

Year 8 Food and Textiles

Food: In Year 8, students build on the skills taught in Year 7, initially recapping health and safety rules and routines and then developing knowledge of hygiene and food safety. Year 8 students focus on nutrition needed for a range of life stages and learn about food choices and the impact this can have on a person's diet. Throughout the two terms, students develop their making skills based around a range of multicultural dishes. Students go on to develop these recipes to meet the needs of users who follow a special diet.

Textiles: In Year 8, students work in Textiles for one term, focusing on a pop art themed design task. Students build on research and design skills taught in Year 7. Students select from and use a wider, more complex range of materials and components taking into account their properties. Students are encouraged to identify and solve design problems using an iterative process testing various surface decoration techniques relating to the topic of pop art.

Methods of deepening and securing knowledge: (these will be amended if not all aspects are covered – there is no expectation they will be)	
Spaced practice	Students are encouraged to use spaced practice by following the design process. Within the pet pillow project, students use research and investigation to make informed decisions when designing, which in turn help them plan their work.
Retrieval practice	Students use retrieval practise in both Food and Textiles. Students are required to have a higher level of skill and a deeper understanding.
Concrete examples	In Year 8 students are given practical projects and have concrete experiences of working in that area. Students will be taught the stages and the processes, and then complete the work themselves, giving them concrete examples and experiences of the work required to make their project successful.

	Autumn term 1	Autumn term 2	Spring term 1	Spring term 2	Summer term 1	Summer term 2
Topic(s)	Food Preparation and Nutrition Rules, routines and Health and Safety reminder - Principles of food safety (preparation of raw and cooked meat) - Preparing and cooking food	Micro and Macro Nutrients - Dietary needs and requirements	Gluten experiment - Adapting recipes	Vitamin and Mineral investigation - Adapting recipes to suit the needs of a client.	Textiles Rules, Routines and Health and Safety reminder - Introduction to pop art project - Research - Initial ideas	Development - Decorative techniques (surface decoration) - Making - Evaluating

	- Recap Eatwell Guide - Introduction to friends and family topic					
Assessment	-Assessment of investigation tasks - Assessment of development work	- Assessment of investigation		-Development of recipes - Assessment of use of practical outcome	- On-going assessment of investigation - Assessment of design work	- Assess practical skills
CEIAG (<i>Careers that are linked to that topic</i>)		Nutritionist	Food Technologist	Chef	Designer	

Independent Learning:
Independent learning tasks vary from food diaries, sensory feedback on food products produced in lesson and research tasks.