

Subject: Technology - Food

Year Group: Year 8

Week beginning	Subject Topic	NC strand See end	Key Learning points/big questions	Independent/Home learning	Linked Assessment	Resources
2/11	<p>Introduction to Italian food and Grains as a commodity</p> <p>Demonstrating Pizza and learning about the function each ingredient has in pizza dough.</p>	TK Cooking and nutrition	<p>What are traditional Italian foods?            What ingredients make pasta and pizza?            What are grains and how do we get flour from them?            How do we make pizza?            What is gluten?            How does yeast help bread to rise?            What are conditions of growth?</p>	<p>Review grains and their properties in bread and pasta making.</p> <p>Demonstrate knowledge of the function of ingredients in bread making.            Bring ingredients/ Money £1 to make Pizza next lesson</p>	<p>Low stakes tests            Student notes            Questions on grains and the function of ingredients in bread making.            Practical ability to make high quality pizza hygienically.</p>	<p>PowerPoint  <a href="https://eggbucketand.sharepoint.com/Technology/SitePages/Home.aspx">https://eggbucketand.sharepoint.com/Technology/SitePages/Home.aspx</a></p>
9/11	<p>Make pizza</p> <p>How bacteria can help make food.            How we control bacteria that can harm us.</p>	M  TK  Cooking and nutrition	<p>Make a basic bread dough and shape it as a pizza base.            Follow a recipe.            Work in a hygienic way.</p> <p>How we use some bacteria to make foods and the function they have in the process.            What qualities do bacteria give the foods?            Which bacteria make us ill?            What are the names of the pathogenic bacteria?</p>	<p>Make pizza</p> <p>Answer questions based on knowledge of pathogenic and non-pathogenic microorganisms.</p>	<p>Low stakes tests            Student notes            Questions on pathogenic and non-pathogenic microorganisms.</p>	

			<p>Where can pathogenic bacteria be found?</p> <p>What are the sources of pathogenic bacteria?</p> <p>What is an onset time?</p>			
<b>16/11</b>	<p>Demonstrate fresh pasta and learning about the quality's gluten has in pasta making</p> <p>Make fresh pasta</p>	<p>TK</p> <p>M</p> <p>Cooking and nutrition</p>	<p>Which flour do we use for making pasta?</p> <p>Why does the gluten content need to be high?</p> <p>What function does egg have in pasta?</p> <p>How do we use a pasta rolling machine and what quality will it give the pasta?</p> <p>Why des salt help water boil faster?</p> <p>What happens to the pasta dough when it is boiling?</p> <p>What does denature mean and which ingredient doe this affect in pasta?</p> <p>Follow a recipe and instructions to make pasta safely.</p>	<p>Answer question based on the food science of pasta</p> <p>Make pasta hygienically</p>	<p>Low stakes tests</p> <p>Student notes</p> <p>Questions on food science linking knowledge of grains, gluten and denature of proteins.</p> <p>Practical ability to make high quality pasta hygienically.</p>	<p>PowerPoint</p> <p><a href="https://eggbuckl and.sharepoint.com/Technology/SitePages/Home.aspx">https://eggbuckl and.sharepoint.com/Technology/SitePages/Home.aspx</a></p>



<b>7/12</b>	Make lemon drizzle cakes  Assessment based on food science and food hygiene	M  TK Cooking and nutrition	Cooking lemon drizzle cake  What knowledge can I recall about food science and food hygiene?	Cooking lemon drizzle cake hygienically  Assessment based on short, medium and extended questions.	Producing a high-quality product hygienically  Low stakes test Exam technique Assessment	
<b>14/12</b>	Feedback on assessment  Food investigation into panettone (Italian Christmas bread)	E  TK Cooking and nutrition	Review of progress Amend wrong answers in green pen  What is Panettone? Where does it come from? What is the symbolism of the bread? How can it be called a bread? What does it taste like? Can I describe it? What is the function of the ingredients?	Look at target grades Look at progress Review assessment and make corrections in green pen	Review and amend assessment Add assessment mark to book.  Use knowledge of bread function of ingredients to investigate panettone bread and cultural significance.	<a href="https://eggbucketand.sharepoint.com/Technology/SitePages/Home.aspx">https://eggbucketand.sharepoint.com/Technology/SitePages/Home.aspx</a>
<b>Christmas Holiday</b>						

In the event of a full or partial closure of the year group, it will not be possible to teach all aspects of this course. Flexibility will need to be exercised by teachers and some lessons will be moved around.

NC Strand Key:

D Design

M Make

E Evaluate

TK Technical Knowledge