

Curriculum Overview – Food Technology

Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
7	<p>Health and safety/cooking skills Development of basic cooking skills Knife skills, health and hygiene, food storage, safe use of equipment and utensils</p> <p><u>Cross curricular links</u> Embedded transferrable life skills, Fine motor skills</p> <p>3,6,24,27,28,29</p>	<p>Pizza Project Design a pizza to meet requirements of the eat well guide: Carbohydrates, protein, fat, dairy, Vitamins & minerals</p> <p><u>Cross curricular links</u> Science-digestion PSHCE-Healthy diets</p> <p>3,6,24,27,28,29</p>	<p>World foods: China Taste testing Making traditional Chinese cuisine</p> <p><u>Cross curricular links</u> Embedded geography links, Chinese new year Citizenship-‘where do I fit in’ topic’ PSHCE-Respecting other cultures and traditions</p> <p>2,6,7,24,27,28,29</p>	<p>World food: America Taste testing Making traditional American cuisine</p> <p><u>Cross curricular links</u> Embedded geography History-American history slavery topic</p> <p>2,6,7,24,27,28,29,36</p>	<p>World food Italy Taste testing Making traditional Italian cuisine</p> <p><u>Cross curricular links</u> Embedded geography Embedded History-discuss Europe</p> <p>2,6,7,24,27,28,29</p>	<p>Summer dishes- learning about seasonal fruits native to the UK and local produce. <u>Transition for new Year 7 learners:</u> Simple tasks to familiarise themselves with the kitchen equipment and safe practices. Where does meat come from?</p> <p><u>Cross curricular links</u> Experiential learning- fruit picking/farm visit 6,7,24,27,28,29</p>
8	<p>Healthy cakes topic: Introduction to topic, taste, tasting/ sensory analysis Victoria sponge practical Improve design/recipe Produce revised cake design practical Analyse design using access FM/evaluate and compare both designs Lemon drizzle cake practical</p> <p><u>Cross curricular links</u> I.T- designing a logo/advertisement for healthy cake Media – research adverts</p> <p>3,6,24,27,28,29</p>	<p>Understanding allergens and adapting recipes Gluten free-coeliac disease Lactose intolerance- dairy Nut allergies Egg allergy</p> <p><u>Cross curricular links</u> Embedded science links to effects of physical manifestation of allergies (Thematic 1 off lesson Christmas themed baking)</p> <p>2,6,8,24,27,28,29</p>	<p>Healthy lunchbox topic: Analyse current lunchbox snacks/Eat well guide advice Chicken pasta salad practical Design a healthy/exciting panini Make panini/evaluate taste, texture, appearance, smell Design 3 items for the lunchbox Fruit kebabs</p> <p><u>Cross curricular links</u> Current affairs: obesity crisis embedded and discussed Visit to allotment and community cafe</p> <p>3,6,24,27,28,29</p>	<p>Breads from around the world Introduction: Taste test, identify characteristics and varying ingredients of breads Flat bread Product design/analysis Sweet bread Produce design and evaluate Plaited bread Herb infused bread Easter themed baking</p> <p><u>Cross curricular links</u> Embedded maths-weighing, measuring ratio and proportion of ingredients, how texture is affected 2,6,7,24,27,28,29</p>	<p>Traditional British dishes Introduction to British culture and rationing explained</p> <p><u>Cross curricular links</u> Embedded history links with world war 1</p> <p>2,6,7,8,24,27,28,29</p>	<p>Seasonal desserts Introduction to seasons and seasonality of foods</p> <p>Fruit tart Frozen yogurt Apple pie Seasonal Vegetable bake</p> <p><u>Cross curricular links</u> Embedded geography: importation of foods and seasonality</p> <p>2,6,7,8,24,27,28,29</p>

9	<p>Winter warming grub- Exploring level 2 cooking skills in preparation for KS4 – sauce making, roux, meat marinade, bechamel sauce, cheese, curry sauce, chasseur</p> <p><u>Cross curricular links</u> <i>Embedded geography linked to chosen dishes and origins skills – evaluative analytical, comparative skills in the process.</i></p> <p>2,6,7,24,27,28,29</p>	<p>Social Media Cookery- thinking about current trends on different platforms. Linking into Marcus Rashford’s social media campaign and Joe Wicks.</p> <p><u>Cross curricular links</u> <i>Embedded I.T skills designing and planning menu and the use of social media in health promotion</i></p> <p>6,8,12,24,27,28,29</p>	<p>Fox's Biscuit topic Introduction to topic. Education trip to fox’s factory. Taste testing/sensory analysis. Choc chip cookies practical Hobnobs practical - research/design /improve recipe, Produce new design and taste test, Analyse own design and produce packaging Guest from Fox’s to judge final design</p> <p><u>Cross curricular links</u> <i>DT -packing the product e.g laser cut onto products, make moulds and nets Art- for this term to work alongside and dovetail the project e.g. logo design Gatsby benchmark-linked with industry (Fox’s) Media – research marketing of products</i> 6,24,27,28,29</p>	<p>Food Poverty Identifying societal issues with food distribution. Food banks diminishing resources. Food wastage. Explore ‘food insecurity’. Organise a fund raiser. Plan and prepare budget meals.</p> <p><u>Curricular links</u> <i>Citizenship- active citizen topic making a difference in society. Media – documentary on food poverty. English –Kez (play) identifies issues of food poverty- read play and discuss</i></p> <p>2,3,4,6,9,17,24,26,27,28,29</p>	<p>Oastler’s family cookbook Cooking a range of dishes that staff and learners will collaborate on and will be made into a resource for individuals to keep. This will end in a farewell breakfast as learners move onto their KS4 options.</p> <p><u>Cross curricular links</u> <i>Citizenship- identity topic, making healthy eating choices (including the importance of breakfast), how do you view yourself.</i></p> <p>6,14,24,27,28,29,30</p>	<p>Environmental issues Addressing environmental issues Learners explore food miles Consider locally sourced produce Food wastage The beneficial impact seasonal produce has on the environment Reduce Reuse Recycle</p> <p><u>Cross curricular links</u> <i>Embedded geography: Food wastage Pollution</i></p> <p>3,6,17,24,27,28,29</p>
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KS3 Literacy Focus Critically evaluating, analysing own work and designs Researching current products
Command words: hygiene, temperature, obesity, nutrition, bacteria, accurate, raw, senses, storage, evaluate, additives

One off lessons will be added in for major world religion celebration days as and when appropriate due to calendar movement. **Article 14 & 30**

10	<p>NCFE Food and Cookery L1 and 2</p> <p>1. Health and safety relating to food, nutrition and the cooking environment</p> <p>1.1 Safe and hygienic working practices relating to the individual and the cooking environment 1.2 Potential hazards and risks in the cooking environment</p>	<p>3. Food groups, key nutrients and a balanced diet</p> <p>3.1 Food groups 3.2 The components of a balanced diet 3.3 Nutrients 3.5 Fibre</p> <p><u>Cross curricular link</u> <i>Science and PSHE nutrition</i></p>	<p>3. Food groups, key nutrients and a balanced diet</p> <p>3.6 Nutritional requirements for different groups of people 3.7 Food-related health conditions 3.8 Nutritional information on food labels</p> <p><u>Cross curricular link</u> <i>Science and PSHE nutrition RE religious diets</i></p>	<p>2. Food legislation and food provenance</p> <p>2.1 The Food Standards Agency and food safety legislation 2.2 Food provenance 2.2.1 Grown 2.2.2 Reared 2.2.3 Caught 2.3 Food transportation</p> <p><u>Cross curricular link</u></p>	<p>2. Food processing</p> <p>2.4.1 Why food is processed 2.4.2 Advantages of processed food 2.4.3 Disadvantages of processed food 2.5.1 Why food is manufactured 2.5.2 Advantages of manufactured food 2.5.3 Disadvantages of manufactured food</p>	<p>4. Factors affecting food choice</p> <p>4.1 Social factors 4.2 Environmental factors The learner will understand environmental factors and how they affect food choices and the impact on the environment. 4.3 Seasonality 3.7 Food-related health conditions</p>
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	<p>1.3 Hazard Analysis and Critical Control Point (HACCP) 1.4 Minimising risk in the cooking environment 1.5 Safe and hygienic working practices when using cooking equipment and utensils</p> <p><u>Cross curricular link</u> PSHE personal hygiene and safety, science bacteria</p> <p>6,24,27,28,29</p>	6,24,27,28	6,8,14,24,27,28,30	<p>Visit to local show to see produce in situ and create links Embedded geography links with carbon footprint and pollution Citizenship UK law</p> <p>4,6,17,24,27,28,29</p>	<p><u>Cross curricular links</u> Embedded geography links with carbon footprint and pollution</p> <p>6,13,17,24,27,28,29</p>	<p>3.8 Nutritional information on food labels <u>Cross curricular links</u> Science allergies and nutrition PSHE healthy eating Geography environment and seasons Citizenship food labelling laws</p> <p>6,12,13,14,24,27,28,29</p>
11	<p>6. Evaluating and amending recipes 7. Menu and action planning 6.1 Recipe amendment 6.2 Evaluating completed dishes 7.1 Interpreting a customer brief 7.2 Menu planning 7.3 Action planning 7.4 evaluating planning and outcomes against the original brief.</p> <p><u>Cross curricular links</u> Embedded maths through sequencing/ordering/timing, reflection is useful in many other areas of the curriculum. Science, PSHE and RE will be looked at through meeting the needs of customers-health, lifestyle and religion</p> <p>12,13,17,24,27,28</p>	<p>NON EXAMINED ASSESSMENT</p> <p><u>Cross curricular links</u> Visit to support coursework Embedded literacy for extended writing, IT researching skills</p> <p>17,24,29</p>	<p>NON EXAMINED ASSESSMENT</p> <p><u>Cross curricular links</u> Embedded literacy for extended writing, IT researching skills</p> <p>17,24,29</p>	<p>Revision content area 3 and 4</p> <p><u>Cross curricular links</u> Embedded science/PSHE of nutrition and health issues and also with geography linking to rural and urban 17,24,29</p>	<p>Revision content areas 1 and 2</p> <p><u>Cross curricular links</u> Visit to a kitchen to discuss health and safety in practice Links to science about micro-organisms. Post 16 links with colleges transitioning into a catering course</p> <p>17,24, 29</p>	
<p>KS4 Literacy Focus Critically evaluating, analysing own work and designs Researching current products Command words: aesthetics, body mass index (BMI), contamination consumer, ,factors, modified, macro/micro nutrients, preservation, commodities, critically analyse</p>						