

# YEAR 8 FOOD & NUTRITION

## 5. Teacher Assessment

Jam tarts

Stick your assessment here

1. Review of skills, knowledge and application

2. Peer-Assessment—Spelling Test

Key words: Tolerance, Hygiene, Cross-contamination, Quality-Control, Protein, Thermometer, Carbohydrate, Environmental, Sustainability, Organic

3. Home— Learning

Food poisoning takeaway

6. End of unit test

4. Self Assessment

Mexican chicken

Stick your self assessment here

## Knowledge

the principles of nutrition and healthy eating, cooking techniques, food provenance and sustainability

## Practical Application

Fruit Salad, Scones, Bolognese, Scone –Based Pizza, Bread-Based Pizza  
Extension: Design a pizza/novelty cake project

## Skills

Confidently and safely produce a range of mainly savoury dishes using cooking techniques, working independently, with skill and accuracy.

How is quality control used in food lessons?

What does the term 'tolerances' mean in relation to quality control?