

Curriculum Information Bramcote College

Year Group: 8

Subject: Technology - Food

Objectives/purpose	<p>To learn how to make bread</p> <p>Learn how to enhance its appearance and nutritional content</p> <p>To learn how prepare a range of vegetables to create a dish</p> <p>To learn how to make a sauce to enhance a dish</p> <p>To learn how to use combinations of root vegetables to add to a dish to make a meal</p>
Autumn Term	<p>Bread production and enhancing</p> <p>Vegetable dishes</p> <p>Sauce based dishes</p> <p>Root vegetable topped dishes</p>
Spring Term	
Summer Term	
How is progress measured?	<p>Independence during practical</p> <p>Accuracy of measuring ingredients</p> <p>Working safely within the food area</p> <p>Showing a sound level of competence</p> <p>Quality of dishes produced</p> <p>Creativity with foods and presentation of products</p>
How is the subject externally examined? (KS4 and KS5)	
Extending Learning at home	<p>Practise knife skills to prepare and cook vegetables</p> <p>Measuring ingredients to practise accuracy</p> <p>Using the hob and oven to cook foods</p> <p>Researching recipes</p> <p>Understanding nutritional content of foods</p> <p>Selecting recipes to suit a target audience</p>
Support Available	<p>Suggested recipe sheets/ stickers given</p> <p>PPTs for processes and methods</p> <p>Technician support</p>
Useful web addresses and book resources/revision guides	<p>BBC Good Food</p> <p>NHS healthy choices</p> <p>www.technologystudent.com</p> <p>www.bbcbitesize.com</p>

Date reviewed: