

Food Technology Scope & Sequence for Grade 8

Term3	<p>arrangements.</p> <p>*Foreign foods.</p> <p>*Different Eating Habits.</p> <p>*Prepare the healthy snacking.</p> <p>*Fruits foods proposed.</p> <p>*Vegetables foods proposed.</p> <p>*Grains foods proposed.</p> <p>*Protein foods proposed.</p> <p>*Dairy foods proposed.</p>	<p>Collaboration/ teamwork</p> <p><i>-To work together as teamwork to prepare the ingredients and make healthy foods.</i></p> <p><i>-To arrange the works to the other members of the group.</i></p> <p>Cultural Awareness/ citizenship:</p> <p><i>-To understand the culture and traditions of their local community and traditional food.</i></p> <p><i>-To use the food products in UAE to prepare traditional foods.</i></p> <p>Digital Competence</p> <p><i>- To use technology to search about kitchen measurements.</i></p> <p><i>-To search about define key nutrients and their functions.</i></p>	<p>nutrition and cultural understanding to guide food choice.</p> <p>-To choose and demonstrate appropriate cooking methods for particular products.</p> <p>-To apply proper table setting and etiquette techniques during meal time.</p> <p>-To identify the 5 locations of the dinner napkin throughout the meal.</p> <p>-To demonstrate proper passing of food, seasonings, and other centre-table items.</p> <p>-To be able to exhibit of knowledge related to food ingredient structure and function.</p> <p>-To determine which snacks are healthy.</p> <p>-To learn there are a number of basic food skills which enable you to prepare a variety of simple dishes.</p> <p>-To understand there are lots of other food skills and techniques which enable you to extend the dishes you can already cook.</p>	<p>-Different kinds of Table setting arrangements.</p> <p>-Dining preparation & Table Setting.</p> <p>-Be able to prepare simple foreign food dishes.</p> <p>-Different Eating Habits: *Nutrition and healthy eating. *Function of Ingredients.</p> <p>-Prepare simple healthy snacking dishes.</p> <p>-Propose some healthy food plate and make them.</p> <p>-Practical skills: - Good preparation-Creative- Using a range of skills, processes, equipment and materials-Develop a range of basic cooking skills-Creaming and basic vegetable preparation.</p>	<p>Evaluate</p> <p>-Decide choose the healthy food and snacks.</p> <p>-Assess the different food plates and if these are healthy and useful or no for the body.</p> <p>Create</p> <p>-Design the eating food related to the occasions.</p> <p>-Plan to use UAE products to prepare more food meals .</p>	<p>-Pintt.</p> <p>-Quart.</p> <p>-Gallon.</p> <p>-Healthy and Junk Food.</p> <p>-Nutrition.</p> <p>-Fruits.</p> <p>-Vegetable.</p> <p>-Dairy.</p> <p>-Protein.</p> <p>-Grains.</p> <p>-Service Plate.</p> <p>-Cutlery.</p> <p>-Glasses.</p> <p>-Napkin.</p> <p>-Butter plate.</p> <p>-Dinner fork.</p> <p>-Soup spoon or fruit spoon.</p>	
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