

Food Vision summary/ Curriculum intent:

Week	Unit	Year 7	Assessment	Homework	Unit	Year 8	Assessment	Homework
1	Introduction to Food and Nutrition	Target setting. Introduction to hygiene and safety. Recalling, listing, recording, categorising.			Food and Nutritional Cereals	Target setting and review. Review of hygiene and safety rules. Bacterial growth, categorising, identifying, listing.		H&S sheet
2		Hygiene and safety written task. Identifying and suggesting improvements.				Peer assess H/W. Cereals Brainstorm, recording ideas.	PA	
3		Equipment quiz. Planning to make Fruit Salad, developing planning skills, written plan produced	PA	Gather Ingredients		Plan to cook muffins. Complete planning sheet. Knowledge and understanding cereal crops. Chunking down text/summarising	Where necessary FAR mark summarising exercise.	Gather ingredients
4		Make Fruit Salad. Begin evaluation of Fruit Salad. Identify and measure sensory characteristics. Create a RADAR graph.	Evaluation draft FAR marked and final evaluation completed in best SA of practical	Fairtrade ILT		Make muffins. Muffin Evaluation. Draft and final version	FAR mark evaluation draft. Grade final evaluation. SA of practical.	Dietary Fibre ILT
5		Complete the written evaluation, subjective and objective, of fruit salad. Equipment quiz. Previous learning of healthy eating.		Fairtrade ILT		Complete evaluations. Knowledge and understanding wheat, processing into flour, types and properties of wheat flour, uses, functions		Dietary Fibre ILT
6		Plan to make Fruit Crumble. Traffic Light System for healthy eating.		Fairtrade ILT Gather ingredients		Plan to make scone based Pizza. Complete pages on flour/milling.		Dietary Fibre ILT Gather Ingredients
7		Make Fruit Crumble. Introduction to the EATWELL PLATE.	Fairtrade ILT SA of practical	Fairtrade ILT		Make Pizzas.	Dietary Fibre ILT SA of practical	Dietary Fibre ILT
8		Finish Eatwell plates/ traffic lights pages. Play traffic lights game. Prepare food diaries.		Complete Food Diaries		Bread making, Gluten, functions, demonstrate gluten ball. Plan to make Bread Rolls		Gather ingredients
9		Explore, understand and explain factors affecting food choice				Make Bread	SA of skills and outcome	
10		Analyse a given diet using the Eatwell plate. Categorise their own diets using the traffic light system. Colour code				Nutrition. Knowledge and understanding of basic nutrition. Functions and sources.		
11		Plan to make Coleslaw Salad. Complete the traffic light page of the food they have eaten from their food diaries.		Gather Ingredients		Nutrition Analysis of given dishes. Using www.foodfactoflife.org.uk Preparing results from the data input.		
12		Make Coleslaw Salad. Start the written drafts of their own diet analysis	Drafts FAR marked. SA of practical			Evaluation of the results from the nutrition analysis. Written paragraph.	Final summative grade given for entire module.	
13		Complete drafts, and finish final diet analysis. Design a healthy lunchbox	Final diet analysis assessed. Overall summative assessment made at end of rotation.					