



Year 8 Food Learning Journey

Food Safety HT1

Core knowledge	Reference number
Introduction and baseline test – do I understand the routines of working with food.	
Can I understand the principles of the 4Cs and how to keep food safe?	
Can I demonstrate the use of the bridge and claw to make a healthy balanced dish – Layered pasta salad (baseline practical)	
Can I explain how bacteria grows making references to food storage.	
Can I follow the 4Cs to make a dish handling meat and eggs– chicken nuggets.	
Can I identify the types of food poisoning bacteria	
Can I select the correct equipment to make a food product – Thai green curry	
Learning checkpoint – food poisoning	

Learning Checkpoint

LC Title
Case study – Food poisoning (4cs) theory based

Key Vocabulary
Layered. Boiling, simmering, danger zone, bridge, claw, multiplying, binary fission, names of the types of food poisoning,