

## Food technology department year 8 scheme of work

National curriculum: <a href="https://www.gov.uk/government/publications/national-curriculum-in-england-design-and-technology-programmes-of-study/national-curriculum-in-england-design-and-technology-programmes-of-study#cooking-and-nutrition">https://www.gov.uk/government/publications/national-curriculum-in-england-design-and-technology-programmes-of-study/national-curriculum-in-england-design-and-technology-programmes-of-study#cooking-and-nutrition</a>				
Term	Title	Unit content	Key vocabulary	Resource links:
Autumn and Spring 1	Cultural meals in mins <ul style="list-style-type: none"> <li>• Savoury rice</li> <li>• Fajitas Mexican</li> <li>• Thai green curry Thailand</li> <li>• Mushroom risotto Italian</li> <li>• Lamb Korma Indian</li> <li>• Quick Beef Bourguignonne French</li> <li>• Stir fry Chinese</li> <li>• Spaghetti Bolognese Italian</li> <li>• Dawood Basha Middle eastern</li> <li>• Quick Moussaka Greek</li> <li>• shepherd's pie British</li> <li>• Focaccia bread Italian</li> <li>• Home made pasta Italian</li> <li>• Pizza Italian</li> <li>• Potato dauphinoise French</li> <li>• Pallella Spanish</li> <li>• Toad in the hole British</li> </ul>	Key knowledge taught: <ul style="list-style-type: none"> <li>• Introduction to the chef's knife and key chef cuts</li> <li>• Knife license</li> <li>• Introduction to a broad range of dishes from a variety of cultures</li> <li>• Understanding of why different cultures produce different dishes based on native ingredients and local foods.</li> <li>• Exposure to new ingredients, smells and cooking techniques</li> <li>• Dove tailing: Making multiple dishes at the same time and simultaneously</li> <li>• Time management</li> <li>• Organisation and high-quality food safety and hygiene</li> </ul> Key skills developed: <ul style="list-style-type: none"> <li>• Preparing vegetables, peeling, slicing, dicing, chopping</li> <li>• Frying, sauteing, stir frying, boiling, mashing, simmering, reducing and sauce making</li> <li>• Layering dishes</li> <li>• Making a roux</li> <li>• Time management</li> <li>• Preparing a range of meats</li> <li>• Bread making, kneading, proving etc</li> <li>• Making a batter</li> <li>• Presentation</li> <li>• Making multiple servings</li> </ul>		

<p>Spring 2 and Summer</p>	<p>Bake off</p> <ul style="list-style-type: none"> <li>• Swiss roll</li> <li>• Marble cupcakes</li> <li>• Blueberry muffins</li> <li>• Iced shortbread</li> <li>• Fruit plait</li> <li>• Custard tarts</li> <li>• Lemon drizzle</li> <li>• Upside down pineapple cake</li> <li>• Gingerbread biscuits</li> <li>• Apple and vanilla tarts</li> <li>• Carrot cake</li> <li>• Angel cupcakes</li> <li>• Apple tart</li> <li>• Cinamon swirls</li> <li>• chocolate chip cookies</li> <li>• Eaton Mess</li> </ul>	<p>Key knowledge taught:</p> <ul style="list-style-type: none"> <li>• Producing a range of baking dishes</li> <li>• Understanding the key principles of baking successfully</li> <li>• What are the function of different ingredient's when baking</li> </ul> <p>Key skills developed:</p> <ul style="list-style-type: none"> <li>• Whisking</li> <li>• Creaming</li> <li>• Aeration</li> <li>• Melting</li> <li>• Weighing and measuring</li> <li>• Coagulation</li> <li>• Shaping</li> <li>• Roiling</li> <li>• Piping</li> <li>• Baking</li> <li>• Simmering</li> <li>• Combining and constructing</li> <li>• Organization and timekeeping</li> </ul>	<ul style="list-style-type: none"> <li>• Creaming</li> <li>• Aeration</li> <li>• Coagulation</li> <li>• Melting</li> </ul>	
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