

Year 8 Curriculum Map

Lesson	Focus	Assessment	Cross Curricular	Concept
1	<u>'Who's Who'</u> To explore the different job roles that exist in the hospitality and catering industry- This week students will focus on the Front of house and back of house staff	Self-assessed exam questions at end of the lesson	Business Studies, Careers	Hospitality
2	<u>'Mac n Cheese'</u> that demonstrates the skill of making a roux sauce Apply theoretical knowledge of personal hygiene and safety rules to a practical environment	Verbal feedback during lesson	Science	Technique H+S
3	<u>'Chefs Brigade'</u> To explore the different job roles that exist in the kitchen. Students will focus on the roles and responsibilities of the different chefs	Exam question at the end of the lesson	Careers, Maths	Hospitality Technique
4	<u>'Curry'</u> showing consideration to personal hygiene and safety rules, knife skills and good use of oven	Verbal feedback during lesson	Geography, Maths	Technique H+S
5	<u>'Bread Theory'</u> To explore the functions of bread ingredients and the process of how to make a bread dough. To investigate different bread types and to complete a sensory analysis. This lesson will prepare the students for their practical assessment.	Self-assessed exam question	Science, Maths	Hospitality Technique
5	<u>'Pizza'</u> Students will build on last year's skill of making a basic bread dough by levelling up to a pizza the medium-high level skills by researching and producing their own pizza recipe.	Formal practical assessment CRIB sheet Verbal feedback during lesson	Geography, Maths, Science	Technique H+S
6	<u>'I Can't Eat That'</u> Students to examine different medical diets including Lactose Intolerance, Coeliac, Common Allergies, and religious diets (Islamic, Sikh, Hindu, Jewish) Students will be aware of how to adapt recipes to suit a range of dietary needs.	Targeted Questioning	R.E, Geography	Health Hospitality Technique
7	<u>'Cookies'</u> Students will demonstrate independence to produce a batch of uniform cookies. They will demonstrate shaping their cookies to a high level and confidence with the oven.	Verbal feedback during lesson	Maths, Science	H+S Health Technique Hospitality
9	<u>'Cupcakes'</u> Students to demonstrate the creaming method to make a uniformed batch of cupcakes.	Verbal feedback during lesson Bake off theme competition during lesson	Maths, Science	Technique H+S

10	<u>'Should animals be pets or dinner?'</u> Students will understand the umbrella term 'Vegetarian'. They will explore the reasons people choose to follow a vegetarian diet. They will form an argument for and against veganism. Students will explore some current food trends associated with Veganism.	Targeted Questioning	R.E	Health Hospitality
11	<u>'Bolognese'</u> Students to demonstrate knife and hob skills to produce an adapted Bolognese recipe. There will be a focus on presentation.	Verbal feedback during lesson	Maths, Science	Technique
12	<u>'Knowledge Assessment'</u> This assessment will assess the knowledge recall from all content covered in theory and practical lessons so far.			H+S Health Technique
13	<u>'Jam Tarts'</u> Students will demonstrate the rubbing in method to produce a batch of Jam Tarts.	Formal Practical Assessment- Grade Only CRIB Sheet Verbal feedback during lesson	English, Maths, Science	Technique H+S
14	<u>'Reflection'</u> In ICT room. Students to complete reflection and overall evaluation of performance within subject. Students to also complete student voice			Technique H+S Hospitality Health