



<u>Curriculum Overview for Food Preparation and Nutrition</u> <u>Year 8</u>

Term 1: Food	l around t	the world	(Mexico)

Substantive Knowledge

- 1. Baseline test, health & safety, equipment use
- 2. Presentation skills & basic kitchen techniques
- Sensory analysis & knife skills (fruit salad)
- 4. Accuracy in preparation (Mexican cookery focus)
- 5. Eatwell Guide & balanced diet
- 6. Advanced cooking (Bridge & Claw, hob use)
- 7. Properties of food (bread investigation)
- 8. Research & creative presentation (Mexican cuisine mood boards)
- 9. Pizza design & nutrition (Eatwell focus)
- 10. Final practical & evaluation (creative presentation & detailed feedback)

Disciplinary Knowledge

- 11. Health & safety: hygiene, safe equipment use
- 12. Cooking techniques: basic → advanced, ingredient handling
- 13. Recipe execution: accuracy & consistency
- 14. Sensory analysis: conducting & explaining evaluations
- 15. Nutrition: applying Eatwell principles
- 16. Evaluation: self- and peer-assessment, improvement
- 17. Research: culinary investigation, food properties
- 18. Presentation: creative design & visuals
- 19. Organisation: planning & managing projects



Teachers lead by example. Teachers read from the board but will also encourage pupils to read aloud to the class.

Syllabification of key words.

Pupils will analyse a variety of text sources.



Hygiene
Weighing and Measuring
Cross Contamination
Equipment names
Health and Safety
Bridge and Claw
Eatwell guide and Nutrition

Health and Safety
Kitchen Equipment
Presentation Skills
Basic Kitchen Techniques
Sensory Analysis
Knife Skills
Bridge and Claw
Fruit Salad
Mexican Cookery
Advanced Cooking Skills
Hob Safety



Assessment at the end of the unit made up of short answer and long answer questions. Collect scores from formative assessments in the classroom – multiple choice questions, low stakes.

Completion of an extended piece of writing throughout the unit.



Homework booklet with tasks every week