

PRIOR LEARNING

Eatwell Guide

Basic nutrition (protein, fat, carbohydrate, minerals and vitamins-sources and function.

Food hygiene

Personal hygiene

Safety

Practical: Savoury bites, scones and pizza

FUTURE LEARNING

Macro/micro nutrients

Versatility of eggs

Sustainable foods

Practical: Calzone, lasagne and Victoria sponge

CROSS CURRICULAR LINKS:

Maths: Weighing and measuring, ratios & cutting and shaping

Science: Science of food

DESIGN & TECHNOLOGY: YEAR 8 FOOD

MAKE



knife skills
weighing and measuring
decoration
whisked sponge
yeast based dough
shaping
starch based sauce
pasta



TECHNICAL KNOWLEDGE

Food spoilage and contamination
Micro organisms
Special dietary requirements



EVALUATE

All practical work:

Bread rolls, roulade and pasta bake. (remember to take a photograph for evidence)

EVIDENCE IN BOOK



☐ EVALUATION OF PRACTICAL WORK
DATE SET:

☐ EVALUATION OF PRACTICAL WORK
DATE SET:

☐ MICRO ORGANISMS LEAFLET
DATE SET:

☐ END OF UNIT TEST
DATE SET:

TOOLS, EQUIPMENT & PROCESSES

Measuring jug	Baking tray	Proving
Chopping board	Glazing	Gelatinisation
Vegetable knife	Whisking	Hob
Wooden spoon	Kneading	Decorating

CAREER LINKS, INDEPENDENT STUDY IDEAS

- Chef
- New food design
- Nutritionist
- BBC Good food
- Trial recipes

DT 3 MSS SAVAGE

KEY WORD	IMAGE	DEFINITION	KEY WORD	IMAGE	DEFINITION
Food Spoilage		Is where a food product becomes unsafe to eat	Vegetarian		A person who does not eat meat or fish, and sometimes other animal products, especially for moral, religious or health reasons.
Contamination		The action of making food unsafe to eat	Recipe		A set of instructions for preparing a particular dish, including a list of the ingredients required.
Micro-organisms		A Microscopic organism such as bacteria, yeast or fungus.	Lactose intolerant		Inability to digest lactose (sugar found in milk)
Dietary		Relating to or provided by our diet (food we eat)	Nutrition		The process of providing or obtaining the food necessary for health and growth.
Coeliac		Having an allergy to the protein found in wheat (gluten)	Roulade		A dish cooked or served in the form of a roll, typically made from a sponge, spread with a soft filling and rolled up into a spiral.