YEAR 8 2023-24 Spring TERM

'An ambitious curriculum that meets the needs of all'

Medium Term Planning - Topic: Cooking methods

Curriculum Intent	**In addition to working further on objectives from Year 7 and Autumn and Spring term of year 8, pupils will be taught, following National Curriculum guidelines, the following this term:** • Know why food is cooked • Know how heat is transferred during cooking • Know the different cooking methods used • Understand the advantages and disadvantages of different cooking methods • Be able to choose suitable cooking methods • Be able to relate cooking methods to healthy eating Skills during practical work: • Boiling • Frying • Baking • Roasting • Steaming • knife skills • use of electrical equipment • rubbing in method • preparing tins • making a dough, achieving the right consistency • rolling, shaping and forming • portion control • handling meat/fish safely to avoid cross contamination
Skills/National Curriculum Links	
Cross Curricular Links	**SMSC:** Consideration of peers and adults when working in a practical environment, helping and supporting others, listening and contributing in theory lessons. Awareness of environmental issues when cooking. **PSHE/British Values:** Personal hygiene and safety, awareness of health when choosing cooking methods, ability to choose suitable methods, ability to use different cooking methods, awareness of budget when choosing methods, ability to make healthy dishes. **Skills Builder:** Using various cooking methods and making healthy meals. Weighing and measuring, use of electrical appliances, evaluation & suggesting improvements, working independently, creativity, solving problems, teamwork, supporting others
Numeracy	Weighing and measuring, use of dials on hobs and ovens, setting oven correctly, timing food products
Literacy	**Vocabulary Tier 2:** ingredients, equipment, cooking methods **Vocabulary Tier 3**: heat transfer, convection, conduction, radiation, danger zone Reading: Reading to find information from resource sheets, reading recipes **Writing:** Answering questions, writing evaluations and justifying practical choices **Oracy:** Answering questions, evaluating their dishes at the end of practical lessons, discussing suitability of cooking methods for different foods
Becoming future ready	**Personal Skills:** Hygiene and safety awareness, food preparation skills, ability to plan a healthy diet, reflection on own diet, ability to adapt recipes to improve nutritional content **Careers/Employability:** Food preparation roles, advisor
Adaptation	Throughout this topic, quality first teaching will provide differentiation:

QFT/SEND Provision	**By product:** Outcome of dishes will vary according to ability, for example the neatness of pinwhee etc **By resource:** Prompt sheets and word banks are available for support and stretch and chall activities and provided. **By Intervention:** by providing different levels of supervision and support, especially in pra work – some pupils may have TA support **By Progressive Questioning:** exploring pupils' understanding through interactive dialogue. **By Grouping:** according to prior attainment, gender, social preference, preferred learning style. **By Task:** Pupils should be involved in the identification of targets which are meaningful to them and in the selection of an appropriate task from the given range. Practicals are chosen to build on previous tasks and extend the skills used. **By Offering Optional Activities:** In class or as homework, to extend learning. Recipe books are provided on Doddle and pupils are encouraged to try recipes at home, this is encouraged on parent's evenings too. This QFT/SEND provision will be explicit within the lesson-by-lesson schemes of work.
Implementation Curriculum Delivery	To be able to:
Learning Outcomes (Core Knowledge)	• identify where foods come from • describe the damage caused to the environment when producing food • explain the term carbon footprint • explain how we can reduce our carbon footprint • define sustainability • describe labelling relating to sustainability • identify organisations that support sustainability • identify materials that can be recycles • describe how materials are recycled and what they are made in to • describe the meaning of organic and the advantages and disadvantages or organic foods • explain how energy can be conserved when cooking • make a one pot dish • demonstrate how leftovers can be used • make a dough to the correct consistency • shape a dough • control portion size • use the hob and oven safely and accurately • handle raw meat/fish correctly to avoid cross contamination • judge whether food products are cooked Red denotes interleaving; aspects of knowledge covered previously.
Current learning to be developed in the future within:	Year 9 Spring term Foods Around the World topic, food security lesson. Avoiding waste, using leftovers and saving energy will be taught discretely in practical work throughout all topics.
Assessment	Refer to assessment maps for formative and summative assessment opportunities.
Impact	Attainment and Progress – Refer to assessment results / data review documentation.