

Year 7 Food	Year 8 Food
<p>Food for life</p> <p><i>Skills:</i> Apply the knowledge of the government healthy eating initiatives such as the Eatwell Guide. Understand the importance of weighing and measuring and the functions of ingredients for successful outcomes. Identify and adhere to the importance of hygiene and safety in the food room. Develop a range of basic food preparation skills and incorporate nutrition to create a balanced product. Utilise sensory evaluation and communication skills to evaluate and develop the product and ideas.</p> <p><i>Assessment:</i> Practical sessions, Research, Evaluation & Development</p> <p><i>SMSC/British Values:</i> Awareness of cultural differences in foods. Food sustainability and environmental factors linking to food choice.</p>	<p>Food minds</p> <p><i>Skills:</i> Apply the knowledge and skills from Year 7 and adapt or modify to create new ideas. Support your ideas with a range of research, including current trends, government initiatives, global awareness and mandatory laws. Use of small electrical equipment and associated safety precautions to advance skills and effectively apply time management. Demonstrate independent thinking skills through the planning process, the practical application, evaluation and development.</p> <p><i>Assessment:</i> Practical sessions, Research, Experimental work, Evaluation & Development</p> <p><i>SMSC/British Values:</i> Understand and accommodate the various special dietary needs. Ensure the awareness to religion, cultures and ethical reasons and personal choices. Be knowledgeable about food miles, economic implications and the sustainability of food; the social, moral and environmental factors.</p>
<p><i>Enrichment/Extra Curriculum:</i></p> <ul style="list-style-type: none"> • Extended support during the Break times. • Ready Steady Cook 	