

Assessment and Home learning overview		Year 8 Food Technology
Assessment	Time	Assessment Details
MCQ Test on knowledge gained both short term and over time.	30 mins	You will complete a 25-question multiple choice assessment in class testing your knowledge on your prior learning.
Key online resources:		
YEAR 8 KNOWLEDGE ORGANISER NEW.pdf		

Week	Date	Knowledge retrieval task	Activity/ Help resource
1&2	08/01/24 15/01/24	Egg fried rice Identify how to avoid cross contamination to prevent food poisoning.	YEAR 8 KNOWLEDGE ORGANISER NEW.pdf
3&4	22/01/24 29/01/24	Macaroni Cheese Identify how to avoid cross contamination to prevent food poisoning.	Ingredients and method of the recipe Complete the booklet on cross contamination and food poisoning YEAR 8 KNOWLEDGE ORGANISER NEW.pdf
5&6	05/02/24 12/02/24	Theory Identify how to avoid cross contamination to prevent food poisoning by using the correct cutting boards. Food provenance.	Ingredients and method of the recipe Complete the booklet on cross contamination and food poisoning YEAR 8 KNOWLEDGE ORGANISER NEW.pdf
7&8	26/02/24 04/03/24	Bread rolls Baking skills, knead, special diets, biological aeration.	Ingredients and method of the recipe Complete the booklet on cross contamination and food poisoning YEAR 8 KNOWLEDGE ORGANISER NEW.pdf
9&10	11/03/24 18/03/24	Pizza -Pepperoni / BBQ sauce Sauce reduction/ nutrients in cooking methods	Ingredients and method of the recipe Complete the booklet healthy diet identifying the

			correct nutrients need for the body YEAR 8 KNOWLEDGE ORGANISER NEW.pdf
11&12	25/3/24	Curry -seasonal Identify special diets and understand the allergies and intolerances caused by food.	Ingredients and method of the recipe Complete the booklet special diets and understand the allergies and intolerances caused by food. YEAR 8 KNOWLEDGE ORGANISER NEW.pdf
13&14	15/04/24 22/04/24	Curry -seasonal Identify special diets and understand the allergies and intolerances caused by food. Theory Identify special diets and understand the allergies and intolerances caused by food.	Ingredients and method of the recipe Complete the booklet special diets and understand the allergies and intolerances caused by food YEAR 8 KNOWLEDGE ORGANISER NEW.pdf
15&16	29/04/24 06/05/24	Vegetarian pasta salad Identify the correct chopping boards to prevent cross contamination eg; separating meats from vegetarian options as well as food poisoning.	Ingredients and method of the recipe Complete the booklet special diets and understand the allergies and intolerances caused by food YEAR 8 KNOWLEDGE ORGANISER NEW.pdf
17&18	13/05/24 20/05/24	Puff pastry tart Identify the cooking skills used to prepare food and how to keep a healthy diet using different cooking techniques.	Ingredients and method of the recipe Complete the booklet Identify the cooking skills used to prepare food and how to keep a healthy diet using different cooking techniques YEAR 8 KNOWLEDGE ORGANISER NEW.pdf
19&20	27/05/24 03/06/24	Theory Eat well guide for specific diets	Ingredients and method of the recipe Complete the booklet Identify the cooking skills used to prepare food and how to keep a healthy diet using different cooking techniques

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21&22	10/06/24 17/06/24	Cheese scones Binding ingredients cooking skills shaping molding	Ingredients and method of the recipe Complete the booklet Identify the cooking skills used to prepare food and how to keep a healthy diet using different cooking techniques YEAR 8 KNOWLEDGE ORGANISER NEW.pdf
23&24	24/06/24 01/07/24	Chilli Tortilla Identify the cooking skills used to prepare food and how to keep a healthy diet using different cooking techniques.	Ingredients and method of the recipe Complete the booklet Identify the cooking skills used to prepare food and how to keep a healthy diet using different cooking techniques YEAR 8 KNOWLEDGE ORGANISER NEW.pdf
25&26	08/07/24 15/07/24	Strawberry Tart Special diets, intolerances, allergies	Ingredients and method of the recipe Complete the booklet Identify the cooking skills used to prepare food and how to keep a healthy diet using different cooking techniques YEAR 8 KNOWLEDGE ORGANISER NEW.pdf
27	22/07/24	Fulwood Challenge Show skills	Ingredients and method of the recipe Complete the booklet Identify the cooking skills used to prepare food and how to keep a healthy diet using different cooking techniques YEAR 8 KNOWLEDGE ORGANISER NEW.pdf