

Subject Yearly Overview 2025-2026

Subject: Food studies	TOPIC Year 8	COMPONENT The term can change for culture ,calendar advents and food surplus but eventually all topics will be covered by the end of year	<i>Notes: Why are you delivering this topic at this time of year?</i>
Autumn 1	Recapping what covered last year and go into more depth BEGINNING MODIFY A RECIPE PROTEIN	Health and safety RESEARCH A MODIFY A RECIPE FOR THEIR TASTE DISHES BASED ON PROTEIN temp control Calendar events Tests	To progress with more information Learn about protein foods and how they help the body
Autumn 2	Safety standards HACCP Preserving seasonal foods carbohydrate	label reading dishes based on carbohydrate foods based what are in season introduction to COSH and HACCAP Calendar events Tests	To understand safety in a working environment. To know foods and be preserved
Spring 1	Re-inforce information last term sauces	Different kinds of sauces Making different kinds of sauces Calendar events Tests	To retain information To understand how sauces can be made
Spring 2	Kite marks Use by and best before Meals with sauces	Festivals Different kinds of meals with a sauce Charity events Culture and dietary needs Calendar events	To understand about different kinds of sauces to enhance a dish

		Tests	
Summer 1	Healthy choices Sugar and fats Economise	Healthy life style Dishes based on sugar and fats Calendar events Tests	To know about sugar and fats and ingredients and make them healthier
Summer 2	Safety of outside cooking BBQ foods	Foods what can be cooked on a BBQ Temp controls Transporting and packaging Outside cooking Respecting the environment Calendar events Tests	To understand about the safety of outside cooking and our environment