



YEAR 8 SCHEME OF WORK

WEEK	CLASSWORK	HOMEWORK
1	Food safety and storage. This is building on knowledge from year 7. Starter: Write down the 4C's Practical – safe chopping of 1 onion – freeze named to be used next lesson. Safe use of knives – Introduction to Cooks Knives Recap to washing up routine, using guidance cards. Fill in sheet and then mark in class if possible.	Ingredients for meat free Bolognese.
2	Use of knives and hob. Starter: True or False related to meat Practical: Meat Free Bolognese Emphasis on small dice when chopping carrots. Washing up expectations – use of guidance cards Extension: evaluation sheet	Ingredients for Dutch Apple Cake
3	Introduction to Seasonal Foods Starter: Get ready to cook Practical: Dutch Apple Cake Intro to Seasonal foods theory to include some tasting of seasonal fruit and vegetables.	Ingredients for Seasonal Stir Fry
4	Cutting Skills Starter: Practical: Seasonal Stir Fry Emphasis on julienne and diagonal cut of vegetables.	Ingredients for Tear and share bread
5	Scientific words used in breadmaking Starter: Practical: Yeast Dough Making – Tear and Share Bread. Discussion of key words Finish work on seasonal foods	Bread homework task – REAct definitions task. Ingredients for Pizza swirls.
6	Food Miles Starter: Revisit bread key terms Practical: Pizza Swirls – use of dough and chopping skills. Food miles theory.	Ingredients for Seasonal scone-based pizza.
7	Seasonality and presentation skills Starter: Get ready to cook/looking at seasonal produce being used. Practical: Scone based Pizza using seasonal ingredients. Developing presentation skills especially using the chopping skills acquired.	Ingredients for cheesecake using a seasonal topping.
8	Seasonality and presentation/ REAct to homework Starter: Get ready to cook Practical: Seasonal Cheesecake and demonstration of coulis to go with cheesecake. Developing presentation and chopping skills REAct to bread homework task.	Ingredients for pasta bake – pasta to be cooked at home. REAct: Sauce making investigation in preparation for the next practicals.
9	Sauce making Starter: Get ready to cook. Practical: Pasta Bake	Ingredients for Brownies

	Sauce making and the science of white sauce making – worksheet/video. Sauce making worksheet/discussion in preparation for next few weeks.	
10	Sauce making/REAct to sauce making homework Starter: Get ready to cook / Lining the tin. Practical – Chocolate Brownies using a dried fruit – single lesson REAct to sauce making activity Continue work on sauce making.	Ingredients for Pasta with a tomato sauce.
11	Sauce making – use of stick blender Starter: Safe use of the blender Practical: Pasta with a tomato sauce Sauce making and the different types of sauce. Use of Stick blender	Ingredients for Banana or Carrot loaf.
12	Assessment cards. Starter: Lining tin Practical: Banana or Carrot Loaf Sort Folders. Finish off any unfinished work Self-evaluation using progress bar for guidance Organise work into slippery fish and complete targets etc	
13	Seasonal Practical Self-evaluation using progress bar for guidance Organise work into slippery fish and complete targets etc	