

Year 7					
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes
<p>Topic -Healthy Eating 1 Introduction to Cooking and nutrition Food Hygiene Safety Practical skills - Savoury dishes. Bolognaise Curry Skills: Knife skill,Preparation of vegetables, Use of the cooker, Sauce making and Use of equipment. Pupils will look at these practical skills and make the practical dishes.</p>	<p>Topic - Healthy Eating 2 Pupils will develop their understanding of the role of function of ingredients in savoury and sweet dishes. Practical skills - Savoury dishes. Sweet and Sour Chicken Vegetable soup Final Assessment VChili Sweet Dish . They will Use of different equipment and look at different processes. Pupils will plan a final product to demonstrate these skills looking at making it independently</p>	<p>Autumn 1 and 2 repeat in Spring then repeat again in the summer term.</p>			
Concepts	Concepts	Concepts	Concepts	Concepts	Concepts
<p>Hygiene, Safety, Nutrition, Equipment,weighing, measuring</p>	<p>Hygiene,, Safety, Nutrition, Nutrition, Eatwell guide,Seasoning, affordability</p>				

Essential understanding	Essential understanding	Essential understanding	Essential understanding	Essential understanding	Essential understanding
Safety and hygiene understanding plays an essential role in producing practical dishes. Relationships between food choice can impact health	Relationship between Practical skills and affordability. Advantages of developing practical skills.				
Assessment	Assessment	Assessment	Assessment	Assessment	Assessment
Pupils will produce two practical and this will be assessed against a shared criteria	Production of a savoury practical dish that demonstrates competent skills showing they can plan and work independently selecting and seasoning food.				
Review/ Revisit	Review/ Revisit	Review/ Revisit	Review/ Revisit	Review/ Revisit	Review/ Revisit
Pupils will have worked in a food room and understood hygiene and safety routines. The pupils will have developed practical skills looking at key initial processes and produced 2 savoury dishes.They will use this to underpin and develop practical skills in Autumn 2.They will then develop the	Pupils will have made a complete savoury product that they have made independently. They will be able to understand the link between different foods and healthy eating. They will revisit the knowledge from Autumn term 1 and recall this in practical sessions.				

relationship between healthy eating and different products.					
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Year 8					
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes
<p>Topic -Nutrition and cereals Focus on Nutritional knowledge and the importance of a balanced diet Focus on Cereal products Macro and Micro nutrients Recap of Safety and hygiene Introduction of science</p>	<p>Topic - Cereals 2 Pupils will continue to develop their understanding of the role of function of ingredients in savoury and sweet dishes. Development of practical skills Practical skills - Savoury dishes. Lasagne</p>				

<p>links to Food Practical skills - Savoury dishes. Bread Pizza</p> <p>Skills: Knife skill, Weighing and measuring of ingredients, Use of the cooker, bread making and Use of equipment. Pupils will look at these practical skills and make the practical dishes.</p>	<p>Shepherds Pie Brownies Final Assessment Own planned practical development.. They will Use of different equipment and look at different processes. Pupils will plan a final product to make their own savoury skilled practical independently</p>				
<p>Concepts</p>	<p>Concepts</p>	<p>Concepts</p>	<p>Concepts</p>	<p>Concepts</p>	<p>Concepts</p>
<p>Nutrition, Healthy eating, Equipment, weighing, measuring, Staple foods, cereals,</p>	<p>Protein, Carbohydrates, Micro organisms, Gelatinisation, Denaturing, Safety, Hygiene</p>				
<p>Essential understanding</p>	<p>Essential understanding</p>	<p>Essential understanding</p>	<p>Essential understanding</p>	<p>Essential understanding</p>	<p>Essential understanding</p>
<p>Safety and hygiene understanding plays an essential role in producing practical dishes. Relationships between food choice can impact health</p>	<p>Relationship between Practical skills and affordability. Importance of cereal foods in our diet Advantages of developing technical practical skills. Awareness</p>				

Assessment	Assessment	Assessment	Assessment	Assessment	Assessment
Pupils will produce two practical and this will be assessed against a shared criteria	Production of a high skilled savoury practical dish that demonstrates competent skills showing they can plan and work independently selecting and seasoning food.				
Review/ Revisit	Review/ Revisit	Review/ Revisit	Review/ Revisit	Review/ Revisit	Review/ Revisit
Pupils will have worked in a food room and understood hygiene and safety routines. The pupils will have developed practical skills looking at building on skills from year 7 and now developing their technical skills. They will use this to underpin and develop practical skills in Autumn 2. They look at cereals products from around the world and the place of cereals in our diets. The pupils continue to develop the relationship between nutritional value and food choices	Pupils will have made a range of complete savoury products that they have made independently. They will be able to understand the link between food and science. They will develop a knowledge of where food comes from. They will revisit the knowledge from Autumn term 1 and recall this in practical sessions. Pupils will produce a high skilled independently planned practical.				

Year 9					
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes
<p>Topic -Convenience foods 1 Introduction to what convenience foods are and why we have them</p> <p>Nutritional knowledge Food labelling Methods of cooking Practical skills - Savoury dishes. Stir fry Disassembly Sticky Chicken Biscuits Skills: Knife skill,Preparation of vegetables, Use of the cooker, Sauce making</p>	<p>Topic - Convenience foods 2 Pupils will develop their understanding of a range dishes</p> <p>Practical skills - Savoury dishes. Chicken Pie</p> <p>Final Assessment A savoury dish that they use making a range of their skills .To showcase their work. Accommodate with a detailed plan Pupils will plan a final product to demonstrate these skills looking at</p>				

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and Use of equipment. Pupils will continue to develop their practical skills and make the practical dishes.	making it independently				
Concepts	Concepts	Concepts	Concepts	Concepts	Concepts
Nutrition, Convenience foods, Labelling, Lifestyle choices, affordability. Technical skills	Nutrition, Convenience foods, Labelling, Lifestyle choices, affordability. Technical skills				
Essential understanding	Essential understanding	Essential understanding	Essential understanding	Essential understanding	Essential understanding
Role of Convenience food in society. To develop an understanding of Food in society .Looking at the nutritional value and indishes and the role of the anufacture plays an essential role in producing practical dishes. Relationships between food choice can impact health	Relationship between Practical skills and affordability. Advantages of developing practical skills.				
Assessment	Assessment	Assessment	Assessment	Assessment	Assessment
Pupils will produce two	Production of a savoury				

<p>practical and this will be assessed against a shared criteria</p>	<p>practical dish that demonstrates competent skills showing they can plan and work independently selecting and seasoning food.</p>				
<p>Review/ Revisit</p>	<p>Review/ Revisit</p>	<p>Review/ Revisit</p>	<p>Review/ Revisit</p>	<p>Review/ Revisit</p>	<p>Review/ Revisit</p>
<p>Pupils will have worked in a food room and understood hygiene and safety routines. The pupils will have developed practical skills looking at key initial processes and produced 2 savoury dishes.They will use this to underpin and develop practical skills in Autumn 2.They will then develop the relationship between healthy eating and different products.</p>	<p>Pupils will have made a complete savoury product that they have made independently. They will be able to understand the link between different foods and healthy eating. They will revisit the knowledge from Autumn term 1 and recall this in practical sessions.</p>				

Year 10					
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes
Concepts	Concepts	Concepts	Concepts	Concepts	Concepts
Essential understanding	Essential understanding	Essential understanding	Essential understanding	Essential understanding	Essential understanding
Assessment	Assessment	Assessment	Assessment	Assessment	Assessment
Review/ Revisit	Review/ Revisit	Review/ Revisit	Review/ Revisit	Review/ Revisit	Review/ Revisit

Year 11					
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes	Content/ Processes
NEA 1 Food science	NEA 2 Food	NEA 2	Food,health and Nutrition Food science Food safety Food choice Food provenance		
Concepts	Concepts	Concepts	Concepts	Concepts	Concepts
Essential understanding	Essential understanding	Essential understanding	Essential understanding	Essential understanding	Essential understanding
Assessment	Assessment	Assessment	Assessment	Assessment	Assessment
Review/ Revisit	Review/ Revisit	Review/ Revisit	Review/ Revisit	Review/ Revisit	Review/ Revisit