Half

term



## Yr8 Food Technology at CLHS

### 1. Food poisoning and packaging

Pupils will understand the importance of **food safety**, and how to ensure that when preparing food, conditions such as clean work surfaces and the correct chopping board, help minimise risk of **food poisoning**.



Pupils also learn the 4Cs - Cooking, Cleaning, Cooling and Cross-Contamination. Pupils also explore food packaging, its functions and the information required to be display on packaging by law.



safe food

preparation



They know the difference between Used by and Best Before and examine the traffic light system used for nutritional information. Pupils are then given a design brief based on a packaging requirements for a client. Pupils are able to produce a product based on the brief.

#### 2. Staple foods

Pupils are introduced to **staple foods** from around the world. Pupils learn about the origin, cost, production and use of foods such as **maize**, **wheat**, **potatoes**, **rice** and **bread**.

Using the staples as a base pupils then cook a variety of dishes including macaroni and cheese, sausages and mash, and sweet and sour chicken. Pupils become familiar with a variety of cooking methods, including but not limited to – boiling, frying, grilling and baking.



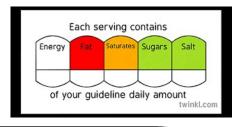
Half term 3

**10 JUN** 

Store in cool, dry place

#### Assessments

Final packaging design based on SC found on the brief.

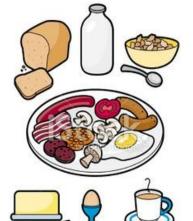


Pupils are given a low stakes test on staple foods, their

Half term 5

Low stakes tests

Half term 6









# Assessments Pupils reviews their practical outcomes on the four SC aroma, taste, texture and

flavour.

