

Subject	Year 8 Core Knowledge – Autumn/Spring/Summer term	How to support students' learning
Tech - Food	<p>Autumn/Spring/Summer Term</p> <p>Food Provenance -</p> <ol style="list-style-type: none"> 1. Describe how food choices affect the environment, including sustainability, food miles, and farming methods like organic and intensive farming. 2. Explain how global warming and natural disasters impact food production and people's access to food around the world. 3. Recognise the role of Fairtrade in supporting farmers and promoting ethical food production. 4. Understand how food is grown, processed, and packaged before it reaches the consumer. 5. Identify how religion, culture, and health conditions influence food choices, including halal, kosher, allergies, and Natasha's Law. 6. Explain how seasonality affects the availability of fruits and vegetables and why eating seasonal food can be beneficial. 7. Describe how dairy products like butter are made from milk and compare the taste and benefits of milk alternatives. 8. Demonstrate how to work safely and hygienically in a kitchen, including hand washing, safe food handling, and correct use of equipment. 9. Follow a recipe to make a range of dishes successfully. 10. Demonstrate key practical skills such as use of electrical equipment, and combining ingredients to make successful dishes, while working safely and keeping your area clean. 	<ul style="list-style-type: none"> • BBC Bitesize - Food miles and sustainability • Climate change • What is Fairtrade? • Food a fact of life - Where does food come from? • Anaphylaxis.org - Understanding Natasha's Law • BBC Bitesize - Seasonality • How to make butter • BBC Bitesize - Safe food handling • Food a fact of life - Recipes • Food a fact of life - Practical skills help video