

Culcheth High School Key Stage 3 Curriculum Map 2024 - 2025

Subject: Food Year 8



**CULCHETH
HIGH SCHOOL**
THE BEST THAT WE CAN BE

	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Key Concepts	<ul style="list-style-type: none"> • Health & safety in food preparation • Functions and safe use of equipment • Principles of healthy eating and nutrition • Preparation and cooking of a range of dishes using a range of technical skills • Food Science • Food commodities • Food provenance 		<p>Please see Design Technology Curriculum Maps for this information</p>			
Themes	<ul style="list-style-type: none"> • Health and Safety • Nutrition • Food Science • Food commodities 					
Writing whole school literacy focus	<ul style="list-style-type: none"> • Subject Specific vocabulary • Evaluation techniques 					
Spiritual, Moral, Social and Cultural theme (SMSC) Fundamental British Values	<ul style="list-style-type: none"> • Range of dishes from around the world • Discussion of religion • Recycling, re-using and economical use of materials. • Peer assessment / class discussion using modelling techniques to assess finished products. 					
Key Assessment Foci, suggested Assessments and Feedback week	<ul style="list-style-type: none"> • Weekly assessment of practical tasks. • Two QMA tasks: • Week 4- Evaluation • Week 11-Own dish 					
Special Events	<ul style="list-style-type: none"> • Christmas/Easter/ Summer baking tasks 					

Possible Visits		
<p style="text-align: center;">CEIAG - Possible Employer Engagement Activities</p>	<ul style="list-style-type: none"> ● <u>Teamwork</u>- practical lessons. ● <u>Communication</u>- peer feedback, self-assessment, class discussions. ● <u>Problem Solving</u>- faults within practicals and how they can be fixed. ● <u>Leadership</u>-peer / self-assessment and feedback ● <u>Organisation</u>- equipment, times and remembering ingredients. ● <u>Ability to work under pressure</u>- 1hr lessons with high skilled dishes, QMAs, and assessments. 	

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 from the above table but all students will have covered all areas by the end of the year.