Remote education

Subject: Food and Nutrition

Year Group: 8

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| Week commencing | Topic | How will the new content be delivered? | What activities need to be completed? |
| Monday 2nd November | Vegetable Kebabs and heat transfer | PPT  Worksheet | Use the instructions on the PPT to make the kebabs.  If not able to cook, then complete the work on heat transfer. |
| Monday 9th November | Design a seasonal pasta bake | PPT | Read powerpoint and follow instructions to create a sketch of your pasta bake design.  Watch videoclips to revisit how to make a white sauce and a tomato sauce.  Crete your sketch. |
| Monday 16th November | Make your seasonal pasta bake | PPT  Worksheet | Follow instructions for making your seasonal pasta bake. Evaluate.  If not cooking, then continue to plan to make the bake. Compete the planning sheet and write out instructions for how to make it. |
| Monday 23rd November | Food Waste | PPT instructions  Video clip | Read the powerpoint for the lesson and watch the videoclip on food waste. |
| Monday 30th November | Mini flaky pastry tarts | PPT instructions | Follow instructions to make your mini flaky pastry tarts  Not cooking? Read powerpoint and watch knife skills videos.  Sketch an image of a flaky pastry tart showing which seasonal ingredients you would have used. Explain why it is always better to choose seasonal ingredient. Answer questions on powerpoint |
| Monday 7th December | Frittata | PPT instructions for making the frittata.  Question on eggs if not making the frittata. | Make your frittata following instructions on the PPT.  If not cooking, then answer the question on the PPT about eggs. An information sheet is provided. |
| Monday 14th December | Food Provenance | PPT instructions  Information sheets | Use the information sheets to answer the questions on the powerpoint slides. |