High Tunstall College of Science Curriculum Intent

Subject: Food & Nutrition Year: 8 Summer (COVID)



Topic: Food & Nutrition. Homemade meals

| | Food and Nutrition | | Progress | | |
|-----------------------|---|---|----------|---|--|
| Topic | Key ideas | R | Α | G | |
| Food com- modities | I can demonstrate how to achieve food safety and hygiene in the food kitchen and why routines are in place | | | | |
| | I can demonstrate confidently a range of practical skills i.e. use of the hob, boiling, sauce making, browning, oven baking, all in one, whisking, coating, safe handling of meat, crushing and presentation | | | | |
| | I can identify and discuss a range of social, moral, cultural and environmental issues that are linked within the food industry | | | | |
| | I can describe and explain functions of ingredients used in a product (why they are used and what they do). | | | | |
| | I can explain what coagulation, aeration and dextrinisation mean | | | | |

| Lesson | Learning Focus | Assessment | Key Words |
|--------|---|--|--|
| 1 | Can you explain how to make a potato topped pie? Can you brown raw mince on the hob and explain how to handle raw meat safely? | Practical product, photographs, Q&A, assessment | Cottage pie, hassle back potatoes, carbohydrate, protein, origin, oven bake |
| 2&3 | Can you identify and discuss social, moral and ethical issues linked to meat production? Can you suggest alternative ingredients to meet social, moral or ethical beliefs and justify your decisions. | Formative questioning | Social, Moral, Ethical, Vegetarian, Vegan, Religion, Dietary needs, Belief, Alternative. |
| 4&5 | Can you make a Victoria sponge cake and explain the origin of this cake? Can you explain the words coagulation, aeration and dextrinisation? | Practical product, photo- graphs, Q&A, frayers model | Sponge, coagulation, aeration, dextrinisation, |
| 6 | Can you make a scotch egg and explain why you coat the meat in the flour, egg, breadcrumb way? | Practical product, photo- graphs, Q&A | Handling raw meat, coating, oven baking |
| 7 | Can you reflect and review your progress in Food and Nutrition? Can you identify areas of strength and areas of development? | Assessment questions and feedback—functions of ingredients and key terms | |