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YEAR 8 CURRICULUM PLAN FOOD PREPARATION AND NUTRITION

| YEAR | TRINITY 2 | MICHAELMAS 1 | MICHAELMAS 2 | LENT 1 | LENT 2 | TRINITY 1 |
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| 8 | journey. | Pupils rotate between the following areas. Art, FPN, Textiles and DT over the course of Year 8. | Pupils rotate between the following areas. Art, FPN, Textiles and DT over the course of Year 8. | Pupils rotate between the following areas. Art, FPN, Textiles and DT over the course of Year 8. | Pupils rotate between the following areas. Art, FPN, Textiles and DT over the course of Year 8. | Pupils rotate between the following areas. Art, FPN, Textiles and DT over the course of Year 8. |
| | 3. 8 tips for healthy | • | Groups have one double and a single lesson each week. | Groups have one double and a single lesson each week. | Groups have one double and a single lesson each week. | Groups have one double and a single lesson each week. |
| | 4. Protein (function, sources, DRV, excess, deficiency) | | | | | |
| | 5 and 6. Food investigation – scones chemical raising agents. | | | | | |
| | 7. Reared food. Meat, poultry and eggs. | | | | | |
| | 8 and 9. Food investigation - sensory analysis scones and evaluation. | | | | | |
| | 10. Caught food. Fish. | | | | | |
| | 11 and 12. Practical Mediterranean tart or vegetable lattice tarts. | | | | | |
| | 13. Soya, tofu, beans, nuts and seeds. (alternative protein foods and protein complementation) | | | | | |
| | 14 and 15. Practical | | | | | |



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| pasta sauce or savoury noodles. | | | |
| 16. Milk and cheese. | | | |
| 17 and 18. Practical paella or risotto. | | | |
| 19. Costing a recipe and making recipes cheaper. | | | |
| 20 and 21. Practical chilli sauce or bolognese sauce. | | | |
| 22. Food waste – food labelling and food waste. | | | |
| 23 and 24. Practical key lime pie or cheesecake. | | | |
| 25. Food life journey and assessment. | | | |
| 26 and 27. Acapulco chicken or sweet and sour chicken. | | | |