

Year 8 Food Technology Unit

Snapshot

Planet Plate: Weird, Curious & Wacky Food Explorations

A practical, portfolio-based unit where students investigate unusual ingredients, experiment with flavour combinations, create designed food solutions and evaluate their process through Canva portfolio evidence.

	Practical Food Teacher Unit Snapshot		
Year Level Year 8	Unit Focus Food manipulation, <u>flavour</u> testing, designing, producing, and evaluating	Digital Portfolio Students use Canva to document weekly learning, practical work, reflections, and passport stamps	Teacher Notes Designed for collaborative groups, creative experimentation, and visible evidence of the design process

At a Glance

Big Learning Goals Students explore food as a designed solution by investigating ingredients, trialling combinations, refining ideas and explaining creative decisions.	Portfolio Evidence Weekly Canva pages, passport stamps, sensory notes, design sketches, photos, practical reflections, trial evaluations, and final learning reflection.	Assessment Language Knowledge and Understanding plus Processes and Production Skills: investigating, generating, producing, evaluating, collaborating, and managing.
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9 Week Lesson Snapshot

Wk	Lesson Focus	Learning Snapshot	Learning Intention / Success Criteria	Portfolio Evidence
1	Welcome to Planet Plate	Introduce the Planet Plate portfolio, set up Canva pages, and create the passport stamps page.	I can explain the purpose of the unit and set up a clear digital portfolio structure.	Cover page, passport stamp page, first reflection prompt.
2	The Mystery Ingredient Laboratory	Test mystery ingredients using sensory language and discuss how unusual ingredients could be used creatively.	I can describe appearance, aroma, flavour, and texture, then compare predictions with what happened.	Sensory notes, prediction comparison and reflection on the dip or tasting task.
3	The Great Pancake Mutation Experiment	Use a base pancake recipe and design flavour mutations through practical testing.	I can adapt a base recipe, record testing notes, and u which mutation worked best with reasons.	Base recipe, flavour mutations, testing notes, evaluation, and improvement ideas.
4	Mad Scientist Snack Lab	Develop an unusual snack concept and document step-by-step experimentation.	I can test unusual ingredient combinations safely and evaluate taste, appearance, and creativity.	Snack concept, recipe notes, photo or sketch, experimentation notes, and evaluation.
5	Elemental Sandwich Engineering	Design a sandwich concept using cultural inspiration and explain ingredient choices.	I can communicate a design idea with annotations and justify ingredients using flavour structure, and purpose.	Sandwich blueprint, cultural inspiration, ingredient reasoning, and design reflection.

6	Global Food Quest	Research a country or cuisine including location, traditions, history, and sustainability links.	I can investigate the cultural and environmental context of a food tradition and organise my findings visually.	Global food cultural research pages covering location, traditions, historical events, and sustainability.
7	The Ultimate Fusion Festival	Plan and trial a fusion recipe, explaining why selected ingredients or cuisines work together.	I can combine food ideas from different contexts and evaluate the trial using senses, nutrition, and sustainability.	Fusion recipe plan, ingredient/cuisine notes, trial photo, and trial evaluation.
8	Final Boss Battle: Portfolio Showcase	Refine or remake the fusion dish and complete an individual final reflection page.	I can explain what I learned about experimentation and how my confidence or skills changed across the unit.	Final cook-evaluation, individual reflection and completed portfolio evidence.
9	Portfolio Polish & Celebration	Complete final portfolio checks, peer feedback, teacher conference and optional showcase tasting or gallery walk.	I can present a polished folio and use feedback to explain how my design process improved.	Completed Canva portfolio, final self-check, peer feedback, and teacher observation notes.