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| **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. | | | | | |