



OVERVIEW

In the Technology faculty we develop students into independent problem solvers, by teaching the students how to independently produce bespoke products in response to a given design brief. We base all our learning and assessment around our ethos of Design, Make, Evaluate and Knowledge. In year 8 students are introduced to the Hospitality and Catering industry with a focus on practical skills and learning about multi-cultural foods. Each of the dishes the students produce will have a link to a different country and students will have a portfolio of dishes they will be able to produce later in life.

Aut

Me in the kitchen

1. Yes chef
2. Health and safety executives
3. Scone based pizza
4. Mad skills and safety
5. Crumble bars
6. Homemade pasta and tomato sauce - **Assessed practical. They will be assessed on D M E K. Feedback will be given on how they could improve.**
7. Garden focaccia bread

Assessment:

Planning – Demonstrating understanding of equipment and ingredients required, with a focus on Food miles and sustainability.

Make – Quality of practical skills, with focus on sauce and bread making.

Evaluate – how well the student has evaluated practical work and finished product. Using sensory analysis, self and peer assessment.

Knowledge – the technical knowledge gained throughout and demonstrated in Do it Now activities with a focus on multi-cultural foods.

Spr

Food from around the world

1. Egg fried rice
2. Italian ragu
3. Chocolate chip cookies
4. Spaghetti carbonara
5. Chilli - **Assessed practical. They will be assessed on D M E K. Feedback will be given on how they could improve.**
6. Quesadillas

Assessment:

Planning – Demonstrating understanding of equipment and ingredients required, with a focus on Food miles and sustainability.

Make – Quality of practical skills, with focus on Carbohydrate heavy dishes.

Evaluate – how well the student has evaluated practical work and finished product. Using sensory analysis, self and peer assessment.

Knowledge – the technical knowledge gained throughout and demonstrated in Do it Now activities with a focus on multi-cultural foods.

Sum

Food from around the world

1. Risotto
2. Burgers
3. Chilli pasta bake
4. New York Mac and cheese
5. Victoria sandwich
6. Swiss roll - **Assessed practical. They will be assessed on D M E K. Feedback will be given on how they could improve.**
7. Brownies

Assessment:

Planning – Demonstrating understanding of equipment and ingredients required, with a focus on Food miles and sustainability.

Make – Quality of practical skills, with focus on desserts and marinating.

Evaluate – how well the student has evaluated practical work and finished product. Using sensory analysis, self and peer assessment.

Knowledge – the technical knowledge gained throughout and demonstrated in Do it Now activities with a focus on multi-cultural foods.

Useful resources for supporting your child at home:
BBC Good Food is an excellent resource for easy-to-follow recipes.
Direct link to Focus eLearning provided to students in school.

Homework:

None set regularly at KS3 for Cooking and Nutrition, but there may be some research or evaluation tasks set during the year when needed.