

## Year 8 Food Technology Plan

Topics covered	Assessments
<p><b>Starters</b>            Shopping – different shops, markets, online            Traffic Light Labelling – nutrition labelling            Designing starters            Classification of vegetables – importance in the diet            Safe use of small equipment</p> <p><b>Main Meals</b>            Meal planning            Costing dishes – how to economise            Vegetarianism – different types            Feeding the elderly – balanced diets, lack of money (pension)            Feeding teenagers – healthy foods</p> <p><b>Desserts</b>            Dairy foods – use of cream, cream cheese, yoghurt, milk            Costing – calculating cost per serving            Evaluations – assessing strengths and weaknesses of the work            Fridges and freezers            Evaluations</p>	<p>Each project is assessed according to National Curriculum guidelines for Key Stage 3.</p> <p>Pupils assess their own work at the end of each project. Targets are negotiated and written in the pupil planner.</p> <p>The main emphasis is on practical skills that are marked according to:</p> <ul style="list-style-type: none"> <li>- Preparation before the lesson (homework)</li> <li>- Safe and correct use of equipment</li> <li>- Working hygienically</li> <li>- Final outcome with formative feedback</li> </ul>
<p><b>Home enrichment opportunities</b></p> <ul style="list-style-type: none"> <li>• Watching cooking programmes</li> <li>• Practising recipes at home</li> <li>• Reading recipes, food magazines</li> <li>• Helping with shopping, preparing food at home</li> </ul>	