

Curriculum Map - Food Technology

Below is a curriculum map, showing what is taught at each stage of the year.

	Term 1	Term 2	Term 3
Year 7	<p>Health and Safety <i>Topics: Personal Safety/Hygiene, Introduction of The Eatwell Guide through practical lessons. Getting Organised for Practical Lessons, Washing Up, Safe Knife Skills, Cooker Safety, Practical Lessons</i> <i>Practical Skills: Safe Knife Skills, Chopping, Rubbing In (Crumble),</i> <i>Big Ideas: Commodities, Nutrition, Food Safety, Culinary Skills</i></p>	<p>The 4 C's <i>Topics: The Eatwell Guide through practical lessons, Kitchen Hygiene, Food Storage, Cooking Foods Properly,</i> <i>Practical Skills: Safe Knife Skills, Chopping Grating, Kettle Safety, Rolling, Crimping, Glazing</i> <i>Big Ideas: Commodities, Nutrition, Food Safety, Culinary Skills</i></p>	<p>Continuation of The 4 C's <i>The Eatwell Guide through practical lessons. Avoiding Cross-Contamination, Raw Meat Hygiene</i> <i>Practical Skills: Shaping - biscuits/burgers/pastries</i> <i>Big Ideas: Commodities, Nutrition, Food Safety, Culinary Skills</i></p>
Year 8	<p>Health and Safety <i>Topics: Personal Safety, Personal Hygiene, Getting Organised for Practical Lessons, Revisit Safe Knife Skills, Safe use of Grill and Hob.</i> <i>Practical Skills: Safe Knife Skills, Frying, Grilling, Plating Up</i> <i>Big Ideas: Food Safety, Culinary Skills</i></p>	<p>The 4 C's <i>Topics: Kitchen Hygiene, Safe Storage, Cooking Foods Properly, Avoiding Cross-Contamination - Raw Meat Hygiene, Key Messages of the Eatwell Guide, Basic Function of Macronutrients.</i> <i>Practical Skills: Pastry, Simmering, Use of Food Processor, shaping, binding, frying</i> <i>Big Ideas: Commodities, Nutrition, Food Safety, Culinary Skills</i></p>	<p>The Eatwell Guide <i>Topic: Key Messages of the Eatwell Guide, Basic Function of Macronutrients, Basic Time planning for Recipes.</i> <i>Practical Skills: Rice, Roux, Milk Processing (making butter from cream), Rubbing In.</i> <i>Big Ideas: Commodities, Nutrition, Culinary Skills</i></p>
Year 9	<p>Health, Safety, Hygiene <i>Topics: Revisit Health and Safety, Personal Hygiene in the Kitchen, Seasonality of Ingredients. Time planning, function of ingredients</i> <i>Practical Skills: Safe Knife Skills, Kneading, Filo Pastry work</i> <i>Big Ideas: Food Safety, Commodities, Culinary Skills</i></p>	<p>Nutrition - Macronutrients & Micronutrients <i>Topics: Seasonality of Ingredients. Time planning, function of ingredients</i> <i>Raw Meat Hygiene, Function of Ingredients</i> <i>Practical Skills: Simmering, Pastry, Bread,</i> <i>Big Ideas: Commodities, Food safety, Nutrition, Culinary Skills</i></p>	<p>Vitamin and Mineral Retention / Industry Factors <i>Topics: Provenance of Ingredients, Time planning</i> <i>Practical Skills: Knife Skills, Kneading, Rubbing in (Shortcrust Pastry), Pastry Shaping, Simmering/Safe Hob Use, Fatless Sponge, Coating,</i> <i>Big Ideas: Commodities, Culinary Skills</i></p>

Year 10	<p style="text-align: center;">Unit 1 LO4 Know how food can cause ill health</p> <p>AC4.1 describe food related causes of ill health AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO) AC4.3 describe food safety legislation AC4.4 describe common types of food poisoning AC4.5 describe the symptoms of food induced ill health</p> <p style="text-align: center;">LO1 Understand the environment in which hospitality and catering providers</p> <p>AC1.1 describe the structure of the hospitality and catering industry AC1.2 analyse job requirements within the hospitality and catering industry</p> <p>Practical Cookery Lessons</p>		<p style="text-align: center;">Unit 1 LO1 Understand the environment in which hospitality and catering providers</p> <p>AC1.3 describe working conditions of different job roles across the hospitality and catering industry AC1.4 explain factors affecting the success of hospitality and catering providers</p> <p style="text-align: center;">LO2 Understand how hospitality and catering provisions operate</p> <p>AC2.1 describe the operation of the kitchen AC2.2 describe the operation of front of house AC2.3 explain how hospitality and catering provision meet customer requirements</p> <p>Practical Cookery Lessons</p>		<p style="text-align: center;">Unit 1 LO3 Understand how hospitality and catering provision meets health and safety requirements</p> <p>AC3.1 describe personal safety responsibilities in the workplace AC3.2 identify risks to personal safety in hospitality and catering AC3.3 recommend personal safety control measures for hospitality and catering provision</p> <p style="text-align: center;">LO5 Be able to propose a hospitality and catering provision to meet specific requirements</p> <p>AC5.1 review options for hospitality and catering provision AC5.2 recommend options for hospitality provision</p> <p>Practical Cookery Lessons</p> <p>Unit 1 Exam</p>	
	Year 11	<p>Unit 2 Hospitality and Catering In Action LO1 understand the importance of nutrition when planning LO3 be able to cook dishes</p>	<p>Unit 2 Hospitality and Catering In Action LO1 understand the importance of nutrition when planning LO3 be able to cook dishes</p>	<p>Unit 2 Hospitality and Catering In Action LO2 understand menu planning LO3 be able to cook dishes</p>	<p>Unit 2 Hospitality and Catering In Action LO2 understand menu planning Unit 2 Assessment</p>	<p style="text-align: center;">Unit 1 Revision</p>