

Year 7 Food Technology

In Year 7 Food students are exposed to new experiences through the use of exciting and interesting recipes and ingredients, equipment and materials. In order for them to use these safely and confidently we use a phased approach starting with very structured skill based lessons through to independent working which involves designing and planning dishes. These projects are based on practical and investigational skills, nutritional knowledge and independent problem solving skills. We also encourage team developing skills through some group work. The curriculum allows students to study for half an academic year then swap to DT.

Year 7 Curriculum	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2 cohort changed	Summer Term 1	Summer Term 2
Topic(s)	<p><u>Topic Nutrition</u> Topic included: Health and safety assessment. Students will learn about food safety and hygiene and use this information in an independent research task. They will learn basic practical food skills such as chopping, boiling, shaping and mixing. Students will also take part in group work and taste-testing activities. They will use the Eatwell</p>	<p>In this module students will understand the provenance of food, seasonality and food miles. Fruit tasting and studying exotic fruit is carried out as a sensory exercise. Practical work places emphasis on rubbing-in, adding liquid, shaping, baking and oven management. This will lead to their independent learning task which is designing and</p>	<p>Students will study food miles and its impact on food choices. They will need to calculate the food miles for a product. Students will investigate the function of ingredients in cakes and carry out experimental work. and scones and carry out sensory evaluation and practical work. They will look at food labelling and the law and design their own food label</p>	<p>Repeat of the prior SOL - change over groups</p>		

	<p>Guide to underpin their knowledge. They will produce a time plan and make a pizza of their own design. Throughout this module students are introduced to a selection of tools and equipment.</p>	<p>making a pizza item.</p>				
<p>Assessment</p>	<p>Practical work is assessed when students make their own scone based pizza. Food hygiene / skills knowledge is assessed through written criteria.</p>	<p>Practical work is assessed when students make their own scone based pizza. Food hygiene / skills knowledge is assessed through written criteria.</p>	<p>Independent working skills, Health & Safety and practical work is assessed</p>			

Independent Work

Nutrition - Research work carried out about bacteria and food storage and good hygiene. Students practise time plans and practical rubbing in skills they have learnt at school. Learn about food miles and sustainability and implement this understanding when planning products.. Plan and implement personal food ideas.

Students develop the key skills that they have started in year 7, developing the range of materials knowledge specifically around bread and pasta dishes. Their knowledge from the previous year is tested through retrieval questioning making reference back to previous projects in the form revisiting practical skills and use of different equipment. and materials. Students learn to work independently when making dishes

Year 8 Curriculum	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Topic(s)	<p><u>Bread</u> An introduction to accurate weighing and measuring. Students will learn the scientific principles of breadmaking. They will make a variety of types of bread e.g. plain, focaccia, pizza. and learn about kneading and proving. They will develop their recipe adaptation skills. Students will look at the scientific process of bread making. They will study carbohydrates & link this nutrient to the Eatwell Guide. Written assessment will be based on this. They will revise</p>	Continued over Autumn Term 2	<p><u>Products using staple ingredients - designing a unique prototype biscuit</u></p> <p>They will look at existing biscuits on the market in terms of nutrition, aesthetics, variety and appeal to a target market. Skills such as melting, creaming, rubbing in and shaping are developed. Students will design their own biscuit & cutter and produce a biscuit for their practical assessment.</p> <p>Student study the finishing techniques</p>	<p>Students will further develop their practical skill base with pastry making. Skills such as melting, creaming, rubbing in and shaping are developed. Students will also demonstrate their skills and knowledge through a technical challenge group learning activity.</p>	<p><u>Design a Product - pasta</u> Students will make their own pasta and develop a range of sauces through individual practical and experimental group work. They will develop more complex practical skills - chopping, boiling, sauteeing, simmering etc. Students will design and make their own pasta dish and present their ideas and products</p>	Continued over Term 2

	their knowledge of food safety and Hygiene and develop their nutritional knowledge.		- glace, etc			
Assessment	Written language in the form of a written assessment on carbohydrates . Designing and making a bread product.		Student's skills are assessed through this unit and their ability to work independently developing a prototype biscuit. Written assessment - bread test / carbohydrate assessment. Students make a prototype biscuit which shows a theme, creativity & a quality finish.		Students complete an end of year written assessment. Students design and make their own pasta product.	

Independent Work

Independent Work

Bread - developing your own bread. Researching about carbohydrates and the scientific principles of bread making.

Pasta - Designing a new product - researching products and looking for gaps in the current market. Adapting ingredients for a new product which fits the phone app context set.

Biscuit - designing own biscuit ,.Making own cutter & biscuit . Using a time plan and recipe books to aid independent work.

Year 9 Food Technology

Students develop the key skills that they have started in year 8, developing the range of materials knowledge specifically around foods from around the

world. Their knowledge from the previous year is tested through retrieval questioning making reference back to previous projects in the form of ingredients and processes.

Year 9 Curriculum	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Topic(s)	<p>Nutrition Students will look at the implications_of food safety and hygiene in both the classroom and the wider hospitality and catering industry. Students carry out practical work based on multi-cultural foods. Skills include basic preparation and knife skills, sauce making , pasta, rice, meat and vegetarian dishes. They also carry out experimental and group work. The written element of the course links to key stage 4 and is based around the hospitality industry.</p>	<p>Students will look at the implications_of food safety and hygiene in both the classroom and the wider hospitality and catering industry. Students carry out practical work based on multi-cultural foods. Skills include basic preparation and knife skills, sauce making , pasta, rice, meat and vegetarian dishes. They also carry out experimental and group work. The written element of the course links to key stage 4 and is based around the hospitality industry. Some emphasis on</p>	<p>Students will study the science of nutrition and apply this to a range of practical workshops. They will look at obesity and how to adapt recipes to provide low fat alternatives. They will devise dishes for teenagers and elderly people’s diets and obesity analysing the dishes using a computer program.</p> <p>The students will look at individual nutrients and prepare dishes encouraging a reduction of sugar and an increase of fibre. They will carry</p>	<p>Students will study the science of nutrition and apply this to a range of practical workshops. They will look at obesity and how to adapt recipes to provide low fat alternatives. They will devise dishes for teenagers and elderly people’s diets and obesity analysing the dishes using a computer program.</p> <p>The students will look at individual nutrients and prepare dishes encouraging a reduction of sugar and an increase of fibre. They will carry</p>	<p>Students will study war foods</p> <p>The emphasis will be on looking at food rationing, food choices and the impact of the second world war on Britain.</p> <p>The students will study staple foods and look at how the limited ingredient choice affected sensory appeal. The food will be historical, cultural dishes.</p> <p>Skills such as mashing, piping and unmolding of cakes</p> <p>This will continue</p>	

	Some emphasis on nutrition to be developed more in later modules.	nutrition to be developed more in later modules.	out experimental workshops looking at cake making and the impact of sugar reduction within cakes. All knowledge will be based around the role of nutrients in the diet and diet planning	out experimental workshops looking at cake making and the impact of sugar reduction within cakes. All knowledge will be based around the role of nutrients in the diet and diet planning	over Summer term 2	
Assessment	Practical work to be assessed - stir fry	Written knowledge test	Written assessment - sustainability Practical assessment		End of year written knowledge assessment	

Independent Work

Food Choices - skills based course - involving group work and investigational work. Students research special diets and plan a presentation.
 Nutrition - students study a knowledge based curriculum - research. Planning and recipe adaption.
 Skill development and building of skill progression.

Year 10 - Hospitality and Catering WJEC Level 1 / 2

Students develop the key skills that they have started in year 9, developing the range of material knowledge specifically around the course requirements of

WJEC Hospitality. Through these modules retrieval questioning will be carried out through google quizzes either in lessons or as a homework task. Brain in Gear tasks to help retrieval of information

Year 10 Curriculum	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Hospitality	<p><u>Hospitality</u></p> <p>The students will study the following areas of the Hospitality specification:</p> <p>The structure of the hospitality industry - job roles and job contracts, establishments supplies of equipment and the hierarchy of the kitchen</p> <p>All practical work is taught within a restaurant context.</p>	<p>The students will continue to study health and safety law and procedures alongside health and safety in food preparation.</p> <p>The knowledge is applied to kitchen planning, the large scale equipment required in a catering establishment and documentation.</p> <p>The students will learn about risk assessment and HACCP applying it to their practical work.</p>	<p>Students will learn about special diets and how to cater for these within the hospitality industry. The course will allow students to evaluate the effectiveness of a business and the opportunities needed to be competitive. The needs of customers are addressed and how to prepare and implement an event to meet various customer's needs.</p>	<p>Students will learn about special diets and how to cater for these within the hospitality industry. The course will allow students to evaluate the effectiveness of a business and the opportunities needed to be competitive. The needs of customers are addressed and how to prepare and implement an event to meet various customer's needs.</p>	<p>Students will begin to apply knowledge in contexts so that they practise applying skills and techniques.</p> <p>A mock piece of coursework is undertaken and class notes are prepared for coursework undertaken in Yr 11</p> <p>Students will study Food hygiene and safety - looking at spoilage, good personal hygiene and kitchen practices. Risk assessment will be studied and EHO and their role in the hospitality industry.</p>	<p>Students will begin to apply knowledge in contexts so that they practise applying skills and techniques.</p> <p>A mock piece of coursework is undertaken and class notes are prepared for coursework undertaken in Yr 11</p>
Assessment	End of module test Hospitality industry	End of module test - Hotel and kitchen	End of module test Health and Safety	Practical assessment	Mock Unit 1	Mock coursework graded. Feedback

	Practical assessment - stir fry & knife skills	operations. End of unit test - Food hygiene & safety Practical assessment - lasagne				given.
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Independent Work
Revision for tests Making aid memories as they study to help revision. Google classroom projects to work at your own pace. Quizzes and tests - Google Classroom.

Year 11 Hospitality WJEC Level 1 / 2

Students in Yr 11 begin coursework. They continue to study theory work for Unit 1 examination. This year will embed knowledge and skills learned in Yr 10.
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Year 11 Curriculum	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
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<p>Hospitality</p>	<p>Students will begin making class notes for the coursework element.</p> <p>Begin coursework - 12 hours</p> <p>Study of nutrients and the need for certain groups to consume particular nutrients</p> <p>Cooking methods and impact on nutrients</p> <p>Menu planning factors</p> <p>Time plan for practical assessment</p> <p>Sustainability</p> <p>Practical trailing of dishes for coursework practical exam.</p>	<p>coursework - 12 hours</p> <p>Practical trailing of dishes for coursework practical exam.</p> <p>Particular skills to study: Frying Tempering chocolate, Caramelisation Boning of chicken and filleting of fish Use of water bath Crimping unmolding Various pastry methods & crimping</p>	<p>Coursework practical examination and completion of coursework.- review 4a & 4b</p> <p>Past paper mock</p> <p>Revision Unit 1</p> <p>Past papers</p>	<p>Revision past papers</p>	<p>Past papers Revision</p>	<p>Past papers Revision</p>
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Assessment	Coursework criteria assessed	End of module test Hospitality revisited	End of module test Health and Safety revisited Past papers Coursework practical exam	Mock examination	End of Unit test Food hygiene and safety Past papers Coursework completed	Past papers.
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Independent Work

Use of Google Classroom for independent learning
 Past papers
 Tests and quizzes on Google Classroom.
 Aid memorie sheets for homework.
 Trailing recipes independently for exam
 Working in groups carrying out investigational work for styling plates
 High level skill development work