

Year 8 Food Technology x1 Module

“Snack Attack”	Knowledge, Skills, Understanding
Higher	<p>Explain the difference between the relationship of foods within the sectors of The Eatwell Guide</p> <p>Explain how and why snacks can be adapted to meet the recommendations of The Eatwell Guide</p> <p>Explain the functions of the main ingredients in baked dough products, including raising agents.</p> <p>Explain how & why it is important to follow the safety points when using the hob and oven</p> <p>Explain and adapt the terms used in a hedonic ranking /star profile analysis and analyse and evaluate findings showing recommendations for the future</p> <p>Design and Make a lower fat biscuit showing 3 adaptations eg flavour shape and finish</p> <p>Show the ability to fully adapt a specification or recipe to meet the varying needs of others</p> <p>Select the most appropriate utensils and equipment showing complexity and skill in order to make a range of products including the creaming, rubbing in, and melting methods, including scones and handling dough competently.</p> <p>Evaluate and suggest appropriate improvements and act on prior experience to evaluate effectively</p> <p>Explain and utilise the legal requirements to be displayed on food packaging</p>
Intermediate	<p>Categorise sectors of The Eatwell Guide with examples</p> <p>Describe how the choice of ingredients affect the outcome of a baked dough including raising agents.</p> <p>Describe how snacks fall into the Eatwell Guide</p> <p>Describe the safety points when using the hob and the oven</p> <p>Describe and use the terms used in a star profile analysis show results clearly draw a simple conclusion</p> <p>Design and make a lower fat biscuit showing 2 adaptations, eg shape flavour and finish</p> <p>Show the ability to adapt a specification or recipe to meet some needs of others</p> <p>Choose a range of utensils and equipment and use with accuracy in order to make a range of products including the creaming, rubbing in, and melting methods, including scones and handling dough independently.</p> <p>Evaluate and suggest a range of improvements and explain your reasons</p> <p>Identify and show the use of some of the legal requirements displayed on food packaging</p>
Foundation	<p>Define The Eatwell Guide</p> <p>State some factors affecting the choice of ingredients when making a baked dough, including raising agents.</p> <p>State x3 safety points when using the hob and oven</p> <p>Define the place of snacks in the diet</p> <p>Define and use the terms used in a hedonic ranking analysis show some results</p> <p>Show the ability to change a specification or recipe</p> <p>Design and make a lower fat biscuit showing 1 adaptation eg shape flavour and finish</p> <p>Choose a range of utensils and equipment and use correctly in order to make a range of products including the creaming, rubbing in, and melting methods, including scones and handling dough with guidance.</p> <p>Evaluate and Identify some improvements and state your reasons</p> <p>Show where to find the legal requirements displayed on food packaging</p>

NB: direct command = knowledge, ‘can’= understanding, ‘able to’=skills