



BLESSED TRINITY LEARNING PROGRAMME

SUBJECT: DT-Food

YEAR: 8

Title	Learning Objectives	Classroom Activity	Recommended Homework	Marking & Assessment
<p>General introduction to Local Foods and Organic Foods</p>	<p>For pupils to learn the different aspects of Food Technology and look at local and organically grown foods</p> <p>Designing – pupils to create products using focus practical tasks</p> <p>Knowledge & Understanding To understand the function of ingredients and the relevance of using locally grown produce and its impact on the wider community.</p> <p>To develop a knowledge of the design process (design & make) and understand the need to produce specific tasks in the correct order.</p> <p>Develop the knowledge on understanding of using the correct equipment in a safe and proper way.</p> <p>To understand how to creatively design and develop ideas and turn these into a final product.</p>	<p>Use influence from focus practical tasks to successfully produce several initial ideas</p> <p>Accurately use equipment to prepare and cook ingredients.</p> <p>Focus Practical Tasks using correct equipment and processes</p> <p>Use peer assessment to evaluate</p>	<p>Pupils to complete health and safety worksheet</p>	<p>Pupils have evaluated their design work throughout</p>

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<p>Week 1 – single lesson. Introduction and general review on hygiene and safety.</p> <p>General overview on Local and Organic foods.</p>	<p>To understand a basic introduction to Healthy Eating.</p> <p>To build an understanding of a general overview on Local and Organic foods.</p>	<p>Pupils to complete Worksheets from booklet Local and Organic Foods.</p> <p>Pupils to recap on hygiene and safety PowerPoint about pesticides.</p> <p>Discussions</p> <p>Use of peer assessment</p> <p>Speaking and listening</p>	<p>Key words and paragraphs on Local and Organic Foods – sheet is provided.</p>	<p>Teacher marking</p> <p>Peer assessment</p>
<p>Week 2</p> <p>Fairy Cakes</p>	<p>Making skills –</p> <p>To learn how to prepare a product using the creaming method.</p>	<p>Use of the oven.</p> <p>Creaming methods</p> <p>Pupils to learn how to clean and tidy areas</p>	<p>Pupils will create pictures or PowerPoints to show the skills they have learned in the lesson.</p>	<p>Pupils will use feedback from others in producing their evaluation</p>
<p>Week 3</p> <p>Sweet & Sour Chicken</p>	<p>Making skills –</p> <p>To learn how to create a sauce</p>	<p>Use of hob</p> <p>Pupils to remember how to clean and tidy areas</p> <p>Pupils to recall preparation skills.</p>	<p>Evaluation of product, pupils will use feedback from others in producing their evaluation</p>	<p>Pupils will use feedback from others in producing their evaluation</p>

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Week 4 Theory	Theory lesson- Pupils to learn different aspects of Local and Organic Foods	Pupils to complete Worksheets Pupils to take part in discussion Powerpoint Use of peer assessment Speaking and listening	Homework to create a moodboard using pictures to show Organic and Local Foods. This can be done on Mahara	Teacher marking Peer assessment Self assessment
Week 5 Fruit Crumble	Making skills – To understand the different cake methods and to able to use the Rubbing-in method for this product	Use of knife skills and safety methods P upils to recall how to work as part of a team to clean and tidy areas	Evaluation of Fruit Crumble, Pupils will use feedback from others in producing their evaluation	Pupils will use feedback from others in producing their evaluation
Week 6 Spaghetti Bolognese	Making skills – To learn how to create a reduced sauce.	Use of knife skills and safety methods Pupils to learn how to work as part of a team to clean and tidy areas.	Evaluation of Spaghetti Bolognese, Pupils will use feedback from others in producing their evaluation	Pupils will use feedback from others in producing their evaluation

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Week 7 Eves Pudding	Making skills – To learn how to use the Creaming method.	Use of knife skills and safety methods To learn how to use the Creaming Method Pupils to learn how to work as part of a team to clean and tidy areas	Evaluation of product, pupils will use feedback from others in producing their evaluation	Pupils will use feedback from others in producing their evaluation
Week 8 Jambalaya	Making skills – To understand how to create a One Pot dish	Use of the all-in-one method Use of hob Pupils to learn how to work as part of a team to clean and tidy areas	Evaluation of product pupils will use feedback from others in producing their evaluation	Pupils will use feedback from others in producing their evaluation
Week 9 Shepherd's Pie/ Macaroni Cheese	Making skills – To understand how to combine using knife skills and bread making skills to create a pizza product.	Use of knife skills and safety methods Bread making Combining two practical skills Pupils to learn how to work as part of a team to clean and tidy areas	Evaluation of pizza, pupils will use feedback from others in producing their evaluation	Pupils will use feedback from others in producing their evaluation

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Title	Learning Objectives	Classroom Activity	Recommended Homework	Marking & Assessment
<p>Week 10 Theory</p> <p>Design week</p>	<p>Designing Skills</p> <p>Design a product aimed at a chosen target market.</p> <p>The product will be designed in a way that will allow it to be processed using school equipment and facilities.</p> <p>Inspiration for creativity will come from prior skills and adapting a method already used.</p>	<p>Using the stated design Brief – pupils will design a product using one local and/or organic ingredient using their specification to help them.</p> <p>Develop at least one idea reviewing the choice</p> <p>Produce a specification that will satisfy the brief</p>	<p>Write a time-plan for next lesson.</p> <p>Picture method and time-plan</p>	<p>Pupils to investigate and analyse their product/project using self and peer assessment.</p> <p>Pupils will be creative in analysing their own products and seeing how they can improve.</p>
<p>Week 11</p> <p>Final exam practical</p>	<p>Making skills –</p> <p>To use prior knowledge to create a product for the final assessment that must include at least one local and/or organic product</p>	<p>Pupils to show what they have learned over the last 10 weeks</p> <p>Bring a time- plan that they have created.</p> <p>Pupils to learn how to work as part of a team to clean and tidy areas</p>	<p>Evaluation of final product pupils will use feedback from others in producing their evaluation</p>	<p>Final assessment carried out by teacher.</p> <p>Level awarded for designing, making and also an end of rotation test.</p>
<p>Week 12</p> <p>Written exam</p> <p>Grow sheet</p>	<p>Evaluation –</p> <p>To use knowledge to answer questions on the end of unit exam.</p> <p>To use knowledge of the product and taste testing to create a final evaluation of the course.</p>	<p>Produce evaluation from information gathered from self and peer assessment of finished product</p>	<p>No homework</p>	<p>Pupils will use the grow sheet to assess how they have achieved and what they need to do to improve</p>