

Stone Hill School  
Curriculum Plan 2019/20  
**FOOD TECHNOLOGY: YEAR 8**

**Intent:**

**The aims of the Y8 Food Technology programme:**

- To understand and apply the principles of a healthy and varied diet (NC)
- To begin to take responsibility for their own actions towards others and the environment
- To consider others in terms of recycling, food allergens, cooking for others, etc.
- To begin to understand the importance of food and a budget
- To develop their taste and pallet and gain confidence to explore different recipes
- To develop pupil's confidence and awareness of residential and cooking requirements

**KEY WORDS:** Recycle, waste, packaging, wider world, exercise, lifestyle, allergens, first aid, emergency, budget, value

Term	Week/s	Topic/Theme <i>Steam</i>	Learning Objective/s Knowledge and Skills To know, to use, to apply...	Literacy Link Numeracy Link SMSC Link Gatsby Benchmark
<b>Autumn (1)</b> 8 weeks Recycling & Diet	1-4	Recycling and Waste	<p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To use and understand the term 'recycle'.</li> <li>-To begin to explore the harmful effects waste can have on the environment.</li> <li>- Begin to understand ways to be more economical with food/food packaging.</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-Be able to recognise recycling logos on packaging</li> <li>-Recognise how we recycle in school and as a community.</li> </ul>	<p><b>SMSC:</b> Effects of recycling on the wider world <b>Literacy:</b> Reading labels/logos to interpret recycling methods</p>
	5-8	Diet and Exercise	<p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To begin to link diet to exercise</li> <li>-To recognise contributing factors to a healthy lifestyle</li> <li>-To name ways of being healthier through diet and exercise</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-To begin to take responsibility for their own diet and exercise choices.</li> <li>-To understand the affects to their body a poor diet and exercise can have.</li> </ul>	
<b>Autumn (2)</b> 7 Weeks	1-3	Allergens and First Aid	<p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To recognise what a food allergy is.</li> <li>-To know what to do in an emergency.</li> <li>-To explore how people with allergens gain their protein/nutrition in other ways.</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>- To develop their skills on how to read and check labelling for allergy/nutritional information.</li> <li>-To develop their understanding on how to help someone suffering an allergic reaction.</li> <li>To understand and develop their knowledge of first aid.</li> </ul>	<p><b>Literacy:</b> Reading food labels to check for allergens.</p>
	4-7	Festive celebrations around the world	<p><b>Learning Objectives</b></p>	<p><b>SMSC:</b> To celebrate worldwide food cultures and traditions.</p>

			<p>-To explore food festivities throughout the world.          -To research different food traditions.          -To recognise food celebrations in the UK.</p> <p><b>Knowledge and Skills</b></p> <p>-To recognise main ingredients needed to prepare various food dishes.          -To link the country to the food dish.</p>	<b>Literacy:</b> Researching other countries.
<b>Spring (1)</b> 6 Weeks	1-3	Cooking Outside	<p><b>Learning Objectives</b></p> <p>-To recognise and use outdoor cooking equipment.          -To follow simple cooking instructions for outdoors.          -To name common food used for outdoor cooking.</p> <p><b>Knowledge and Skills</b></p> <p>-Know how to use camping equipment.          -Follow correct safety measures.          -Be able to check when food is thoroughly cooked through.          -Be self-sufficient in the outdoors</p>	<b>Numeracy:</b> Timings of food.
	4-6	Cooking on a budget/for others	<p><b>Learning Objectives</b></p> <p>-To know how to set a budget.          -To be able to buy a list of ingredients from a supermarket.</p> <p><b>Knowledge and Skills</b></p> <p>-Begin to know the value of money.          -Consider the needs of others.</p>	<b>Numeracy:</b> Understanding the value of money To transfer skills learnt in school in a real life setting
The above units are repeated from after February half term until Summer for the other year group.				

**Intended impact:**  
**Explain how the above will ensure pupils are ready for their next year**

- Pupils will have furthered their understanding of food in the wider world
- Pupils will have gained experience of cooking for others and cooking in different environments (residential focused)
- Pupils will have gained an understanding of budgeting and supermarket shopping.