**Year:**  – Autumn Term 1A (12 Weeks – 6 lessons)

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**Unit:** Saucy Story

**Overview**:

In year 8 students will be moving more towards preparing healthy main meals with a focus on staple foods (whether as part of the dish or as an accompaniment).

Assessment tasks will focus on encouraging students to adapt basic recipes to create their own, also enabling them to become confident at taking risks with their cooking. The first task will allow students to create their own curry paste and creating their own curry.

Theory work will begin by looking at sensory analysis, this is to set students up with the correct background knowledge to complete a more detailed evaluation of their assessment dishes (and linking more to GCSE skills by starting to use star diagrams).

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| **Outline scheme**  | **Timeframe** | **Learning Aims** | **Assessment / marking milestone** | **Skills Development including Literacy, Numeracy DCF** | **Independent learning tasks (including investigations, homework etc)** | **Links to resources**  |
| In the project students will learn – * The five senses and how they are used to evaluate food
* The five different tastes and how the tongue works
* How to carry out a fair sensory analysis
* How to carry out a triangle test
 | 6 lessons | **CHALLENGING:** List the five senses used to evaluate food.Create a curry that is edible (not too spicy) and contains a protein, vegetables and their own curry paste.Understand the premise behind a triangle test.**MORE CHALLENGING:** Understand the role of star diagrams in evaluating but also comparing food products.Be able to describe how to carry out a fair test when doing sensory analysis.**MOST CHALLENGING:**Give examples where sound is used to evaluate food items.Explain gelatinisation and how starch thickens a sauce.Be confident enough to add to, or adapt, a basic recipe to show flair.Explain reasons behind using triangle tests in industry and their role in sensory analysis | Curry – to be able to create their own recipe, researching and adapting existing examples. | **Literacy*** Spelling & pronouncing key vocabulary
* Reading & following step-by-step recipes

**Numeracy*** Key temperatures
* Weighing & measuring
* Purchasing ingredients

**Digital Competency**  | * Complete a star diagram on cheesy pasta bake.
* Leaflet on fair testing in sensory analysis.
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