

Curriculum Map – Food Technology Year 7

Subject: Food Technology	Autumn Term – first half	Autumn Term – Second half	Spring Term – First half	Spring Term – Second half	Summer Term – First half	Summer Term – Second half
<p>Intent</p> <p>To build solid foundations and level the varied experience of pupils gained at KS1 and KS2, by covering foundation skills needed to work sensibly and safely in the practical environment.</p> <p>Pupils will be given opportunities to learn about Nutrition and Healthy Eating, with practical products made to a high quality to take home and evaluate. Pupils will work towards developing high level skills as well as a thorough knowledge for independent learning.</p>						
Implementation	<p>Pupils spend half the year studying Food Technology and half the year studying Design Technology.</p> <p>In Food Technology we follow a course called “Nutrition and Healthy Eating” - Introduction to hygiene, safety as well as collaborative and independent working practices; The Eatwell Guide, the government healthy eating guidelines and nutrition. Practical work is related to the theory – fruit salad, pasta salad, scones, muffins, vegetable stir fry, bread, bolognese, soup, and cheesecake. In addition, pupils will carry out a food investigation.</p>					
<p>Impact</p> <p>A thorough understanding of a Healthy lifestyle, adapting recipes and high-level practical skills to use outside of the classroom. Assessment will be through verbal feedback, self and peer assessment, marking and twice-yearly written test.</p>						

Curriculum Map – Food Technology Year 8

Subject: Food Technology	Autumn Term – first half	Autumn Term – Second half	Spring Term – First half	Spring Term – Second half	Summer Term – First half	Summer Term – Second half
<p>Intent</p> <p>To build on the knowledge and skills gained in Year 7.</p> <p>To widen pupils’ knowledge about where food comes from and traditions, ingredients and cooking methods of other cultures. An experiment is carried out to investigate the function of ingredients.</p>						
<p>Implementation</p>	<p>Pupils spend half the year studying Food Technology and half the year studying Design Technology.</p> <p>In Food Technology they follow a course called Exploring Diets – Further development of practical skills is a vital component. The specification covers how food is produced, where it comes from and shopping on a budget. In addition, an investigation into fats in cake making and a project studying food from a foreign country. Practical work is related to the theory – savoury reduction sauce, pasta bake, Bakewell tart, a fruit enriched cake, curry, pizza and a high skill foreign dish from the studied country.</p>					
<p>Impact</p> <p>A wide and broad knowledge of food availability, cost and complex practical skills for independent living. Assessment through verbal feedback, self and peer assessment, an end of course non- exam assessment task and written test.</p>						

Curriculum Map – Food Technology Year 9

Subject: Food Technology	Autumn Term – first half	Autumn Term – Second half	Spring Term – First half	Spring Term – Second half	Summer Term – First half	Summer Term – Second half
<p style="text-align: center;">Food Technology</p> <p>Intent</p> <p>To further develop their knowledge and practical skills gained in Year 7 and 8 in preparation for KS4 courses in this subject.</p> <p>To study a topic as a practice non-exam assessment task structured as the KS4 option Food subjects. To learn high-level practical skills with greater freedom of choice in what they make. In addition, an investigation into the impact of different cooking methods on food.</p>						
Implementation	<p>Pupils spend half the year studying Food Technology and half the year studying Design Technology.</p> <p>Pupils study a course called Making Choices – Further development of practical work has a range choice and high skill in the products made. They learn about food choice, cultural, moral and religious choices, including British and vegetarian foods. Food Provenance, transference of heat and ultra-food processing is also taught. A food study topic is completed at the end of this course, in preparation to practise a non-exam assessment structured task.</p> <p>Practical work is related to the theory and developing on from the previous years' skills – Focaccia, toad in the hole or quiche, filo pastry dish of apple or Greek pie, vegetable enchiladas, a vegetarian savoury dish linked to a research project, a dahl or fish curry, a preserve – jam or lemon curd, lasagne and a fake-away dish linked to an extended project on ultra-processed food.</p>					
<p>Impact</p> <p>To be able to apply informed choices when shopping, preparing, cooking and storing food. The skills of making a broad range of high-level practical skills to produce quality dishes. It arms pupils to enter adulthood with a knowledge and understanding of food, nutrition and provenance. The resources and skills inform and prepare pupils opting for the Eduqas GCSE Food Preparation and Nutrition course or Wjec Level 1 /2 Hospitality and Catering. Assessment through verbal feedback, peer and self-evaluation and a non-exam assessment structured task and twice-yearly written test.</p>						