

Curriculum Overview: Food Technology

Term	WB	Y7	Y8	Y9	Y10	Y11
Autumn 1 (6.5 weeks)	3rd Sept	- Introduction to Health and Safety - Safety Rules - Food Hygiene - Develop their practical skills - learn how to use the hob and cooker safely and develop their knife skills - Understand the Eat Well Guide and the importance of a healthy balanced diet	- Introduction to your workspace and making it safe - Kitchen equipment and their uses - Temperatures and controls	- Food Safety and bacteria (where it is found) - Symptoms and conditions for bacteria - Food handling - Mapping of bacteria chart - Food temperature controls - Understanding high and low risk foods - Preparing and cooking a variety of skills in practical lesson and explain how the theory works behind the process	- Hospitality and Catering providers - Pupils will cover the structure of the hospitality and catering industry and explain factors affecting the success of hospitality and catering providers - Control measures for hospitality and catering provision	Nea Assignment WJEC /EDUQAS Hospitality and Catering
	8th Sept					
	15th Sept					
	22nd Sept					
	29th Sept					
	6th Oct					
	13th Oct					
	20 th Oct					
Autumn 2 (7 weeks)	3rd Nov	- Kitchen equipment and their uses - Understand the importance of a balanced diet and healthy eating	- Nutrition, vitamins and minerals - Basic introduction to Macro nutrients - Preparing a variety cooking skills with practical lessons - Research and prepare a healthy meal for one person	- Food storage - Understanding the use by and best dates - Uk dietary guidelines - Assessment	- How hospitality and catering provisions operate - In this topic pupils will learn about the structure of the catering industry and analyse job requirements, they will describe working conditions of different job roles and explain the factors affecting the success of catering providers	
	10th Nov					
	17th Nov					
	24th Nov					Mock Exams
	1st Dec					
	8th Dec					
	15th Dec					
Spring 1 (6 weeks)	5th Jan	- Introduction to Health and Safety - Safety Rules - Food Hygiene - Develop their practical skills - learn how to use the hob and cooker safely and develop their knife skills - Understand the Eat Well Guide and the importance of a healthy balanced diet	- Introduction to your workspace and making it safe - Kitchen equipment and their uses - Temperatures and controls	- Food commodities - Macronutrients, protein, fat and carbohydrates. Uses and sources - Preparing and cooking a variety of skills in practical lesson and explain how the theory works behind the process	- Customer requirements in hospitality and catering - They will also look at how hospitality and catering provision meet customer requirements and look at personal safety responsibilities in the workplace	Practical 3-hour exam
	12th Jan					
	19th Jan					
	26th Jan					
	2nd Feb					
	9th Feb					
						Mock Exams
Spring 2 (5 weeks)	23rd Feb	- Kitchen equipment and their uses - Safety rules when using the kitchen hobs - Understand the importance of a balanced diet and healthy eating - Develop their practical skills	- Nutrition, vitamins and minerals - Basic introduction to Macro nutrients - Preparing a variety cooking skills with practical lessons - Research and prepare a healthy meal for one person	- Micronutrients including minerals, fibre and water in the diet - Preparing and cooking a variety of skills in practical lesson and explain how the theory works behind the process	- Health and safety in hospitality and catering provision - In this topic pupils will learn about the role and responsibilities of an EHO and the different food laws. They will learn about food poisoning and the different types and symptoms. Pupils will develop their practical skills and apply hygiene and safety procedures.	
	2nd Mar					
	9th Mar					
	16th Mar					
	23rd Mar					
Summer 1 (6 weeks)	13 th Apr	- Introduction to health and safety - Safety rules - Food hygiene - Develop their practical skills - Learn how to use the hob	- Introduction to your workspace and making it safe - Kitchen equipment and their uses - Temperatures and controls	- Cultural and religious foods - Nutritional needs for different age groups - Special diets	- Food safety - Food related causes of ill health - Symptoms and signs of food - Preventative control measures of food-induced ill health	
	20th Apr					
	27th April					
	4th May					
	11th May					REVISION

	18th May	and cooker safely and develop their knife skills Understand the Eat Well Guide and the importance of a healthy balanced diet				GCSE EXAMS / REVISION
Summer 2 (7 weeks)	1st Jun	- Kitchen equipment and their uses - Safety rules when using the kitchen hobs - Understand the importance of a balanced diet and healthy eating - Develop their practical skills	- Nutrition, vitamins and minerals - Basic introduction to Macro nutrients - Preparing a variety cooking skills with practical lessons - Research and prepare a healthy meal for one person	- Food labelling - Social factors affecting food choice - Multicultural food	REVISION	MOCK EXAMS / REVISION
	8th Jun					
	15th Jun					
	22nd Jun					
	29th Jun					
	6th Jul					
	13th Jul					