Course Information Overview: Year 8 Food Studies Half-Term: 1

Curriculum Leader: Mrs. Beavor

Course Information	
What will students learn?	Students will review health, safety and hygiene and will learn where our food comes from (food provenance) and food assurance schemes.
What home learning will be set?	Information for practical sessions will be on Edulink. This will include cous-cous, sausage rolls and bolognaise. Students will be given an IKE task in the lesson that they are NOT cooking in. It will link to their next theory session.
What assessments will be undertaken?	Students will complete their baseline assessments. Students will also have an initial review quiz covering what was learnt last year.
Useful links and resources to further support learning.	https://www.bbc.co.uk/bitesize/articles/zc8bydm#z9knp4j https://www.foodafactoflife.org.uk/11-14-years/
If you would like further information or support with respect to this course, please do not hesitate to contact the class teacher or relevant Curriculum Leader using the following email: parentcontact@sandysecondaryschool.com.	

Course Information Overview: Year 8 Food Studies Half-Term: 2

Curriculum Leader: Mrs. Beavor

Course Information	
What will students learn?	Students will complete work about seasonality, Fairtrade and food waste .
What home learning will be set?	Information for practical sessions will be on Edulink. Students will be completing the carrot cake cookies, jollof rice with chicken and macaroni cheese practicals. Students will be given an IKE task in the lesson that they are NOT cooking in. It will link to their next theory session.
What assessments will be undertaken?	The written tasks on seasonality and Fairtrade will be for assessment. Students will assess each practical based on set criteria.
Useful links and resources to further support learning.	https://www.bbc.co.uk/bitesize/articles/zc8bydm#z9knp4j https://www.foodafactoflife.org.uk/11-14-years/
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Course Information Overview: Year 8 Food Studies Half-Term: 3

Curriculum Leader: Mrs. Beavor

Course Information	
What will students learn?	Students who started food in September will be completing their learning about food labelling and British/International cuisines and will complete a review of all topics. Students who begin their rotation in February will focus on classroom routines, health and safety and hygiene.
What home learning will be set?	Students who started food in September will need to revise using their knowledge organizer for their final assessment. Groups starting in February will find information for practical sessions on Edulink. These will begin after half term. Students will be given an IKE task in the lesson that they are NOT cooking in. It will link to their next theory session
What assessments will be undertaken?	Students who started food in September will undertake a final written assessment which will cover all learning to date. Their final practical assessment will be their burger.
Useful links and resources to further support learning.	https://www.bbc.co.uk/bitesize/articles/zc8bydm#z9knp4j https://www.foodafactoflife.org.uk/11-14-years/
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Course Information Overview: Year 8 Food Studies Half-Term: 4

Curriculum Leader: Mrs. Beavor

Course Information	
What will students learn?	Students will review health, safety and hygiene and will learn where our food comes from (food provenance) and food assurance schemes.
What home learning will be set?	Information for practical sessions will be on Edulink. This will include cous-cous, sausage rolls and bolognaise. Students will be given an IKE task in the lesson that they are NOT cooking in. It will link to their next theory session.
What assessments will be undertaken?	Students will have an initial review quiz covering what was learnt last year. Students will assess each practical based on set criteria.
Useful links and resources to further support learning.	https://www.bbc.co.uk/bitesize/articles/zc8bydm#z9knp4j https://www.foodafactoflife.org.uk/11-14-years/
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Course Information Overview: Year 8 Food Studies Half-Term: 5

Curriculum Leader: Mrs. Beavor

Course Information	
What will students learn?	Students will complete work about seasonality, Fairtrade and food waste .
What home learning will be set?	Information for practical sessions will be on Edulink. Students will be completing the carrot cake cookies, jollof rice with chicken and macaroni cheese practicals. Students will be given an IKE task in the lesson that they are NOT cooking in. It will link to their next theory session.
What assessments will be undertaken?	The written tasks on seasonality and Fairtrade will be for assessment. Students will RAG their practical sessions against set criteria.
Useful links and resources to further support learning.	https://www.bbc.co.uk/bitesize/articles/zc8bydm#z9knp4j https://www.foodafactoflife.org.uk/11-14-years/
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Course Information Overview: Year 8 Food Studies Half-Term: 6

Curriculum Leader: Mrs. Beavor

Course Information	
What will students learn?	Students will complete work about vegetarianism and veganism (building on learning from year 7, food labelling laws as well as British and international cuisines.
What home learning will be set?	Information for practical sessions will be on Edulink. Students will be completing their pizza wheels and burger practicals. Students will be given an IKE task in the lesson that they are NOT cooking in. It will link to their next theory session.
What assessments will be undertaken?	Students will RAG practical products against set criteria. Their final practical will be teacher assessed against set criteria. All students will take their final written exam.
Useful links and resources to further support learning.	https://www.bbc.co.uk/bitesize/articles/zc8bydm#z9knp4j https://www.foodafactoflife.org.uk/11-14-years/
If you would like further information or support with respect to this course, please do not hesitate to contact the class teacher or relevant Curriculum Leader using the following email: parentcontact@sandysecondaryschool.com.	