



**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**

**Food from around the world**

1. Health and safety, Food miles
2. Mac cheese
3. Fajitas
4. Thai Butternut squash soup
5. Pizza
6. Fried Rice

**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. Curry
2. Cheese and onion pasties
3. Kofta
4. Paella
5. Sensory analysis
6. Easter egg nest

**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. Tiramisu
2. Chicken Kebab
3. Cinnamon Roll
4. Moroccan Stew
5. Food from around the world project
6. Food from around the world final dish

**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:**

Ms Streams- ·Cooking with Kershaw practical demonstrations  
BBC Good Food

**Homework:**

None set at KS3 for Cooking and Nutrition.