Food Technology Curriculum Map

Food technology offers you a curriculum which will engage and enthuse a passion for the subject. Giving you the opportunity to explore practical activities which will enable you to master the skills and secure your knowledge.

Food technology provides the subject specific skills and knowledge as a platform for you to take your next steps, from KS3 to KS4, then onto a professional career within the Creative sector or further education.

Year 7 — Remember – Understand – Apply – Analyse – Evaluate - Appraise — Year 11

KS4 – Food Preparation and Nutrition

YEAR 11

- Food Investigation
- NEA 1
- Recap
- Food Provenance: Food processing and production
- Food Provenance: Environmental and sustainability
- Food Choice: Sensory Evaluation
- Cuisines
- Influences of Food choice
- Food Science
- Raising Agents
- Fruits and Vegetables
- Fats and oils
- Carbohydrates
- Protein
- Cooking of food and heat transfer
- Revision
- EXAM
- Post 16 Destinations: Apprenticeship, University, A Levels, Professional H & C Routes

YEAR 10

- Food Safety: Principles of food safety
- NEA 2
- Food spoilage and contamination
- Food, Nutrition and Health: Nutritional needs and health
- Micronutrients
- Macronutrients
- Food Choice: Influences of food choice
- Food Science: Cooking of food and heat transfer
- Protein
- Carbohydrates
- Fats and oils
- Fruits and Vegetables
- Raising Agents
- Revision
- EXAM
- Post 16 Destinations

Year 10 - 11 a range of savoury and sweet dish will be produced along side theory

KS3 – Food and Nutrition

YEAR 9

- Food Safety: Food spoilage and contamination
- Food, Nutrition and Health: Nutritional needs and health
- Micronutrients
- Macronutrients
- Culinary skills
- Food Science: Commodities
- Heat transfer
- Culinary Skills
- Food Safety

In Year 8 & 9 learners will develop confidence of cooking a range of dishes and make informed decisions about food choice.

YEAR 8

- Basic Nutrients
- Nutrition
- Food Poisoning
- Food Choice
- Food Science: Food Science
- Commodities
- Heat transfer
- Culinary Skills
- Food Safety

Year 7 - 8 a range of savoury and sweet dish will be produced along side theory

YEAR 7

In Year 7 learners will develop basic understanding of nutrition and culinary skills.

Food Preparation Skills **Planning and Evaluation** **Food Nutrition**
Food Safety **Food Science** **Food Choice** **Food Provence**