

# Food Preparation & Nutrition Year 8

## Learning Intentions Summer Term 1

2024-2025

	LESSON 1
WEEK 28 wc 21 <sup>st</sup> April	<ul style="list-style-type: none"><li>• To understand the meaning of British cuisine.</li><li>• To look at the eating habits of people within Britain.</li><li>• To look at ingredients/dishes that are popular in Britain.</li></ul>
WEEK 29 wc 28 <sup>th</sup> April	<ul style="list-style-type: none"><li>• To understand the effect of culture on cuisine.</li><li>• To look at different international cuisines.</li><li>• To explain how eating habits have changed in Britain due to influences from other countries.</li></ul>
WEEK 30 wc 5 <sup>th</sup> May	<b>Practical Lesson- Scones</b> <ul style="list-style-type: none"><li>• To demonstrate the rubbing-in method.</li><li>• To follow the recipe and method for the making of Scones.</li></ul>
WEEK 31 wc 12 <sup>th</sup> May	<ul style="list-style-type: none"><li>• To explain factors that could influence a person's food choice.</li><li>• To understand how peer and media pressure can change views on food choice.</li></ul>
WEEK 32 wc 19 <sup>th</sup> May	<b>Practical Lesson- Thai Chicken Curry</b> <ul style="list-style-type: none"><li>• To demonstrate the safe use of a knife.</li><li>• To use the two cutting techniques of the bridge and claw.</li><li>• Demonstrate the safe preparation and cooking of chicken (cross-contamination).</li><li>• To follow the recipe and method for the making of Thai Chicken curry.</li></ul>