

Our curriculum should provide an ambitious level of challenge for all students focussing on developing, securing, and applying knowledge, understanding and skills. At Key Stage 3, the curriculum should enable students to apply knowledge, understanding and skills to the new GCSE syllabi.

Subject: Food Preparation and Nutrition	Year Group: Year 8	Qualification: GCSE	Ability: Mixed
Department Vision:	To offer every students in Erdington Academy the opportunity to develop their creativity, practical knowledge and skills in preparation for the rapidly changing technology world.		
Intent: What should every student know, understand and be able to do by the end of the year?	<p>To introduce students to different diets and food culture. To impart hygiene and safety practices in Food Preparation. To explore Special Diets allergies and explain how to cater for the different diets. . To develop students' knowledge on how to prepare healthy eye appealing and tasty dishes/products. To make and create good quality product that demonstrate healthy eating and show good used of the pasta in the catering industry. To practice quantity and quality assurance. To research food miles and Food Providence. To Research Diets and Society, Micro and macro nutrients. To develop practical skills. To evaluate the outcomes of the dishes and items made; strengths, weaknesses and areas to improve.</p> <p>Focus of the activity To introduce students diets Factors affecting food choices, food providence Food and its different culture. To develop pupils knowledge on healthy eating around the world.</p>		
Substantive Knowledge for the year	<p>Introduce students to basic equipment used in food preparation and made healthy dishes/items Develop pupils' knowledge on hungry and malnutrition around the world. Develop their thinking, around special diets and symptoms of the different diets and the food that are available as substitutes. Make good quality dishes/items which demonstrate healthy eating and catering for different needs whist taking into considerations where the food come from. Research malnutrition and hunger across the word. Evaluation the dishes made using sensory analysis and compare to shop bought items.</p>		
Disciplinary Knowledge for the year	<p>Modify dishes/items to make them healthier. Pupils gain the knowledge; skills and understanding they need to carry out the DMA successfully through product evaluation activities and focused practical tasks. They should choose an appropriate method of making the products, and manufacture them</p>		

with precision, observing health and safety regulations and taking action to control identified risks. They will justify their decisions about the selection of materials/ingredients and methods of making, find out what materials/ingredients are available and use technical data to decide on their suitability for a task and understand the difference between the management of renewable energy sources and the need for energy conservation.

Literacy Development Activities. (Functional Skills of English):

There are opportunities to develop literacy skills through

- Writing frames
- Researching
- Exploring ideas
- Evaluation
- Annotation

Numeracy Development Activities. (Functional Skills of Mathematics):

There are opportunities to develop numeracy skills through

- Use of measuring equipment (Scales, Measuring spoons, measuring cups, ruler)
- Portion Control.
- Quality control
- Dimension
- Exploring scale and proportion in modelling.
- Measurement during the modelling process.

Yr:	Unit Title and number of lessons	Key Substantive Knowledge	Key Disciplinary Knowledge and Skills	Rigorous Assessable outcome(s)
Autumn Term	Hygiene and safety	The Importance of Food, kitchen and personal hygiene when in the Food room.	Develop: Students complete work book on health and safety in Food Preparation and Nutrition. Understand the safety procedures they must follow when working.	Internal pupil / teacher feedback sheet using criteria for successful outcomes. Successful completion of health and Safety booklets. DO NOW/Feedback journal with green pen/red pen feedback.

	Principles of Nutrition	(Nutrition and Nutrients) Micro Nutrients Macro Nutrients	Know the key nutrients that are needed by the body for good health. Why the body nutrients. Explain what happen if one have too much or too little nutrients.	As above.
Spring Term	Special Diets Diet and Good Health	Diets for people with Specific dietary needs and Deficiencies. What is meant by a healthy diet? Guidelines and recommendation healthy eating.	Analyse lifestyle affect food choices. Explain the different diets and symptoms: <ul style="list-style-type: none"> • Obesity • Bone Health and Dental care • Food allergies and Food tolerances • Vegetarians • Religious Diets Explore the healthy eating and society	Completion of end of unit test.
Summer Term	Food providence and food miles.	The impotence of knowing where the food we eat comes from. Food miles and how society is affected by food choice.	Research where food come from. Discuss what is food mile and GMO foods.	Same as above
	DMA on multicultural cooking	Food from around the work	Research at least 3 countries their food culture and cuisines. Make different dishes from the different country investigated. Evaluate the different dishes.	Same Above