

Subject	Food
Term	Rotation 1
Duration (Approx)	16 Weeks
Module	Healthy eating

Skills and concepts to be developed and assessed (linking to identified AOs)

- Food Hygiene
- To understand and apply the principles of a healthy and varied diet
- Safe use of all equipment the pupils will use in the room
- Oven baking and cooking on the hob
- Prepare pastry, meat and chicken dishes and vegetarian dishes.

Factual knowledge to be taught and assessed (including subject specific vocabulary).

- Nutritional analysis of foods and dishes
- Understanding the need for a range of nutrients and their function in the body
- Digestion
- Vegetarianism
- Food poisoning bacteria and safe preparation of raw meat.

Formative Assessment/key piece of work prior to end of unit:

In this module we will be assessing the following:

- Making skills
- Evaluating
- Cooking and Nutrition



Building Retention: What prior learning must be built upon/revisited and how will it be assessed?

The module will assume that all pupils will have followed the year 7 module in food. However, no prior knowledge is required for a pupil to fully access the course.

Spelling-Punctuation-Grammar How will you promote high standards within this module?

- Written work is checked and corrected using school policy and literacy codes.
- Work will adhere to the school and department policy for presentation.
- Homework policy is used in order to set appropriate homework.

Summative Assessment:

All KS3 food projects are formally assessed at the end of each unit when an overall judgment will be made on:

- Acquiring skills
- Developing skills
- Proficient skills
- Excellent skills

Link forward: where next for the learning?

After this module pupil will move to a resistant material module:

Because D&T is one subject the systems pupils experience across each module will be seen again in subsequent modules even though the focus areas will be different.