



Curriculum Summary Document

Year 8 Subject Hospitality

Module/Unit of Learning Year 8	Term Taught	What will students learn?	How will this build a broad and strong foundation?	Links to other subjects
To have an understanding where our food comes from	1	<p>Students will learn where our food comes from, reared, caught and grown Students learn why we waste food, and how we can reduce it. Cutting down on food miles and how buying local is so important. They will learn about the different seasons, and harvesting of food throughout the year.</p> <p>The practical lessons link to each topic. This will allow them to develop more independently. They will cook the following:</p> <p>Pasta bake Vegetable curry Stir fry</p>	<p>Students have an understanding and empathy how challenging the industries can be. How we can cut down on waste, and cut down on costs.</p> <p>Students will sit a written test to assess knowledge and understanding.</p>	<p>Links to:</p> <p>Geography - Soil, climate, pesticides,</p> <p>Careers - Fishing, Farming</p> <p>Maths - Weighing and measuring</p> <p>Geography - Sustainability</p> <p>Science - transfer of heat</p>
To understand different cooking methods, food labels, allergies and intolerances. Celebrate British cuisine, and high fibre.	2	<p>Students will learn about a variety of cooking methods to expand on skills In practical lessons. Students will understand how labels are important to the customer, the information provided, and why customers need to be provided with all information. Students will have a chance to celebrate British cuisine</p> <p>In practical lessons, the dish links to the topic covered, They will make the following:</p> <p>French apple cake Cheese, onion and potato pasties Risotto</p>	<p>This will support expansion on skill set in practical lessons in preparation for Year 9. It will widen students knowledge and awareness when eating out, and working in the industry.</p> <p>This will continue to develop preparation and cooking skills, in preparation for Year 9.</p>	<p>Links to:</p> <p>English -Reading and writing</p> <p>Science</p> <p>Careers</p>
To have knowledge of the Eatwell Guide and nutritional needs for individual groups.	3	<p>Students will understand the Eatwell Guide and how we can follow a healthy balanced diet. Students will learn what nutrition individual groups of people need. Students will have a written test to give an overview of their learning throughout the terms.</p> <p>In practical lessons the dish links to the topic covered, this will be by giving them a theme to follow in preparation for KS4. They will make the following:</p> <p>A meal for a teenager Party food</p>	<p>Students will have the knowledge on what to eat and drink to meet their own needs, promote health, and prevent disease. Students will be confident as an individual in food lessons, ready to develop further in Year 9.</p>	<p>Links to:</p> <p>English</p> <p>Science</p> <p>Maths</p>