

KEVICC KS3 Curriculum: Design & Technology	Subject: Food and Nutrition.	Key terms and vocabulary.
Year: 8 Term: Various	Topic: Practical skills/ health and safety/nutritional awareness	Which words will be explicitly taught & how frequently will understanding be checked? How will assimilation of new vocab be checked?
<p>What is the essential knowledge from this unit? What do students need to remember and understand?</p> <ul style="list-style-type: none"> Understanding of the need for hygiene in all aspects of all equipment, within practical work including personal hygiene and clothing. To progress in the development of skills and in the use of equipment. <p>To understand the following processes within practical work</p> <ul style="list-style-type: none"> Team work – sensory analysis exercise – refreshing awareness of working in this practical environment – making savoury scones. Stir fry – use of hob/peeling and chopping/ cooking of chicken Roux sauce – macaroni cheese Short crust pastry – rubbing in method/freezing of pastry Making a meal using the pastry in the oven – Sausage plait Carrot muffins – creaming method All in one lemon cake – grating lemon zest/using a juicer Chilli con carne – making a meal using the hob Celebration cookery, eg Christmas biscuits/Easter biscuits To practice accurate weighing and measuring and why this is important for a successful outcome. To learn the different nutrients and why we need them in the body. To understand the 'eatwell' guide and its impact on what we should be eating. To monitor personal food intake and how we can aim to improve our intake of a balance of nutrients within our diet. Enrich relevant vocabulary that can be applied to a range of practical dishes and food related concepts. Improve awareness of safety in relation to all aspects of work within the food room Develop skills in the use of different parts of the cooker. To be aware of different equipment used in the preparation of foods. 		<p>Vocabulary regularly tested verbally in class and also tested at end of module unit test.</p> <p>Key Words. Cost Environmental Safety Hygiene Washing up Drying up Team work Freezing/defrosting Oven Hob Peeling Chopping Equipment Ingredients/combining ingredients Weighing measuring Utensils Food poisoning Function Materials Whisking Creaming Binding Nutrition Multi- cultural Eatwell guide Washing up Celebration</p>
<p>What prior learning supports understanding of this content?</p> <p>The modular specialist food unit covered in Years 7 provides a foundation of health and safety, preparation and making skills that help develop the progression of practical work in future years.</p>	<p>How does this content link to future learning?</p> <p>All making skills and nutritional knowledge are a life-long learning skill and directly transferrable to courses in Food and Nutrition. It allows the development of more advanced skills in future years that can progress into exam courses.</p>	
<p>Reading:</p> <p>Students are asked read recipes and to prepare ingredients for bringing in to school. They need to accurately weigh and measure ingredients and follow methods to prepare dishes. They need to research information on health and safety, nutrition and relate this to their own diets in preparation for assessment.</p>	<p>Writing:</p> <p>Students have research to complete on health and safety. They need to look at personal nutrition in the form of a food diary which they are assessed on. Students will be expected to keep a record of their practical skills learnt within their class booklets.</p>	
<p>Key assessments:</p> <p>How will students review the information learned? How will feedback be seen?</p> <p>Students will peer assess and self evaluate ideas. They will complete a series of food diaries to see how they can improve their own nutritional intake and eating habits.</p>		