



CURRICULUM CORE KNOWLEDGE PLAN

SUBJECT: Food YEAR GROUP: 8 DATE: 2024-2025

Term and unit	Core knowledge	Core Skills	Revisiting prior knowledge	Links to Walney Ways & Employability skills/Careers
Autumn Term Health and safety recap Food safety and Food poisoning	Theory - To be able to identify hazards in the kitchen - To propose ways to prevent hazards in the kitchen - To understand the importance of washing hands - To describe the expectations for working the food room. - To understand and explain the conditions in which bacteria grows. - To be able to suggest ways to prevent bacteria growth - To be able to identify 4 food poisoning causing bacterias - To be able to identify the onset time, symptoms and food sources of those bacterias. Practical - To demonstrate the correct method for hand washing. - To be able to demonstrate washing, passing and walking around with equipment safely.	Students will be able to identify health and safety risks within the kitchen and create an action plan on how to prevent these. Students will use bacteria to create a dish To work independently and as part of a team to create a dish to a high standard and work hygienically. Practical dishes include Bread Cheese whirls	Students should have a good understanding of health and safety from year 7. They will take the knowledge of food safety and bacteria and apply this to understand food poisoning.	Walney Ways Self motivated Resilient Communicative Self Aware Employability Oragnisation, planning and time management Problem solving Communication Team working



	- To be able to organise work areas to ensure a safe and hygienic work area - To demonstrate safe and hygienic methods of preparing foods. - To demonstrate safe and hygienic methods of cooking foods. - To demonstrate the safe use of a skife as well as the handling of other kitchen equipment. Evaluate - To be able to use Sensory analysis words correctly - To be able to preform both cluniary evaluations as well as personal performance evaluations - To understand what a sensory analysis diagram is and use it correctly.			
Spring term Food provenance	Theory - To understand and be able to outline the cycle in which our food gets from production to plate. - To understand the difference between primary processing and secondary processing - To understand and be able to identify food assurance schemes. - To be able to explain what is meant by food miles and understand the impact they have. - To identify the benefits of purchasing local and seasonal foods Practical	Develop an understanding around food province Begin to work with high risk foods and apply food safety to prevent food poisoning To use the hob safely and accurately To develop sauce making skills Practical dishes include Chilli con Carne Chicken Curry	Students will develop their practical skills from year 7 and introduce sauces to their cooking.	Walney Ways Resilient Self motivated Self aware Communicative Employability Organisation, planning and time management Problem solving Self awareness Team working Communication



	- To demonstrate the correct method for hand washing. - To be able to demonstrate washing, passing and walking around with equipment safely. - To be able to organise work areas to ensure a safe and hygienic work area - To demonstrate safe and hygienic methods of preparing foods. - To demonstrate safe and hygienic methods of cooking foods. Evaluation - To understand what is meant by sensory analysis - To explain why it is important - To be able to list 10 sensory descriptors - To understand what a hedonic scale is - To apply this knowledge to create a hedonic scale to evaluate each dish made - To use profiling to evaluate a dish			
Summer term Food provance – Food choice	Theory - To understand what impacts food choice - To understand and be able to identify the differences between Vegetarianism and Veganism - To begin to understand how taste can influence the foods we choose to east and explore how taste is detected.	Will be able to choose and Identify dishes which are suitable for varied diets and taste. Cook a dish according to a brief which implements theory knowledge learnt as well as practical skills	Students will have core practical skills from year 7 and previous terms, along with core knowledge around health and safety and nutrition.	Walney Ways Resilient Self motivated Self aware Communicative Employability Organisation, planning and time management Problem solving



	• To understand and be able to identify what must be on food labelling by law. • To understand and explain how food packaging can impact food choice • Practical • To demonstrate the correct method for hand washing. • To be able to demonstrate washing, passing and walking around with equipment safely. • To be able to organise work areas to ensure a safe and hygienic work area • To demonstrate safe and hygienic methods of preparing foods. • To demonstrate safe and hygienic methods of cooking foods. • To demonstrate safe use of an oven. Evaluation • To understand what is meant by sensory analysis • To explain why it is important • To be able to list 15 sensory descriptors • To understand what a hedonic scale is • To apply this knowledge to create a hedonic scale to evaluate each dish made • To be able to use profiling to compare dishes.	Practical dishes include Scones Cheese whirls Assessment dish		Self awareness Team working Communication
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