

YEAR 7 FOOD TECHNOLOGY CURRICULUM

	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Unit Title	<ul style="list-style-type: none"> • Safety • Healthy Eating • Design Skills 	<p>Yeast</p> <p>Weighing & Measuring</p> <p>Method of Making</p>	<p>Practical Skills</p>			
Overview	<p>Pupils will learn safe working practices and about the 'Eat-well plate'.</p>	<p>Pupils will learn about different units and methods of weighing including practical weighing.</p>	<p>Pupils will make practical dishes using a variety of skills learnt from week 1.</p>			
Assessment	<p>Design Assessment Sheet</p>	<p>Practical Task</p>	<p>Written Test</p>			

YEAR 8 FOOD TECHNOLOGY CURRICULUM

	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Unit Title	<p>Understanding food technology terminology.</p> <p>Specifications</p> <p>Nutritional Labelling</p>	<p>Product Analysis</p> <p>Writing Specification</p> <p>Design Briefs</p>	Method of Making			
Overview	<p>Pupils will design a dish and analysis its nutritional values. They will suggest changes to reduce key areas.</p>	<p>Pupils will analyse and comment on a range of soups. They will produce a product of their own.</p>	<p>Pupils will learn a variety of methods of making.</p>			
Assessment	Design Skills Test	Practical Skills Test	Written Test			

YEAR 9 FOOD TECHNOLOGY CURRICULUM

	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Unit Title	Design briefs Task Analysis Nutritional Labels Yeast Function of ingredients	Cakes and Pastry		Meat Preparation and handling	Product Development	Building Skills
Overview	Pupils will learn about elements of GCSE Coursework. They will design and analyse a pizza product.	Pupils will learn marbelling technique and link this into a Victoria sandwich cake. Pupils will learn two methods of pastry making.		Pupils will learn about the different bacteria associated with meat. Pupils will investigate these bacteria and will make a range of products considering the information learnt.	Pupils will learn how to make a developments to a product to see how it changes the properties of the product.	Pupils will evaluate their practical skills and then plan dishes that will improve their individual areas of weakness.
Assessment	Design Skills Test	Practical Assessment	Written Test	Practical Assessment	Written Test	Practical Assessment End of Year Exam

YEAR 10 FOOD TECHNOLOGY CURRICULUM

	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Unit Title	Designing for a client Sauce making	Meat handling and preparation	Task analysis Design Brief Customer Profile Target Marketing	Designing Dishes Function of ingredients Nutritional Labelling	Product analysis Making changes Altering recipes	Introduction to GCSE Food Tech Coursework
Overview	Pupil will learn how to design a product for a client following a brief and will follow the design process.	Pupils will learn about a variety of meats and dangers of not handling meat correctly. Bacteria dangers and relevant hygiene and safety.	Pupils will profile customers and design for a target market a ready meal product following a design brief	Pupils will create dishes considering functions of ingredients and suggest changes	Pupils will do analysis of shop bought products and make a similar product in a healthier way	Pupils will learn coursework elements and how they feed the GCSE coursework elements
Assessment	Written Test	Practical Test	Written Test	Practical Test	Written Test	

YEAR 11 FOOD TECHNOLOGY CURRICULUM

	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Unit Title	GCSE	MAJOR	PROJECT	Revision	Revision	
Overview	<p>Pupils will create their GCSE portfolio of work. Pupils will investigate, research and design 8 products which will be foods that 'Celebrate foods from another culture or country'</p>					
Assessment	<p>Pupils will be continuously assessed and advised on how to improve marks for each section of work.</p>					

