



Long Term Plan

Date: September 2016-17

Year 8 Food and Nutrition

Assessments: weeks 3 and 7

Homework: Fortnightly.

Subject brief:

- To engage students in a safe and practical environment to be explore all aspects of the subject that is linked to intellectual, emotional and social needs.
- To provide opportunities which are fun, engaging, challenging and rewarding.
- To develop a range of designing and making skills which are transferable to higher level of study , apprenticeships or the world of work.
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Learning:

In year 8 students will be engaged in designing and making a range of savoury dishes, experimenting with new food products

Testing and tasting and learning new skills and cooking of meat and meat free products

They will be taught a more detailed range of cooking methods enlarging on methods learnt in year 7

They will also be taught how to safely use a number of new items of kitchen equipment, further impacting on skills learnt in year 7

Students will experiment with new recipes that they will research themselves and complete time plans, demonstrating new challenges,

new equipment and techniques which will allow them to further develop previous knowledge gained in year 7

They will work independently to produce a number of main meals that could be served as the family meal