

Barnsley Academy – Year 8 Food Technology Curriculum Overview 2024-25

FOOD & NUTRITION 24-25 Year 8		
	Class Focus	Homework
Week 1	<p><i>What are the 4C's and what does bacteria need to grow?</i></p> <p>Health and Safety in the kitchen Red and green chopping boards Safe storage of food Key temperatures</p> <p>KPI: Knowledge</p>	
Week 2	<p><i>How is food contaminated with bacteria?</i></p> <p>Food poisoning Listeria E coli and salmonella</p> <p>KPI: Knowledge</p>	
Week 3	<p>Practical</p> <p>Toad in the hole Teacher led demonstration Students to produce Toad in the hole Star profile Taste test Raising agents (Natural steam)</p> <p>KPI: Making, Evaluating</p>	Taste test from home Star profile
Week 4	<p><i>What do the labels on food tell us?</i></p> <p>8 Pieces of information that are required by law Understanding labels BBD dates Use by dates</p> <p>Knowledge</p>	
Week 5	<p><i>What is the difference in food allergies and a food intolerance?</i></p> <p>14 food Allergens Food intolerances Lactose intolerant</p>	

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	Gluten intolerance	
	Knowledge	
Week 6	Practical Pasta making using the Chitarra Linguini and spaghetti Make a basic tomato sauce KPI: Making, Evaluating	Taste test from home Star profile
Week 7	Practical Teacher led demonstration Cowboy pasties Using standard components Uniformity/ shaping Egg wash KPI: Making, Evaluating	
Week 8		
Week 9	Practical Swiss roll Whisking method of cake making Aeration KPI: Making, Evaluating	Taste test from home Star profile
Week 10	What are the Dietary needs of different age groups? Calcium absorption Iron Osteoporosis Saturated and poly-unsaturated fats Carbohydrate intake HBV/LBV proteins KPI: Knowledge	
Week 11	What does organoleptic mean?	

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		<div>The five senses</div> <div>Touch</div> <div>Taste</div> <div>Aroma</div> <div>Sound</div> <div>Appearance</div> <div>KPI Knowledge</div>	
	Week 12	<div>Theory Assessment covering nutrition, hygiene, food provenance and cooking skills.</div> <div>KPI: Knowledge</div>	