Foxford Learning Plan

Design and Technology
Year: 8 - Rotation
Topic: Food and Nutrition

Key Skills	Over the course of this topic, I will be able to:
	Use different cooking methods to create dishes
	Explain how raising agents work
	Explain the changing properties of macro nutrients
	Understand cultural, religious & moral food choices
	Be able to create an international dish

I will understand:
1. Convection, conduction & radiation cooking methods
2. How macro nutrients change when cooked
3. Chemical, biological & mechanical raising agents in cooking
4. Why food is important to different religions
5. Japanese & Indian traditional food

I will learn more about these aspects of Hospitality and Catering	
Cooking methods	Animal welfare, Fairtrade & organic foods
Nutrition	Food choices
Creating diverse flavourful dishes	Traditions
Knife skills	Evaluating and User Feedback

End of Topic Test	
Score:	
Pathway:	