	Producing and adapting a pasta dish.	