

## **Food PoS: Year 8 HT1**

Students will colour code as they work through the scheme of work.

Students study food on alternate weeks

Students will learn about ... Health and safety, high risk foods, HACCP and a variety of equipment and processes through making cheesecake and dough.		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>	<p>Students will be able to do, assess and evaluate the following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>
<p>Assessment</p> <p>Teacher professional judgement based on both written folder work and practical activities</p>		

## **Food PoS: Year 8 HT2**

Students will colour code as they work through the scheme of work.

Students study food on alternate weeks

Students will learn about ... Quality control, food storage, diet related illness and gluten through cake making and practical food science investigations		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>	<p>Students will be able to do, assess and evaluate the following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>
<p>Assessment</p> <p>Teacher professional judgement based on both written folder work and practical activities</p>		

**Food PoS: Year 8 HT3**

Students will colour code as they work through the scheme of work.  
Students study food on alternate weeks

Students will learn about ... Food provenance, bacterial contamination, reducing and simmering through making ragu and pasta bolognaise.		
Grade 1-3	Grade 4-6	Grade 7-9
Students will be able to do following:  demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition  safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes  make straightforward and obvious comments on: <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>	Students will be able to do the following:  demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition  safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity  analyse and evaluate, to draw coherent conclusions : <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>	Students will be able to do, assess and evaluate the following:  demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition  safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes  critically analyse and evaluate, to draw well-evidenced conclusions: <ul style="list-style-type: none"><li>• issues relating to food choices, provenance and production</li><li>• food made by themselves and others</li></ul>
Assessment		
Teacher professional judgement based on both written folder work and practical activities and a written exam style test.		

**Food PoS: Year 8 HT4**

Students will colour code as they work through the scheme of work.  
 Students study food on alternate weeks

Students will learn about ... The need for accuracy and planning and the whisking in method through making Swiss rolls and fruit flans and a practical food science investigation		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do, assess and evaluate the following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>
<p>Assessment</p> <p>Teacher professional judgement based on both written folder work and practical activities.</p>		

**Food PoS: Year 8 HT5**

Students will colour code as they work through the scheme of work.  
 Students study food on alternate weeks

Students will learn about ... Special dietary requirements and preservation techniques through designing and making astronaut food.		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do, assess and evaluate the following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>
<p>Assessment</p> <p>Teacher professional judgement based on both written folder work and practical activities.</p>		

**Food PoS: Year 8 HT6**

Students will colour code as they work through the scheme of work.  
 Students study food on alternate weeks

Students will learn about ... Special dietary requirements, preservation techniques and shelf life through designing and making astronaut food.		
Grade 1-3	Grade 4-6	Grade 7-9
<p>Students will be able to do following:</p> <p>demonstrate some relevant knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely apply limited skills to some equipment and ingredients to plan, prepare and present simple dishes</p> <p>make straightforward and obvious comments on:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do the following:</p> <p>demonstrate mostly accurate and appropriate knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply competent technical skills to a range of equipment and ingredients to plan, prepare and present dishes with some degree of complexity</p> <p>analyse and evaluate, to draw coherent conclusions :</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>	<p>Students will be able to do, assess and evaluate the following:</p> <p>demonstrate relevant and comprehensive knowledge and understanding of the concepts, principles and properties of food science, cooking and nutrition</p> <p>safely and effectively apply precise and sophisticated technical skills when using a wide range of equipment and ingredients to plan, prepare and present complex dishes</p> <p>critically analyse and evaluate, to draw well-evidenced conclusions:</p> <ul style="list-style-type: none"> <li>• issues relating to food choices, provenance and production</li> <li>• food made by themselves and others</li> </ul>
<p>Assessment</p> <p>Teacher professional judgement based on both written folder work and practical activities and a written exam style test.</p>		