

Mapped Overview – Year 8 FOOD

Sequence	Lesson	Homework
1	Health and Safety Bacterial contamination and food poisoning. <u>Key terms:</u> campylobacter, E.Coli, salmonella, listeria, staphylococcus aureus TOPIC TEST: <i>Out of 8</i>	Research task: Select country and complete staple food research (Iceland, Brazil, India, Australia, Canada, Japan)
2	Food Provenance and sustainability History on staple ingredients and food choice.	Bring ingredients for selected dish
3	Practical – Potato dishes (<i>Patatas bravas, potato and chickpea curry, cod potato cakes, potato and pumpkin soup</i>)	
4	Staple Food: Flour is a staple ingredient. Flour milling. Intensive farming	Research different pasta shapes and different pasta sauces
5	Practical Pasta making in groups	Bring ingredients for Pasta Pesto
6	Practical – Pasta Pesto	Cuts of meat worksheet
7	Food spoilage and micro-organisms	<u>Cheese research project</u> Email to pupils and explain task.
8	Food provenance –How cheese is made	Bring ingredients for Macaroni Cheese
9	Practical – Macaroni cheese	
10	Practical Cheese making in groups Sensory analysis of two types of cheese	
11	Pastry – function of ingredients	<u>Pastry research task</u> Email to pupils and explain task.
12	Practical –Cheese and onion pie	
13.	Sustainability – Fair trade, red tractor, organic, hydroponics, intensive farming, food miles and transportation of food.	Research own vegetarian pasta dish
14.	Practical – Vegetarian pasta dish of choice	
15.	Practical – Staple food :Curry / veg curry	Cuts of meat and cooking worksheet
16.	Practical – Staple food :Fajitas / Stir fry	
17.	Practical – Staple food :Cottage pie / Chow mein	