

CURRICULUM MAP

YEAR 8

SUBJECT	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Rural Science	In no particular order depends on weather and seasons when practical work will take place Ecological relationships, Microbes and Disease, Five Freedoms, Chickens and Eggs, Care of tools, Work in veg garden, Planting bulbs, Egg boxes, Seeds, Plant Life Cycles, Where does our food come from?, Livestock farming.					
Food Tech	<p><u>Using Sauces</u> Basic White (Fish & Parsley) Tomato pasta Curry Chicken Pesto Wine—Chicken Mayonnaise—seafood.</p>	<p>Evaluation: Review of food hygiene Food Preservation Why do we need food Varied Diets Nutrients Food & health</p>	<p>Pasta/Rice/Noodles Bolognaise (Pasta) Thia chicken—noodles Chilli—Rice Ricotta + Spinach—pasta Stir Fry—noodles Stuffed Peppers—Rice</p>	<p>Evaluation: Staple Foods Eating habits Potatoes Pasta Cereals Market Research</p>	<p>Traditional Meals UK Caribbean Chinese Irish Mexican French</p>	<p>Evaluation: Mood board for multicultural food. Packaging Labels Foods around the world Food culture Advertising</p>
Drama	GRAPHICS	GRAPHICS	<p>Playwriting project Group work Role play Rehearsing Filming Presentation</p>	<p>Painting the box Use of space Creating Personal space Shared space Inviting space Visualisation of three dimensional space</p>	GRAPHICS	<p>Mime Use of imagination Mirroring Hot seating Role play</p>