



Food Technology Curriculum Overview

Curriculum Intent: The curriculum is designed to develop confidence in cooking skills and knowledge to allow students to have an independent and healthy outlook on food. We aim to encourage students to be resilient and ambitious with their techniques and use of cooking equipment to successfully adapt and follow recipes that suit the needs of different dietary requirements.

Curriculum Rationale: The curriculum is designed so that there is a progression of skills throughout the year groups, with a key focus on food nutrition and practical ability. By the time students reach the end of year 9 they will have the necessary skills required to cook for themselves and their families safely, using informed choices. We want students to understand the skills and attributes needed to be successful in the wider world of food.

	<u>Autumn 1 & 2</u>	<u>Spring 1 & 2</u>	<u>Summer 1 & 2</u>
Year 7	Health and safety – Personal and kitchen hygiene	Food Nutrition and Dietary needs- Healthy eating guidelines	Hospitality and Catering Industry- Types of providers
Year 8	Health and safety – High risk foods	Food Nutrition and Dietary needs- Macro- Nutrients	Hospitality and Catering Industry- Job roles and responsibilities
Year 9	Health and safety – Storing food safely	Food Nutrition and Dietary needs- Micro Nutrients	Hospitality and Catering Industry- Factors affecting choice and success
Year 10	Food hygiene, legislation and dietary requirements	Food induced ill health, customer requirements and menu planning	Plan, prepare, cook and evaluate (mock NEA)
Year 11	Working to a brief (NEA)	Hospitality and catering provision and operation	Exam revision