

CURRICULUM OVERVIEW OF: FOOD TECHNOLOGY

This information is based on a 12 week carousel, one group per term.

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7 Topics	Health & Safety Equipment Fruit and Nutrition 2 IAS	Nutrition Meal Planning 1 KA				
Year 7 Rationale	<ul style="list-style-type: none"> Students will firstly learn how to work safely and hygienically in a food environment as well as learning how to use a variety of equipment and cooking methods. Nutritional value will be introduced as this is the basis of the GCSE specification, and will be linked to some of the practical dishes/assessments carried out. Students will be taught at a fast pace covering the basics of 4 topics (all from the spec) over a 12 week period. Work booklets are used to record all practical and theory work, as well as two Interim and one Key Assessment. Photographic evidence is used, as it is at GCSE level. The aim of Year 7 Food Technology is for all students to learn a new set of practical skills, enhance knowledge in preparation for GCSE within the subject, and for some grow a passion for the specialism with the view of opting to do it at GCSE level. 					
Year 8	Menu planning Fats A Balanced Diet 2 IAS	Vegetables Food Groups Nutrition: Life Stages 1 KA				
Year 8 Rationale	<ul style="list-style-type: none"> Students will revisit and cement some of the key information covered in year 7, as well as learning about nutrition and the importance of balancing the diet. There is a lot of focus around nutrition and the food groups, as this is core at GCSE. By year 8, students have gain more confidence when cooking and following recipes and can see how the theory lessons coincide with the practical – each practical is based around what they have learned and recorded in their work booklets. Work booklets are used to record all practical and theory work, as well as two Interim and one Key Assessment. Photographic evidence is used, as it is at GCSE level. Students will be taught at a fast pace covering the basics of 6 topics (all from the spec) over a 12 week period. The content of the theory lessons is challenging to make the students think about their own diets, eating habits and lifestyles. This means that they engage much more in group discussions and peer work. In year 8, each student makes the decision whether to continue with Food Technology at GCSE level. It is usually clear which students have a natural flare for the subject and will make good progress if studied at KS4. 					