

Year 8 2016-17								
Half-term	Topic	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7
1	The food is produced, processed and sold in different ways, e.g: conventional, organic farming, fair trade. That people choose different types of food and that this may be influenced by availability, season, need, cost, where the food is produced, culture and religion.	Introduction to food technology and the kitchen environment, hygiene, health, safety, seasonality and fair trade	Practical's: Accurate knife skills, simmering, stir frying, combining <ul style="list-style-type: none"> • Spaghetti Bolognaise • Tomato Pasta • Vegetable Stir Fry • Vegetable Curry • Burgers 					Evaluation, sensory analysis, culture and religion activities
2	How to store, prepare and cook food safely and hygienically. How to use date-mark and storage instructions. How to select and prepare ingredients.	Introduction to packaging legislation.	Practical's: Accurate Knife skills, simmering, all in one method, baking, shaping, kneading and proving <ul style="list-style-type: none"> • Savoury Rice • Carrot Cake • Bread Rolls • Pizza • Macaroni Cheese 					Evaluation and recap the links between the theory and practical's.
3	How to use taste, texture and smell to decide how to season dishes and combine ingredients. How to adapt a recipe. How to cook a repertoire of predominantly savoury dishes to feed themselves and others a healthy varied diet.	Introduction to the design brief: Design a dish suitable to be served in the school canteen.	Research the current legislation "Healthy Schools"	Design work: Brief, Analysis 3+ ideas. Final idea.	Practical's: Presentation, designing, annotation, healthy eating and independent learning <ul style="list-style-type: none"> • Trial One – Evaluation • Cook off – Canteen dish 		Evaluation and write up the project.	
4	How to use utensils and electrical equipment, how to apply heat in different ways.	Introduction to mass production	Practical's: yeast science, shaping, kneading, proving <ul style="list-style-type: none"> • Cheese topped rolls • Fruity hedgehog buns • Focaccia • Chelsea Buns • Bread design 					Evaluation, sensory analysis, design packaging for the bread design

Technology is taught on a rotation so that each group has 4 half terms in each area: Food, Resistant Materials and Art