

**Food and Catering
Curriculum Content**

Half Term	Year 8			
	Theory	Key Skills	Practical	Key Skills
1	Review Food Hygiene and Safety Food Poisoning	<ul style="list-style-type: none"> • understand and apply the principles of nutrition and health. • understand the seasonality and characteristics of a broad range of ingredients. • know where and how a variety of ingredients are grown, reared, caught and processed. • use research and exploration, such as the study of different cultures, to identify and understand user needs. • evaluate the success of the food they make and assess its suitability for a range of users. 	Vegetable stir fry Chilli con carne Eve's pudding	<ul style="list-style-type: none"> • selecting and preparing ingredients. • using utensils and electrical equipment. • applying heat in different ways. • using awareness of taste, texture and smell to decide how to season dishes and combine ingredients. • adapting and using their own recipes • cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet.
2	Function of ingredients baking Raising Agents		Sausage rolls Bread Carrot cake	
3	Source of ingredients and their processing Theory assessment		Seasonal baking Spaghetti carbonara/pesto Bread based pizza	

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Assessment

Internal assessment takes place termly throughout the course, and in line with the school's assessment policy. Assessments are both written and practical.