

HIGHFIELDS SCHOOL

OVERVIEW - SCHEME OF WORK



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SUBJECT: FOOD TECHNOLOGY

KEY STAGE: 3

AUTUMN TERM - YEAR 7	SPRING TERM - YEAR 7	SUMMER TERM - YEAR 7
<p>Module 1- Fruit and Vegetables To introduce researching & analysing, planning, designing and creating, evaluating, literacy, presenting and feedback skills. Knowledge and understanding of healthy eating. The "eatwell plate" Government guidelines for healthy eating Seasonal fruit and vegetables Origins of fruit and vegetables Nutritional value of fruits and vegetables</p>	<p>Module 2 - Foods from around the world To develop researching & analysing, planning, designing and creating, evaluating, literacy, presenting and feedback skills. Knowledge of international cuisine. To understand that food goes through basic processes before it reaches us and understand how we process food at home to make it edible and safe To prepare a three course meal in groups of three that represents a chosen cuisine</p>	<p>Module 3 - Baked products To further develop in preparation for year 8: researching & analysing, planning, designing and creating, evaluating, literacy, presenting and feedback skills. To develop knowledge of functions of ingredients in baked products. Develop an understanding of moral issues related to the food industry for example fair trade.</p>
<p>Practical work Fruit tasting (sensory analysis) Fruit salad Fruit crumble Vegetable tasting – cooking methods Vegetable pasta Seasonal practical</p>	<p>Practical work Vegetable curry Vegetable stir fry Danish pastries Three course meal Seasonal practical</p>	<p>Practical work Focaccia bread and evaluation Pizza and evaluation Design own bread product</p>
<p>ASSESSMENT Students are assessed for their knowledge and skills in the following areas: Knife skills/ hygiene and safety Researching & analysing, Planning, Designing and creating, Evaluating, Team work, Literacy and Presenting</p> <p>Standard assessments are on: Presenting – Healthy eating article Planning – Adapted recipe</p>	<p>ASSESSMENT Students are assessed for their knowledge and skills in the following areas: Skills of shaping the pastry twists, cutting the apple slices and glazing Apply the principles of food safety and hygiene when cooking. Skills of using a hob, frying, using a sharp knife. Researching & analysing, Planning, Designing and creating, Evaluating, Team work Literacy and Presenting.</p> <p>Standard assessments are on: Researching & Analysing - World foods Making – Danish pastries</p>	<p>ASSESSMENT Students are assessed for their knowledge and skills in the following areas: Researching & analysing, Planning, Designing and creating, Evaluating, Literacy, Teamwork and Presenting.</p> <p>Standard assessments are on: Making – Bread product Evaluating – Bread product</p>

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AUTUMN TERM - YEAR 8	SPRING TERM - YEAR 8	SUMMER TERM - YEAR 8
<p>Module 1: Healthy eating</p> <p>Nutritional requirements Functions of ingredients Categories of fruit and vegetables Planning Portion control Evaluation Targeted diets Planning Adapting a recipe for targeted diets Sources of fruit and vegetable (horticulture) Seasonal Fruit and vegetables</p>	<p>Module 1 is repeated with the other half of the year group.</p> <p>Nutritional requirements Functions of ingredients Categories of fruit and vegetables Planning Portion control Evaluation Targeted diets Planning Adapting a recipe for targeted diets Sources of fruit and vegetables (horticulture) Seasonal Fruit and vegetable</p>	<p>Students who have chosen to do Food for the remainder of year 8.</p> <p>Module 2: Fancy food and Meat</p> <p>Meat Manufacturing – industrial/organic/home Planning for adapted recipe. Adapted recipe 3 (Design and Make) Safe storage of meat Religious/cultural attitudes to meat.</p>
<p>Practical work</p> <p>Fruit scones, Carrot cake, Vegetable stir fry, Vegetable stew Vegetable burger, Adapting a recipe. Seasonal practical</p>	<p>Practical work</p> <p>Fruit scones, Carrot cake, Vegetable stir fry, Vegetable stew Vegetable burger, Adapting a recipe. Seasonal practical</p>	<p>Practical work</p> <p>Decoration techniques. Pastry tarts, Pizza rollers, Adapted recipe, Lemon cheesecake.</p>
<p>ASSESSMENT</p> <p>Students are assessed for their knowledge and skills in the following areas: Researching & analysing, Planning, Designing and creating, Evaluating, Literacy and Presenting.</p> <p>Standard assessments are on: Making – Veg stir fry Planning, designing and creating – Adapted recipe.</p>	<p>ASSESSMENT</p> <p>Students are assessed for their knowledge and skills in the following areas: Researching & analysing, Planning, Designing and creating, Evaluating, Literacy and Presenting.</p> <p>Standard assessments are on: Making – Veg stir fry Planning, designing and creating – Adapted recipe.</p>	<p>ASSESSMENT</p> <p>Students are assessed for their knowledge and skills in the following areas: Researching and analysing, Presenting, Making, Planning (designing and creating)</p> <p>Standard assessments are on: Evaluation and researching and analysing.</p>

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AUTUMN TERM - YEAR 9	SPRING TERM - YEAR 9	SUMMER TERM - YEAR 9
<p>Theory – classwork and homework Safety and hygiene in food Food diary Breakfast theory Egg theory Nutrition and food safety Government initiatives Food poisoning Vitamins and minerals poster Planning – timeplans Dietary requirements</p>	<p>Theory – classwork and homework Pastry – sweet and savoury Presentation of practical work Cuts of meat Fruit and vegetables Independent study task – healthy eating Multi-cultural food Research on different cake decorating</p>	<p>Theory – classwork and homework Different garnishing techniques How to economise recipes/how to pass them on How to evaluate properly ready for Jamie Oliver assessment Jamie Oliver assessment planning booklet and 2 practicals.</p>
<p>Practical work Omelette Full English breakfast Kebabs Pizza (calzone) Fajitas Bolognese Risotto Lasagne Brownies Chocolate log/rocky road</p>	<p>Practical work Design and Make pastry product trial (sweet or savoury) Design and Make pastry product final (sweet or savoury) Pasta with basic tomato sauce Spaghetti al la carb Ginger and lemon pots Victoria sponge – Highfields Bake Off! Roast dinner Burgers</p>	<p>Practical work Garnishing techniques Jamie Oliver assessment – chosen practical trial Jamie Oliver assessment – chosen practical final Curry (tagine) Biscuits Chocolate layer cake Students own choice</p>
<p>ASSESSMENT Students complete evaluations at the end of most practical lessons. Research task on food poisoning Research on dietary requirements</p> <p>Standard assessments are on: Pizza (calzone) – Making Lasagne – Planning sheets and Makin</p>	<p>ASSESSMENT Students complete evaluations at the end of most practical lessons. Research on cake decorating</p> <p>Standard assessments are on: Independent study task Pastry Design and Make project</p>	<p>ASSESSMENT Students complete evaluations at the end of most practical lessons. Research for Jamie Oliver assessment work.</p> <p>Standard assessments are on: Jamie Oliver assessment booklet – planning and making</p>