



Curriculum Overview: Catering Year 8

Year 8 Summer Term 1 Students did not cover this unit in year 7 due to Covid			
What are we learning?	What knowledge, understanding and skills will we gain?	What does excellence look like?	What additional resources are available?
<p>Theory – Farm to fork This term focus on farm to fork and the origin of food Practical - Nutrition and health This practical element ensures that students cover the necessary food skills and techniques to cook a range of dishes safely and hygienically. The term also explores aspects of recipe writing, being creative, using equipment and time management.</p> <p>This term will focus on farm to fork</p>	<p>Knowledge</p> <ul style="list-style-type: none"> • The origin of the food we eat. • How food is grown • How food is reared and farmed • Egg and dairy farming <p>Understanding</p> <ul style="list-style-type: none"> • understand the source, seasonality, and characteristics of a broad range of ingredients focusing on growing and rearing food. <p>Skills</p> <ul style="list-style-type: none"> • explain different farming methods including free range • explain similarities and differences. • how food is grown in the UK. • importuning and exporting food. • cook a repertoire of predominantly savoury dishes so that they are able to feed 	<p>Ability to contribute verbally to in class discussion and debate about cause and consequence, similarity and significance of different farming methods</p> <p>Explain in a word map a detailed process of how food gets to our plates. Such as a vegetable or a meat.</p> <p>applying knowledge to a KS3 style question.</p> <p>Explain in detail different farming method and how this affects the price.</p>	

	themselves and others a healthy and varied diet		
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Year 8 Summer Term 2 Students did not cover this unit in year 7 due to Covid			
What are we learning?	What knowledge, understanding and skills will we gain?	What does excellence look like?	What additional resources are available?
<p><u>Theory - farm to fork</u> This term focus on farm to fork and the origin of food</p> <p><u>Practical -farm to fork</u> This practical element ensures that students cover the necessary food skills and techniques to cook a range of dishes safely and hygienically. The term also explores aspects of recipe writing, being creative, using equipment, and time management.</p> <p>This term will focus on farm to fork</p>	<p>Knowledge</p> <ul style="list-style-type: none"> • The origin of the food we eat. • how fish are caught and the different methods of fishing • what is game meat and how is hunted. • food assurance. • independent cooking. <p>Understanding</p> <ul style="list-style-type: none"> • understand the source seasonality and characteristics of a broad range of ingredients focusing on catching fish and game meat. <p>Skills</p> <ul style="list-style-type: none"> • explain different farming methods catching fish and fish farming and the differences • how food assurance schemes keep us safe cook a repertoire of predominantly savoury dishes so that they are able to feed 	<p>Ability to contribute verbally to in class discussion and debate about cause and consequence, similarity and significance of different farming methods</p> <p>Explain in detail the different methods of fishing including farmed fish and how this affects the ready to eat item.</p> <p>Explain different types of game meat and when they are in season Explain the different symbols associated with food assurance.</p> <p>applying knowledge to a KS3 style question.</p> <p>Explain in detail different farming method and how this affects the price.</p>	<p>BBC Bitesize Doddle https://www.food4life.org.uk/</p>

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