

<b>Year 8 Curriculum Sequencing Grid 2023-2024</b>	
<b>Subject:</b>	<b>Food</b>
Unit <i>(Tablet in 39 week plan)</i>	Healthy Eating  10 double lessons
Key Retainable Skills <i>(required for Y11)</i> <i>What... How... Why...</i>	Skills required for independent learning, hygiene and safe practice focusing on handling and storage of meat products.  Introduction to dietary illnesses and ways to prevent or combat conditions such as obesity, CAD, diabetes.  The ability to plan and make dishes understanding healthy modifications  Increase mathematical skills in quality control of burgers and portion sizes  Further develop skills to work as part of a team
Key Retainable Knowledge <i>(required for Y11)</i> <i>What... How.... Why....</i>	Understand the importance of food safety in storage/preparation & cooking Understand function of Ingredients The relationship between healthy eating and the human body be able to produce modified healthy dishes
Key Technical Vocabulary <i>To be modelled and deliberately practiced in context.</i>	Dietary disease, Obesity, Diabetes, constipation, dental caries, coronary heart disease, fibre, saturated/unsaturated fats, quality control, food provenance, aeration
Opportunities for reading	Recipe cards, dietary requirements, dietary disease information sheets

<p>Developing Cultural Capital <i>Essential knowledge and skills of educated citizens.</i></p>	<p>Practical cookery, Healthy Lifestyle, safety &amp; Hygiene in a kitchen, working with others Food provenance</p>
<p>Authentic Connections – Cross Curricular Links</p>	<p>Maths – weighing &amp; measuring Science – Eatwell guide English – Oracy/reading Geography – where food comes from &amp; climate change (carbon footprints)</p>
<p>Key Assessment</p>	<p>Short answer questions on content (AO1) with one extended answer question for guided practice</p>