

1c. Curriculum Overview: DT Food Preparation and Nutrition



SAINTS PETER AND PAUL
CATHOLIC HIGH SCHOOL

Year 7 DT Food Preparation and Nutrition

Refer to	Term 1 – September to December Term 2 – January to March Term 3 – April to July
	<p>Introduction to food safety and hygiene</p> <p><u>What are the students learning?</u></p> <ul style="list-style-type: none">• Routine and processes of practical skill• Basic principles of food and nutrition• Consequences of poor diet and ill health• Budgeting and seasonality of food• Basic food science – nutrition and changes with heat <p><u>What are the key standardised assessments?</u></p> <ul style="list-style-type: none">• Practical skills – chopping and preparing and oven safety.• Peer – Assessment of key content• Formative – Exam Question related to diet and health• Summative – End of module exam. <p><u>What are the standardised homework's?</u></p> <ul style="list-style-type: none">• Microsoft Forms Quiz Nutrition – self marking• Microsoft Forms knowledge sheet labelling and key words – self marking

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Year 8 DT Food Preparation and Nutrition

Refer
to

Term 1 – September to December
Term 2 – January to March
Term 3 – April to July

Introduction to Food Science and complex cooking skills

What are the students learning?

- Routine and processes of practical skill - protein and high risk food
- Developing knowledge of basic principles of food and nutrition
- Developing knowledge in consequences of poor health – HACCP
- Further development of food science building on Yr7 knowledge – focus on nutrition and changes on food with heat.
- Scientific lines of enquiry with food.
- Factors affecting food choice
- Introduction to cultural influence and menu planning.
- Food audiences and their needs.

What are the key standardised assessments?

- Food spoilage – peer assessment
- Skills and processes – formative teacher
- Formative – food spoilage and hygiene – teacher
- Self – Food security and sourcing ingredients
- Summative – End of module assessment

What are the standardised homework's?

- Microsoft Forms – self marking quiz – food safety
- Microsoft Forms – self marking quiz - food science
- SMHW – Planning a meal for an audience – learning activity.

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Year 9 DT Food Preparation and Nutrition

Refer
to

Term 1 – September to December
Term 2 – January to March
Term 3 – April to July

Food from around the world – Cultural Design and Make Project

What are the students learning?

- Routine and processes of practical skill - combination of skills and plate styling dishes.
- Securing basic principles of food and nutrition at GCSE level
- Securing consequences of poor health including food illness and user needs.
- Factors affecting food choice
- Cultural cuisine and menu planning for different audiences
- Introduction to business within the hospitality and catering industry.

What are the key standardised assessments?

- Food and hygiene safety– peer assessment
- Skills and creativity with dishes – formative teacher
- Formative – marketing influences – teacher
- Self – Food security and cultural influences
- Summative – End of module assessment

What are the standardised homework's?

- Research – cultural influences on an area of choice
- Research – factors affecting shopping in supermarkets
- Microsoft forms – business and the hospitality sector - staffing