

Food Technology

Year 8

Please use this Route Through to learn more about what students are learning in lessons, and how they can extend their learning at home. Please contact the Head of Department or Director of Year for more information.

Subject	What are students learning in lessons?	What could students do to extend their learning and develop their character?
Autumn Term 1	Food safety: key temperatures for storing and cooking food. Eatwell Guide: micronutrients, vegetarian curry.	Be creative: how could the curry recipe be adapted to cover all the requirements of the Eatwell guide?
Autumn Term 2	Why food is cooked: reduction sauces. Starchy carbohydrates: pastry dishes from around the world. Shortening: shortcrust pastry used in savoury dishes and investigating ingredients for shortening.	Be curious: learn about pastry dishes from around the world. What ingredient combinations are there?
Spring Term 1	Environmental, historical and seasonal food choices: Cornish pasties and empanadas, sensory appeal of different pastries.	Be curious: find out more about how the ingredients in the Cornish pasty have developed. What other foods originate from the same areas of the UK?
Spring Term 2	Functions of pastry in specific dishes: wrapping for samosas and casing for quiche.	Be creative: re-design the fillings for samosas and quiche to meet the requirements of the Eatwell Guide. Justify your decisions.
Summer Term 1	Food production: what parts of vegetables do we eat? Food processing: how can ingredients be handled in different ways to create different effects? (Rough puff pastry)	Be curious: research how puff pastry is used around the world to create sweet and savoury dishes. Find a recipe that interests you and try cooking it.
Summer Term 2	Using rough puff pastry: palmiers Revision and exam preparation for end of year in class exam.	Be reflective: What practical skills have you learnt, and how could you use them in the future to eat healthily?

	Assessment	Home Learning
How should I plan my time?	Students think hard and answer lots of questions every lesson. Students practice and get feedback on their work. Exam: Summer 2	No compulsory home learning.