|  |
| --- |
| **Year 8 Curriculum Overview [2024-2025]** **Subject: Food Technology**  |
| **Rotation** | **Knowledge & Understanding** | **Literacy Skills****Opportunities for****developing** **literacy skills** | **Employability Skills****[if any]** | **Assessment Opportunities** |
| **Composites** | **Components****[KEY concepts & subject specific vocab]** | **Formal Retrieval****[if any]** |
| 9 week rotation | * Health and Safety
* Cross-contamination
* Fats
* Nutrition – water and dietary fibre, nutrients
* Modification
* Cooking methods
 | * Food storage and safety
* Heat transfer methods
* Sensory evaluation
* Fats
* Recipe modifications
* Hydration – role of water
* Vegetables
* Laminating pastry
* Macro – micro nutrients
* Cross contamination
 | * Eatwell guide

 * Application of knife, hob & grill safety.
* Measurements / weighing of ingredients
* Disciplinary literacy
 | * Disciplinary literacy
* Listening skills
* Communication skills
* Oracy
 | * Staying healthy
* Listening
* Following instructions
* Time management
* Team working
* numeracy
 | * Health and safety and hygiene formative
* MCQ x 2
* MAD feedback
 |
| Cathlocity across the Food curriculum. | Departmental Saint – Saint Martha – Patron Saint of Hospitality Creativity and service to others, through engaging students to design and create dishes which are adapted to improve the lives of those with different dietary / religious / allergy needs.  |