

Food Technology Curriculum Map

Intent – Students will begin to learn how to cook and its importance as a crucial life skill. They will develop their understanding of healthy eating and a balanced diet. They will explore where foods come from and the effects of food transportation and wastage. Students will be taught to produce a range of predominantly savoury dishes. This broad and balanced curriculum will, therefore, ensure that even if students do not continue study into KS4 they will be able to feed themselves and others affordably and well, now and in later life. Food Technology, therefore, supports students to **live healthy lifestyles**. Key performance indicators of health and safety, nutrition, cooking skills and techniques, food provenance and the hospitality and catering industry are interleaved across the year to promote long term retention of knowledge. This ensures that students are regularly exposed to practical and theoretical topics, along with careers in the hospitality industry, which will prepare them well for the KS4 vocational course on hospitality and catering and supports students to continue with the subject at KS5 and in future employment.

Term	1	2	3	4	5	6
	<u>Year 7 and 8</u>					
	<p><u>Nutrition</u></p> <ul style="list-style-type: none"> • Eatwell guide and Macro-nutrients. <p><u>Food provenance</u></p> <ul style="list-style-type: none"> • Seasonality. <p><u>Health and safety</u></p> <ul style="list-style-type: none"> • Personal hygiene. • Cross-contamination. • Knife safety • Cooker safety (Oven & Hob). <p><u>Cooking skill and technique (A range of basic savoury and sweet dishes).</u></p> <ul style="list-style-type: none"> • Fruit salad. • Breakfast muffin. • Savoury scones. • Fish cake. • Macaroni cheese. <p><u>The Hospitality & Catering industry.</u></p> <ul style="list-style-type: none"> • Kitchen hierarchy, job roles, and responsibilities. 	<p><u>Nutrition</u></p> <ul style="list-style-type: none"> • Eatwell guide, Macro-nutrients, and Micro-nutrients <p><u>Food provenance</u></p> <ul style="list-style-type: none"> • Fair trade. <p><u>Health and safety</u></p> <ul style="list-style-type: none"> • Bacteria • Food storage <p><u>Cooking skill and technique (A range of basic savoury and sweet dishes).</u></p> <ul style="list-style-type: none"> • Potato and leek soup. • Dutch apple cake. • Focaccia bread. • Spanish omelette. <p><u>The Hospitality & Catering industry.</u></p> <ul style="list-style-type: none"> • Front of house hierarchy, job roles, and responsibilities. 	<p><u>Nutrition</u></p> <ul style="list-style-type: none"> • Macro-nutrients, and Micro-nutrients (Vitamins and Minerals). <p><u>Food provenance</u></p> <ul style="list-style-type: none"> • Food miles and food waste. <p><u>Health and safety</u></p> <ul style="list-style-type: none"> • Cooker safety (Oven & Hob) • Food allergies • Dietary choices and religion <p><u>Cooking skill and technique (A range of basic savoury and sweet dishes).</u></p> <ul style="list-style-type: none"> • Mexican wraps with salsa. • Quiche. • Chicken and sweet potato curry. <p><u>The Hospitality & Catering industry.</u></p> <ul style="list-style-type: none"> • Hotel hierarchy, job roles, and responsibilities. 			
	<u>KS4 Level 1/2 Hospitality and Catering (To be run in 2023-2024)</u>					
	<p>Students are able to develop the knowledge and skills they acquired in KS3 through studying how the hospitality industry functions and developing vocational skills that are required in the industry. Unit 1 enables learners to gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety. Unit 2 enables learners to develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively.</p>					

Impact: To ensure that all students successfully develop knowledge and skills in Food Technology, they will engage in formative assessment in every lesson and teachers will offer feedback to ensure progress in all areas of study. Pupils will also be explicitly taught self-assessment and peer-assessment in practical and theoretical tasks so that they develop metacognition skills of self-evaluation. A summative assessment at the end of term 1, 3 and 6 will establish the progress pupils have made across the key performance indicators. The impact of the curriculum will also be assessed through the extent to which students try to live healthy lifestyles and whether they choose employment in the hospitality and catering industry.