

## Curriculum Map: Food Technology

In FOOD during KS3 students will develop an understanding of the many items I can make at home & in my future life. To think about where food comes from. An opportunity to; Reflect on the food choices they make & how that affects their health. Develop cooking skills that can provide a variety of homemade family meals. Learn about meals from around the world & how to make them. Recognise the feelings we gain from cooking for yourself & how it can apply to life. Students will be challenged to work safely & work to a timeframe! They will develop an awareness that cooking is enjoyable & essential in looking after themselves

KS2 NC	Time	7	8	9	10	11	KS5	Careers
<p>Pupils should be taught how to cook and apply the principles of nutrition and healthy eating.</p> <p>understand and apply the principles of a healthy and varied diet</p> <p>Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques</p> <p>understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed.</p>	Autumn Term 1	<p>Introduction. Baseline Health and Safety. Food Safety.</p> <p>Weighing/Measuring. Developing basic skills during the practical lessons</p>	<p>Introduction to <i>Food Health and Wellbeing</i></p> <p>Baseline Sensory Analysis Food Hygiene Prepare and cook dishes using healthier methods and ingredients</p> <p>Students will cook <b>one dish per week</b> which will encompass healthy eating, wellbeing and sustainability.</p>	<p>Introduction to Exploring scientific gastronomy &amp; global cuisines</p> <p>Baseline Health and Safety Food Safety</p> <p>Students will cook <b>one dish per week</b> which will encompass global gastronomy, food science and healthy eating.</p>	<p>Introduction Food Nutrition and Health: Nutrients Protein Carbohydrates Fats Vitamins and Minerals</p> <p>Introduce medium/ complex skills and various preparation and cooking techniques covering the NEA 1 and 2 requirements.</p>	<p>Introduction to NEA 1 Students to choose the question, undertake research plan and complete experiments then evaluate and conclude.</p>	<p>Bury College, Hopwood Hall College &amp; Manchester College offer a selection of courses related to cookery skills working up to university level hospitality studies</p>	<p>Nutritionist Flavourist Food journalist Caterer Restaurant owner Waiter Baker. Prep cook. Cake decorator. Line cook. Butcher. Pastry cook. Banquet cook. Sushi chef</p>
	Autumn Term 2	<p>Sensory Evaluation. Stretching basic skills with more challenging practical dishes. <b>Autumn Assessment</b></p>	<p>Informed Food Choices Eatwell Guide</p>	<p>Food Science – Raising Agents, Sensory Analysis</p>	<p>Nutrition and Health Energy needs, Nutritional Analysis Balanced diet, Dietary related health</p>	<p>Students to continue with the NEA 1 started term 1 <b>Complete NEA 1</b></p>		
	Spring Term 1	<p>Healthy Eating. Introducing practical dishes with further challenge to build on skills taught in term 1</p>	<p>Food Provenance Processed Foods versus Fresh Foods</p>	<p>Global Cuisines Religious Food Requirements</p>	<p>Functional and chemical Properties of foods, Food Science, Cooking methods Heat transfer</p>	<p>Introduction to NEA 2, Students to choose the question, undertake research plan and practice dishes. .</p>		
	Spring Term 2	<p>Fair Trade., Building on the techniques taught in term one and introducing decoration and finishing skills <b>Spring Assessment</b></p>	<p>Balanced Diet Excess and Deficiency of Nutrients</p>	<p>Food Science – Heat Transfer Regional Foods</p>	<p>Food Safety, Food Spoilage Storage, Bacteria Preparing, cooking and serving food</p>	<p>Continue with NEA 2 Complete 3 dishes within 3 hours then evaluate, cost nutritionally analyse and conclude <b>Complete NEA 2</b></p>		
	Summer Term 1	<p>Food Allergies and Intolerance</p>	<p>Food Waste and impacts on the environment</p>	<p>Food Science - Starch</p>	<p>Food Choices, Labelling, Marketing, British and international cuisines, Sensory evaluation</p>	<p>Recap learning from year 10 Exam preparation/Revision</p>		
	Summer Term 2	<p>Food Waste and the Environment <b>Summer Assessment</b></p>	<p>Planning for assessment dish of choice</p>	<p>Planning for assessment dish of choice</p>	<p>Food Provenance, Environmental impact and sustainability, Food processing, Introduction of NEA , Mini NEA 2</p>	<p>Exam preparation Revision sessions</p>		