

Curriculum Plan

Y8 Technology & PSHE Rotations (Food & Nutrition)

		Week 1	Week 2	Week 3
How you will access home learning		In year 8 you will complete a 6 week rotation in Food, Textiles, Product Design and PSHE, the work for each week is detailed here and is also stored in Microsoft teams, called your form & technology eg 8AR Technology. You will need to check classwork on SMHW which will tell you which week you are doing on a specific date and then the home learning can be found in MS teams files section.		
How you be able to interact with your teacher and gain feedback on your work		The resources in MS teams will have resources uploaded by your teacher explaining what work you would be doing in school and where possible this needs to be completed at home, however we do understand that some practical activities may not be able to be done at home, in this case there may be a video for you to watch showing the practical skill you would have been learning in class. There may also be some paper based design work or worksheets for you to complete at home, again in the files in MS teams.		
Retrieval How we will help you to recall previously learnt knowledge		Lesson Starter; What do you remember about food hygiene from Year 7	Lesson starter; 5 questions on Food Hygiene and knives safety	Lesson starter; 5 questions on practical skills learnt in practical lesson 1
New Learning	What you will be learning about this week	Theory lesson 1: Food Hygiene, Food safety, Knife safety (Bridge & claw hold), Pastry making skills, rubbing-in	Practical lesson 1: Making Cheese & onion Pasties (learning how to make short crust pastry, shape, fill and crimp pasties, glaze & bake)	Theory lesson 2: Healthy Eating, Eatwell Guide, basics of Nutrition; Macronutrients
	How we will teach you the new knowledge or ideas	PowerPoint, teacher demonstrations, video demonstrations and practical activities.		
	Activities that will help you learn and practice what you've been taught	<ul style="list-style-type: none"> • Creating food hygiene rules • Practicing knife skills in practical lesson 1 - cheese & onion pasties. • Completing food hygiene tasks in workbook 	<ul style="list-style-type: none"> • Getting ready for practical - using food hygiene rules • Making Cheese & onion pasties, following a recipe • Washing and tidying up after practical 	<ul style="list-style-type: none"> • Filling blank Eatwell guide with foods you like, in the right proportions • Analysing your diet - how healthy are you • Completing Macronutrient worksheet
	What you can do if you are stuck	Use the resources in MS teams, check the classwork set on SMHW to see what you need to do. You can also e-you're your teachers; awragg@notredame-high.co.uk , egreen@notredame-high.co.uk , fgennard@notredame-high.co.uk , crollinson@notredame-high.co.uk , jbaggaley@notredame-high.co.uk , mowczarek@notredame-high.co.uk , or rquinn@notrdame-high.co.uk , please be specific in the help you need to enable them to give you appropriate feedback.		

		Week 4	Week 5	Week 6
How you will access home learning		In year 8 you will complete a 6 week rotation in Food, Textiles, Product Design and PSHE, the work for each week is detailed here and is also stored in Microsoft teams, called your form & technology eg 8AR Technology. You will need to check classwork on SMHW which will tell you which week you are doing on a specific date and then the home learning can be found in MS teams files section.		
How you be able to interact with your teacher and gain feedback on your work		The resources in MS teams will have resources uploaded by your teacher explaining what work you would be doing in school and where possible this needs to be completed at home, however we do understand that some practical activities may not be able to be done at home, in this case there may be a video for you to watch showing the practical skill you would have been learning in class. There may also be some paper based design work or worksheets for you to complete at home, again in the files in MS teams.		
Retrieval How we will help you to recall previously learnt knowledge		Lesson starter; Name the dishes you can make with a cheese sauce	Lesson starter; 5 quick questions on weighing & measuring. SMHW quiz on Eatwell Guide	Lesson starter: 5 quick questions on practical skills learnt in Y8
New Learning	What you will be learning about this week	Practical lesson 2: Making Lasagne (dicing onions, making a reduction ragu sauce, making a cheese sauce (all in one method), assembling and cooking lasagne, testing for readiness)	Theory lesson 3: Fast Food Babies Documentary; using knowledge of Healthy Eating & Nutrition to analyse poor diets and how they can be improved	Practical lesson 3: Making Chicken Fajitas (slicing vegetables and meat, marinating meat, stir frying, testing chicken is cooked, assembling fajitas)
	How we will teach you the new knowledge or ideas	PowerPoint, teacher demonstrations, video demonstrations and practical activities.		
	Activities that will help you learn and practice what you've been taught	<ul style="list-style-type: none"> • Making Meat ragu sauce • Making cheese sauce (all-in-one) • Assembling & cooking a lasagne 	<ul style="list-style-type: none"> • Completing Fast Food Babies worksheet • Analysing other peoples diets • Completing SMHW quiz on Eatwell Guide 	<ul style="list-style-type: none"> • Marinating Chicken • Stir-frying meat & vegetables, testing chicken is cooked • Assembling Fajitas
	What you can do if you are stuck	Use the resources in MS teams, check the classwork set on SMHW to see what you need to do. You can also e-you're your teachers; awragg@notredame-high.co.uk , egreen@notredame-high.co.uk , fgennard@notredame-high.co.uk , crollinson@notredame-high.co.uk , jbaqqaley@notredame-high.co.uk , mowczarek@notredame-high.co.uk , or rquinn@notredame-high.co.uk , please be specific in the help you need to enable them to give you appropriate feedback.		