



Subject	Year	Specialism
Design and Technology	Year 8	Food

Project

Y8 Food and Nutrition - Food analysis – understanding nutrition

Content (Intent)

Prior Learning Y7 Food and Nutrition unit

In this unit pupils will further develop and consolidate their practical skills through making a variety of products. You will calculate the nutritional content of your dishes and comment on their value in the diet. You will complete detailed product analysis and evaluation of your products.
 Nutrition will focus - minerals - calcium

Future Learning – year 9 food units

How will knowledge and skills be taught (Implementation)	How will your understanding be assessed & recorded (Impact)
<p>How to</p> <ul style="list-style-type: none"> • cut foods safely using bridge and claw grip • Accurately weigh and measure • Use safely kettle, hob, oven • Combine and mix ingredients • Peel, chop, grate • Boil and simmer, frying– heat control • Drain • Divide and shape • Assemble and layer • Divide products to make suitable portion size • Make a white sauce by all-in-one method or challenge method – Roux method • Handle safely raw meat <p>• These skills will be taught through making the following products</p> <ul style="list-style-type: none"> • Savoury rice • Thai green curry • Carrot cakes • Lasagne – Bolognese and All in one sauce <p>Key focus High risk foods – storing, preparation and cooking Adapting recipes to suit different nutritional needs Modifying recipes to encourage healthier eating Sensory analysis and evaluating Health and safety Food waste, sustainability, and food provenance</p>	<p>Assessment</p> <p>Each project is individually assessed through teacher assessment and the end of year progress and effort grades are based on all work completed in Y8 D&T.</p> <p>Key project work will be used to build up a clear picture of student effort and progress. All homework will be given a progress and effort grade.</p> <p>Main areas of assessment:</p> <p>Practical work and skill development Quality of finish on final product Booklet</p>

How can parents help at home?

Students will complete their work and homework in a project booklet. It would be great if you could talk this through with your child to help them and ensure tasks are complete. In addition, it would be good if you could look at the vast resources on our Food and Nutrition VLE pages and to provide them with ingredients for practical work (all dates are published at the beginning of each rotation to help with planning)

Helpful further reading/discussion (including Reading and Vocabulary Lists)

<p>Reading https://balcarras.fireflycloud.net/dan-dt-food-and-nutrition/year-8-food https://www.foodafactoflife.org.uk/</p>	<p>Vocabulary Gelatinisation, high risk foods, minerals, sensory profile and sensory vocabulary. Roux and all in one method Salmonella Food probe Modification and adaption</p>	<p>Careers Links Find out about all aspects of food careers - https://tastycareers.org.uk https://www.foodafactoflife.org.uk/whole-school/careers-in-food/</p>
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