

FOOD TECHNOLOGY

GROUP <i>(to be designated teaching groups)</i>	TERMLY FOCUS					
	TERM ONE	TERM TWO	TERM THREE	TERM FOUR	TERM FIVE	TERM SIX
Year 7 (KS3)	Food Preparation Skills When making a Deli - Salad	What are the Food Groups Basic Nutrition?	What is Food Hygiene and Food Safety	Where our Food comes from	Food around the World	What is Food Presentation
Year 8 (KS3)	Food Preparation Skills, when making a Savoury Rice	What is Healthy Eating	Taste food hygienically and safely	Journey of Food to our plates	Food around the World	What is Food Presentation
Year 9 (KS4)	Food Preparation Skills When making Bacon or Mushroom Risotto	What is Food Nutrition Apply your knowledge of Nutrition	Cook a Range of dishes Safely and Hygienically	What is Food Provenance	Food around the World What is a Food Chain	What is Food Presentation
Year 10 (KS4)	UNIT 1: Preparing to Cook				UNIT 2: Understanding Food	
	Practical 1: Winter Soup Practical 2: Spaghetti Bolognese	Practical 3: Apple Pie	Practical 4: Vegetable Curry & Rice	Practical 5: Fish pie Practical 6: Cauliflower Cheese	Practical 1: Pasta Dish Practical 1: Meat or Substitute Dish	Practical 3: Pastry Dish Practical 4: Vegetarian Dish
		UNIT 3: Exploring Balanced Diets				

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Year 11 (KS4)	UNIT 4: Plan and Produce Dishes in Response to a Brief					
	UNIT 3: Exploring Balanced Diets					

KS3 National Curriculum:

1. Understand and apply the principles of nutrition and health
2. Cook a repertoire of predominantly savoury dishes so they are able to feed themselves and others a healthy and varied diet
3. Become competent in a range of cooking
4. Understand the source, seasonality and characteristics of a broad range of ingredients

KS4 VCERT Level 2 Food & Cookery Skills