

Subject: Food Technology

Year 8

**Curriculum Map
2017 -2018**

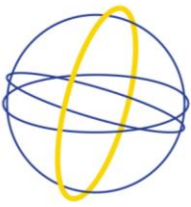
Week Commencing	Topic (including links to additional resources)	Assessment Window
9/10/17	Practical 3 (Viennese whirls) students demonstrate learnt skills to produce the product to a suitable standard. (skills: producing a dough and piping) Homework task- Evaluate product (booklet and ingredients required)	
16/10/17	Food and nutrition for the body focusing on the effects of given foods on given people (Booklet and help sheets required) Demonstration 4 (Pizza) understanding recipe processes, equipment and safe procedures. Understanding yeast, skills: producing a bread dough and kneading. Homework task- Prices for the different ingredients for the base and 3 toppings (Booklets required)	AR1
October Half Term		
30/10/17	Practical 4 (pizza) students demonstrate learnt skills to produce the product to a suitable standard. (skills: producing a bread dough and kneading) Homework task -Evaluate product (booklet and ingredients required)	AR1
6/11/17	Lifestyles and costing recipes to contrast against existing completed meals. (Booklet and help sheet required) Vitamins and minerals looking at the effects of different vitamins and minerals have on us. Homework task - Find where a fruit, vegetable and one other food has travelled from (country of origin) (Booklet and help sheets required)	
13/11/17	Food travel, looking at how we import foods from around the world and the impacts that that has.	
20/11/17	Food poisoning test, food room reintegration and safe storage of chilled foods. (Booklets Required) Demonstration 1 (burgers) understanding recipe processes, equipment and safe procedures, skills: Handling raw meat and individual product development. Homework task -Definitions (Booklets required)	

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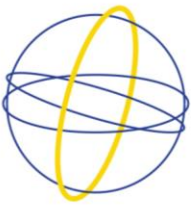
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27/11/17	Practical 1 (burgers) students demonstrate learnt skills to produce the product to a suitable standard (handling raw meat and individual product development). Homework task -Evaluate product (booklet and ingredients required)	
4/12/17	Understanding special diets and designing for special diets and specific consumers. (Booklet and help sheets required) Demonstration 2 (Thai green curry) understanding recipe processes, equipment and safe procedures. Focus on world cuisine and ingredients, skills: Handling raw meat. Homework task- Safety self-assessment (Booklets required)	
11/12/17	Practical 2 (Thai green curry) students demonstrate learnt skills to produce the product to a suitable standard. (Focus on world cuisine and ingredients, skills: Handling raw meat) Homework task - Evaluate product (booklet and ingredients required)	
Christmas Break		
1/1/18	Cleaning down procedures, hygiene and safety practices. (Booklet and help sheets required) Demonstration 3 (Viennese whirles) understanding recipe processes, equipment and safe procedures. skills: producing a dough and piping). Homework task - Design your product (Booklets required)	
8/1/18	Practical 3 (Viennese whirles) students demonstrate learnt skills to produce the product to a suitable standard. (skills: producing a dough and piping) Homework task evaluate product (booklet and ingredients required)	
15/1/18	Food and nutrition for the body focusing on the effects of given foods on given people (Booklet and help sheets required) Demonstration 4 (Pizza) understanding recipe processes, equipment and safe procedures. Understanding yeast, skills: producing a bread dough and kneading. Homework task prices for the different ingredients for the base and 3 toppings (Booklets required)	
22/1/18	Practical 4 (pizza) students demonstrate learnt skills to produce the product to a suitable standard. (skills: producing a bread dough and kneading) Homework task -Evaluate product (booklet and ingredients required)	AR2
29/1/18	Lifestyles and costing recipes to contrast against existing completed meals. (Booklet and help sheet required) Vitamins and minerals looking at the effects of different vitamins and minerals have on us. Homework task find where a fruit, vegetable and one other food has travelled from (country of origin) (Booklet and help sheets required)	AR2

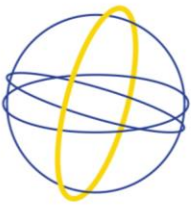
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5/2/18	Food travel, looking at how we import foods from around the world and the impacts that that has.	
12/2/18	Food poisoning test, food room reintegration and safe storage of chilled foods. (Booklets Required) Demonstration 1 (burgers) understanding recipe processes, equipment and safe procedures, skills: Handling raw meat and individual product development. Homework task Definitions (Booklets required)	
February Half Term		
26/2/18	Practical 1 (burgers) students demonstrate learnt skills to produce the product to a suitable standard. (handling raw meat and individual product development) Homework task -Evaluate product (booklet and ingredients required)	
5/3/18	Understanding special diets and designing for special diets and specific consumers (Booklet and help sheets required) Demonstration 2 (Thai green curry) understanding recipe processes, equipment and safe procedures. Focus on world cuisine and ingredients, skills: Handling raw meat. Homework task - Safety self-assessment (Booklets required)	
12/3/18	Practical 2 (Thai green curry) students demonstrate learnt skills to produce the product to a suitable standard. (Focus on world cuisine and ingredients, skills: Handling raw meat) Homework task - Evaluate product (booklet and ingredients required)	
19/3/18	Cleaning down procedures, hygiene and safety practices. (Booklet and help sheets required) Demonstration 3 (Viennese whirls) understanding recipe processes, equipment and safe procedures. skills: producing a dough and piping). Homework task - Design your product (Booklets required)	
26/3/18	Practical 3 (Viennese whirls) students demonstrate learnt skills to produce the product to a suitable standard. (skills: producing a dough and piping Homework task - Evaluate product (booklet and ingredients required)	
Easter		
16/4/18	Food and nutrition for the body focusing on the effects of given foods on given people (Booklet and help sheets required) Demonstration 4 (Pizza) understanding recipe processes, equipment and safe procedures. Understanding yeast, skills: producing a bread dough and kneading.	AR3

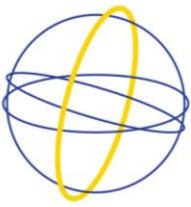
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	Homework task prices for the different ingredients for the base and 3 toppings (Booklets required)	
23/4/18	Practical 4 (pizza) students demonstrate learnt skills to produce the product to a suitable standard. (skills: producing a bread dough and kneading) Homework task - Evaluate product (booklet and ingredients required)	AR3
30/4/18	Lifestyles and costing recipes to contrast against existing completed meals. (Booklet and help sheet required) Vitamins and minerals looking at the effects of different vitamins and minerals have on us. Homework task- Find where a fruit, vegetable and one other food has travelled from (country of origin) (Booklet and help sheets required)	
7/5/18	Food travel, looking at how we import foods from around the world and the impacts that that has	
14/5/18	Food poisoning test, food room reintegration and safe storage of chilled foods. (Booklets Required) Demonstration 1 (burgers) understanding recipe processes, equipment and safe procedures, skills: Handling raw meat and individual product development. Homework task- Definitions (Booklets required)	
21/5/18	Practical 1 (burgers) students demonstrate learnt skills to produce the product to a suitable standard. (handling raw meat and individual product development) Homework task - Evaluate product (booklet and ingredients required)	
May Half Term		
4/6/18	Understanding special diets and designing for special diets and specific consumers (Booklet and help sheets required) Demonstration 2 (Thai green curry) understanding recipe processes, equipment and safe procedures. Focus on world cuisine and ingredients, skills: Handling raw meat. Homework task - Safety self-assessment (Booklets required)	
11/6/18	Practical 2 (Thai green curry) students demonstrate learnt skills to produce the product to a suitable standard. (Focus on world cuisine and ingredients, skills: Handling raw meat) Homework task - Evaluate product (booklet and ingredients required)	
18/6/18	Cleaning down procedures, hygiene and safety practices. (Booklet and help sheets required) Demonstration 3 (Viennese whirls) understanding recipe processes, equipment and safe procedures. skills: producing a dough and piping). Homework task - Design your product	

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	(Booklets required)	
25/6/18	Practical 3 (Viennese whirls) students demonstrate learnt skills to produce the product to a suitable standard. (skills: producing a dough and piping) Homework task - Evaluate product (booklet and ingredients required)	AR4
2/7/18	Food and nutrition for the body focusing on the effects of given foods on given people (Booklet and help sheets required) Demonstration 4 (Pizza) understanding recipe processes, equipment and safe procedures. Understanding yeast, skills: producing a bread dough and kneading. Homework task- Prices for the different ingredients for the base and 3 toppings. (Booklets required)	AR4
9/7/18	Practical 4 (pizza) students demonstrate learnt skills to produce the product to a suitable standard. (skills: producing a bread dough and kneading) Homework task - Evaluate product (booklet and ingredients required)	
16/7/18	Lifestyles and costing recipes to contrast against existing completed meals. (Booklet and help sheet required) Vitamins and minerals looking at the effects of different vitamins and minerals have on us. Homework task- Find where a fruit, vegetable and one other food has travelled from (country of origin). (Booklet and help sheets required)	

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