



## MAGHULL HIGH SCHOOL – CURRICULUM MAP

HALF TERM 1	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6
<b>TOPIC (S)</b>	Food Safety, Bacterial growth and Kitchen Hygiene	First in and First out principles and the 4cs for Food Hygiene.	The Eat well guide and Healthy Lifestyles	The use of Macro nutrients in the Body; Protein, Carbohydrates and Fats	The use of Macro nutrients in the Body; Protein, Carbohydrates and Fats	The use of Micro Nutrients in The Body: Vitamins and Minerals.
<b>Knowledge &amp; Skills development</b>	<ul style="list-style-type: none"> <li>• Food safety</li> <li>• Bacteria</li> <li>• Principles of food hygiene</li> <li>• The Eat Well guide</li> <li>• Macro and micronutrients</li> </ul>					
<b>Assessment / Feedback Opportunities</b>	Cold call, verbal feedback		Cold call, verbal feedback, booklet review.	Cold call, verbal feedback	Cold call, verbal feedback	Cold call, verbal feedback
<b>Key Vocabulary</b>	Sodium chloride (NaCl), Carbohydrates, Protein, Vitamins and minerals, Glucose, Lactose intolerance saturated fat					
<b>Literacy/Reading opportunities</b>	Year 8 Food Knowledge Organiser.					
<b>Cross curricular themes</b>	Maths – weighing and measuring Science – Growth and repair of the human body					
<b>Personal Development (including British values, RSE, Citizenship)</b>	Working together, sharing equipment, following rules, respect and tolerance for each other. Developing the skills and knowledge to enable pupils to buy and prepare, safely, a nutritious meal					
<b>Careers</b>	Food scientist, nutritionist					