



The Food Tech curriculum at Five Acres High School

	Autumn	Winter	Spring/Summer - 2nd Rotation
Year 7	Personal Safety/Hygiene, Washing Up, Cooker Safety, Practical Lessons Safe Knife Skills, Chopping, Rubbing In (Crumble),	Food Storage, Chopping ,Grating, Kettle Safety, Rolling, Crimping, Glazing	As Autumn/Winter
Year 8	Safe use of Grill and Hob. SFrying, Grilling, Plating Up	Avoiding Cross-Contamination and food hygiene Pastry, Simmering, Use of Food Processor, shaping, binding, frying	As Autumn/Winter
Year 9	Time planning, Filo Pastry work, Kneading, Rubbing in (Shortcrust Pastry), Pastry Shaping, Simmering/Safe Hob Use, Fatless Sponge, Coating,	Nutrition - Macronutrients & Micronutrients Seasonality of Ingredients. Simmering, Pastry, Bread,	As Autumn/Winter
Year 10	How food can cause ill health The environment in which hospitality and catering providers Practical Cookery Lessons	The environment in which hospitality and catering providers How hospitality and catering provisions operate Practical Cookery Lessons	How hospitality and catering provision meets health and safety requirements Be able to propose a hospitality and catering provision to meet specific requirements Practical Cookery Lesson and Unit 1 Exam
Year 11	Unit 2 Hospitality and Catering in action	Unit 2 Hospitality and Catering In action Unit 2 Assessment and practical	Unit 1 Revision (Content from Year 10) Unit 1 Exam