

Department	Design and Technology
Year	8
Qualification	Food / Textiles

BCHS Curriculum Map 2016-2017

Term	Autumn 1								
Autumn 1	Topic	Intro to Food	Eat well Plate, 5 day Government 8 guidelines.	Rubbing in method – FPT: Apple crumble Seasonality, wise food shopping	Developing rubbing in method, forming a dough, shaping, quality control: FPT Scones	Group challenge:- melting method. Modifications of recipes. Weighing & measuring. FPT: Fruity flapjacks	Absorption, looking at 5 a day and Vitamins. FPT: Vegetable Cous Cous	Special diets and their needs. Carbohydrates & protein. Versatility with ingredients.	Making for specific needs. Shortcrust pastry skills & protein fillings: FPT: Tomato & Basil Tart.
	Assessment			Baseline Practical assessment					Practical assessment
Autumn 2	Autumn 2								
	Topic	Gelatinisation Sauces	All in one sauces/ roux sauce.	Recap Protein & fat, Wise food	Safe meat preparation, cross	Time management, planning,	FPT: Roast Dinner challenge	Assessment of skills, knowledge & understanding.	

	Pasta Project		FPT: Macaroni Cheese	shopping: comparing shop bought vs. homemade. Risk assessment	contamination. Shaping, forming to achieve quality products. FPT: Beefburgers	group work		
	Assessment		Sauces assessment.				Skills & techniques assessment.	End of project assessment
Spring 1	Spring 1							
	Topic	History of Pasta, group work.	Functions of ingredients used in Pasta.	Enquiry Investigation FPT: Making Fresh pasta	Appraisal & sensory analysis of existing pasta & sauce products	Pasta King challenge	Reduced tomato sauce, the basics. How to develop, considering seasonality, need and wants of target group.	
	Assessment			Practical assessment			Assessment of designs using agreed criteria.	

Spring 2	Spring 2							
	Topic	Creating sauces to meet the needs of the consumer. FPT: Tomato based sauces.	Review of practical	Independent learning: FPT; Final pasta and sauce dish	Packaging, logos & brands Designing a logo for the Pasta King challenge.	Assessment for learning : Review of skills, techniques.		
	Assessment			Practical assessment		End of project assessment		
Summer 1	Summer 1							
	Topic	Intro to Textiles, Health & Safety	Meeting client needs	Introduction to basic textiles.	Computerised Embroidery & risk assessment	Sewing machine Enquiry	Use of over locker	Bag modelling
	Assessment							Assessment of modelling skills.
Summer 2								
	Topic	Using equipment to create own Kit	Using equipment to create own Kit bag.	Using equipment to create	Fastenings – creating drawstring.	Focus on quality control and how to achieve high	Final Steps to success	Review & Evaluation

		bag.		own Kit bag.		quality outcomes.		
	Assessment		Assessment on use of equipment.				Assessment of final product.	