

Overview (Key Stage 3)

Year	Year 8 Culinary Arts					
Foci	This scheme of work has been developed to enable pupils to learn how to cook a range of dishes safely and hygienically and to apply their knowledge of nutrition. In addition, they will consider the factors that affect food choice, food availability and food waste.					
Time	HT1	HT2	HT3	HT4	HT5	HT6
Project	Setting up a kitchen	Mini project-Italy	Planning a menu	Functions of ingredients	Food diary	Adapting dishes
Subject	Food safety	Mini brief	Food Provenance	Food Science	Food Nutrition and Health	Food Choices
Key Idea	Recall of H and S	Research/plan a dish	Recall, revision	Recall, revision	Recall of Eatwell guide	Recall of food choices
Spec. Ref	N/A	N/A	N/A	N/A	N/A	N/A
Driving Question	How do the 4 C's relate to HACCP or Hazard?	What is my experience of Italian food?	What considerations are there when planning a menu.	How do ingredients react with each other?	What is nutritional analysis?	Do we all need the same energy needs? And what factors influence the food we eat?
Topics	Kitchen hazards, advanced knife skills, hygiene, use of oven and hob, the 4 C's, cross contamination, food related illness.	Pasta making from scratch Sauce making Researching History and Geography of Italy and its ingredients.	Seasonality, food miles, carbon footprint, sustainability, organic v non organic, food waste and availability and farming.	Function of ingredients in dishes, chemical reactions, mini experiments, how heat is transferred.	Principles of the Eatwell guide, Main nutrients, sources and function, hydration, food diary	Diets for age groups-teens, special diets, considerations when planning menu, school food plan, food and drink choice,
Assessment	Ongoing formative assessment and summative assessment termly					



LEARNING TOGETHER, ACHIEVING EXCELLENCE:
CURRICULUM OVERVIEW - Long term plan - Year 8
Culinary Arts