

## Culcheth High School Key Stage 3 Curriculum Map 2020 - 2021

Food Year 8



	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Key Concepts	Health & Safety in Food Preparation. Functions of Nutrients. International Cuisine. Meal Planning. Special Diets.		<p><b>Please see Design Technology Curriculum Maps for this information</b></p>			
Themes	Dishes From Around The World					
Writing Whole school literacy focus	Subject Specific Vocabulary Evaluation Techniques					
Spiritual, Moral, Social and Cultural theme (SMSC) Fundamental British Values	Origins of basic ingredients for international dishes. International cuisine/culture					
Key Assessment Focuses, Suggested Assessments and Feedback Week	Weekly assessment of practical tasks. Interim Module Assessment with written feedback. Week 6 QMA 1 Nutrition Test Week 12 QMA 2 Dishes From Around The World Task					
Special Events	WVRC Masterchef Competition Christmas Cupcake Competition					
Possible Visits						

The students rotate on a 13-week carousel where 2 modules are in the Design Technology area and 1 is in the Food Technology area. The order may differ to the above table but all students will have covered all areas by the end of the year.