

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 pupils confidence and awareness of residential and cooking requirements.

Term	Week/s	Topic/Theme <i>Key vocabulary including Tier 3 subject specific words</i>	Learning Objective/s Knowledge and Skills To know, to use, to apply...	Links to: Literacy, Numeracy, SMSC, Gatsby Benchmarks
Autumn (1) 8 weeks Recycling & Diet	1-4	Recycling and Waste Recycle, waste, harmful, effect, worldwide, economical, packaging, logo	Learning Objectives To use and understand the term 'recycle'. To begin to explore the harmful effects waste can have on the environment. Begin to understand ways to be more economical with food/food packaging. Be able to recognise recycling logos on packaging. Recognise how we recycle in school and as a community.	Literacy: Reading labels/logos to interpret information. Numeracy: Making connections and comparisons. SMSC: Learning about others.
	5-8	Diet and Exercise Exercise, lifestyle, healthy, unhealthy, food	Learning Objectives To begin to link diet to exercise. To recognise contributing factors to a healthy lifestyle. To name ways of being healthier through diet and exercise. To begin to take responsibility for their own diet and exercise choices. To understand the affects to their body a poor diet and exercise can have.	Literacy: Comprehend, Infer information. Numeracy: Trial and improvement.
Autumn (2) 7 Weeks	1-3	Allergens and First Aid Allergy, emergency, allergens, safety, ingredients, allergic, first aid, help	Learning Objectives To recognise what a food allergy is. To know what to do in an emergency. To explore how people with allergens gain their protein/nutrition in other ways. To develop their skills on how to read and check labelling for allergy/nutritional information. To develop their understanding on how to help someone suffering an allergic reaction. To understand and develop their knowledge of first aid.	Literacy: Reading food labels to check for allergens. Numeracy: Visualisation. SMSC: Learning about others.
	4-7	Festive celebrations around the world Celebrate, festivities, traditions, countries, cultures	Learning Objectives To explore food festivities throughout the world. To research different food traditions. To recognise food celebrations in the UK. To recognise main ingredients needed to prepare various food dishes. To link the country to the food dish.	Literacy: Researching other countries. SMSC: To celebrate worldwide food cultures and traditions.
Spring (1) 6 Weeks	1-3	Cooking Outside	Learning Objectives	Literacy: Ask and answer questions. Numeracy: Timings of food.

		Instructions, outdoor, camping, equipment, timings	<p>To recognise and use outdoor cooking equipment.</p> <p>To follow simple cooking instructions for outdoors.</p> <p>To name common food used for outdoor cooking.</p> <p>Know how to use camping equipment.</p> <p>Follow correct safety measures.</p> <p>Be able to check when food is thoroughly cooked through.</p> <p>Be self-sufficient in the outdoors.</p>	
	4-6	Cooking on a budget/for others Budget, ingredients, money, real life	<p>Learning Objectives</p> <p>To know how to set a budget.</p> <p>To be able to buy a list of ingredients from a supermarket.</p> <p>Begin to know the value of money.</p> <p>Consider the needs of others.</p>	<p>Literacy: Role play.</p> <p>Numeracy: Understanding the value of money.</p> <p>To transfer skills learnt in school in a real life setting.</p>
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.

