

Overall Curriculum Map 2019-2020

Subject: Food Technology

	TERM 1	TERM 2	TERM 3	TERM 4	TERM 5	TERM 6
7	Food Rotation Curriculum Topics <ul style="list-style-type: none"> • Health and safety in the kitchen • Selecting and using appropriate equipment • Developing cooking skills and practical application of cooking skills • Eat Well guide, healthy eating and nutrition Sequencing: Weighing and measuring. May have done some basic cooking at primary school for example making buns/ cupcakes	Food Rotation Curriculum Topics <ul style="list-style-type: none"> • Health and safety in the kitchen • Selecting and using appropriate equipment • Developing cooking skills and practical application of cooking skills • Eat Well guide, healthy eating and nutrition Sequencing: Weighing and measuring. May have done some basic cooking at primary school for example making buns/ cupcakes	Curriculum Topics Sequencing:	Curriculum Topics Sequencing:	Curriculum Topics Sequencing:	Curriculum Topics Sequencing:
	Assessments: End of Year Assessment X2 WIN assessments on scones and fruit crumble for example	Assessments: End of Year Assessment X2 WIN assessments on scones and fruit crumble for example	Assessments:	Assessments:	Assessments:	Assessments:

	Enrichment: Technology Club SEND Cooking Club	Enrichment: Technology Club SEND Cooking Club	Enrichment:	Enrichment:	Enrichment:	Enrichment:
	Homework: N/A	Homework:	Homework:	Homework:	Homework:	Homework:
8	Food Rotation <ul style="list-style-type: none"> Curriculum Topics: Demonstrating best practise inline with the 4c's of good food hygiene Identifying and explaining how to store food and key temperatures Developing practical skills anbuilding on prior cooking experience Function of ingreidnets and key skills in handelling and preparation Food miles and seasonality and how this links to food choice and personal carbon footprint 	Curriculum Topics <ul style="list-style-type: none"> Demonstrating best practise inline with the 4c's of good food hygiene Identifying and explaining how to store food and key temperatures Developing practical skills anbuilding on prior cooking experience Function of ingreidnets and key skills in handelling and preparation Food miles and seasonality and how this links to food choice and personal carbon footprint 	Curriculum Topics Sequencing:	Curriculum Topics Sequencing:	Curriculum Topics Sequencing:	Curriculum Topics Sequencing:

	<p>Sequencing: How to measure and weigh ingredients in grams How to work in a safe and hygenic way How to use an oven Appropriate selection and use of equipment</p>	<p>Sequencing: How to measure and weigh ingredients in grams How to work in a safe and hygenic way How to use an oven Appropriate selection and use of equipment</p>				
	<p>Assessments: End of Year Assessment X2 WIN assessments on short crust pastry and bread making</p>	<p>Assessments: End of Year Assessment X2 WIN assessments short crust pastry and bread making</p>	<p>Assessments:</p>	<p>Assessments:</p>	<p>Assessments:</p>	<p>Assessments:</p>
	<p>Enrichment: Technology Club SEND Cooking Club</p>	<p>Enrichment: Technology Club SEND Cooking Club</p>	<p>Enrichment:</p>	<p>Enrichment:</p>	<p>Enrichment:</p>	<p>Enrichment:</p>
	<p>Homework: N/A</p>	<p>Homework: N/A</p>	<p>Homework:</p>	<p>Homework:</p>	<p>Homework:</p>	<p>Homework:</p>
9	<p>Curriculum Topics Introduction into Hospitality and Catering Diet and Nutrition Sequencing: Basic knowledge of eat well guide from year 7. Demonstrating skills such as rubbing in method, creaming and melting method as covered in</p>	<p>Curriculum Topics Diet and Nutrition, meal planning Sequencing: : Basic knowledge of eat well guide from year 7. Demonstrating skills such as rubbing in method, creaming and melting method as covered in KS3 and an</p>	<p>Curriculum Topics Hospitality and catering in action: Practical skills used in the industry Sequencing: : Basic knowledge of eat well guide from year 7. Demonstrating skills such as rubbing in method, creaming and melting method as covered in</p>	<p>Curriculum Topics Techniques used in the preparation of food commodities (practical skills) Sequencing: : Basic knowledge of eat well guide from year 7. Demonstrating skills such as rubbing in method, creaming and melting method as covered in</p>	<p>Curriculum Topics Techniques used in the preparation of food commodities Sequencing: : Basic knowledge of eat well guide from year 7. Demonstrating skills such as rubbing in method, creaming and melting method as covered in</p>	<p>Curriculum Topics Hospitality and catering in action: Practical skills used in the industry Sequencing: : Basic knowledge of eat well guide from year 7. Demonstrating skills such as rubbing in method, creaming and melting</p>

	KS3 and an understanding of health and safety within the kitchen	understanding of health and safety within the kitchen	KS3 and an understanding of health and safety within the kitchen	KS3 and an understanding of health and safety within the kitchen	KS3 and an understanding of health and safety within the kitchen	method as covered in KS3 and an understanding of health and safety within the kitchen
	Assessments: 1xWIN every 4 weeks linked to practical work or a topic test	Assessments: 1xWIN every 4 weeks linked to practical work or a topic test	Assessments: 1xWIN every 4 weeks linked to practical work or a topic test	Assessments: 1xWIN every 4 weeks linked to practical work or a topic test	Assessments: 1xWIN every 4 weeks linked to practical work or a topic test	Assessments: 1xWIN every 4 weeks linked to practical work or a topic test
	Enrichment: : Technology Club and SEND Cooking club	Enrichment: : Technology Club and SEND Cooking club	Enrichment: : Technology Club and SEND Cooking club	Enrichment: : Technology Club and SEND Cooking club	Enrichment: : Technology Club and SEND Cooking club	Enrichment: : Technology Club and SEND Cooking club
	Homework: 1 Hour per week, development of practical skill at home, subject knowledge based or planning and preparation for practical lessons	Homework: 1 Hour per week, development of practical skill at home, subject knowledge based or planning and preparation for practical lessons	Homework: 1 Hour per week, development of practical skill at home, subject knowledge based or planning and preparation for practical lessons	Homework: 1 Hour per week, development of practical skill at home, subject knowledge based or planning and preparation for practical lessons	Homework: 1 Hour per week, development of practical skill at home, subject knowledge based or planning and preparation for practical lessons	Homework: 1 Hour per week, development of practical skill at home, subject knowledge based or planning and preparation for practical lessons
10	Curriculum Topics GCSE British and international cuisine Hospitality and catering The structure of the hospitality and catering industry	Curriculum Topics Factors that affect food choice Social, cultural, religious, and moral factors that affect food choice Job Requirements and working conditions in the hospitality and catering industry	Curriculum Topics Environmental impact and sustainability Factors affecting the success of the hospitality and catering industry	Curriculum Topics Food Spoilage and Contamination Principles of food safety (Buying and Storing food) The operation of the kitchen	Curriculum Topics Food Production Primary and secondary food production Health and safety responsibilities of employers and employees for personal safety	Curriculum Topics Sensory Analysis Methods and Heat Transfer Food related causes of ill health

	Sequencing: Prior knowledge from outside school	Sequencing: Beliefes and ethics knowledge overlap Food miles and seasonality as covered in eyar 8	Sequencing: Some subject knowledge form previous year and prior leaning from KS3	Sequencing: Some subject knowledge form previous year and prior leaning from KS3	Sequencing: Some subject knowledge form previous year and prior leaning from KS3	Sequencing: Some subject knowledge form previous year and prior leaning from KS3
	Assessments: 1xWIN every 4 weeks linked to practical work or a topic test	Assessments: 1xWIN every 4 weeks linked to practical work or a topic test	Assessments: 1xWIN every 4 weeks linked to practical work or a topic test	Assessments: 1xWIN every 4 weeks linked to practical work or a topic test	Assessments: 1xWIN every 4 weeks linked to practical work or a topic test	Assessments: 1xWIN every 4 weeks linked to practical work or a topic test
	Enrichment: Technology Club and SEND Cooking club	Enrichment: Technology Club and SEND Cooking club	Enrichment: Technology Club and SEND Cooking club	Enrichment: Technology Club and SEND Cooking club	Enrichment: Technology Club and SEND Cooking club	Enrichment: Technology Club and SEND Cooking club
	Homework: 1 Hour per week, development of practical skill at home, subject knowledge based or planning and preparation for practical lessons	Homework: 1 Hour per week, development of practical skill at home, subject knowledge based or planning and preparation for practical lessons	Homework: 1 Hour per week, development of practical skill at home, subject knowledge based or planning and preparation for practical lessons	Homework: 1 Hour per week, development of practical skill at home, subject knowledge based or planning and preparation for practical lessons	Homework: 1 Hour per week, development of practical skill at home, subject knowledge based or planning and preparation for practical lessons	Homework: 1 Hour per week, development of practical skill at home, subject knowledge based or planning and preparation for practical lessons
11	Curriculum Topics NEA 1 Food Science Sequencing: ALL GCSE topic areas covered throughout KS4. Food Science Food Provedence Food Safety	Curriculum Topics NEA 1 Food Science Sequencing: ALL GCSE topic areas covered throughout KS4. Food Science Food Provedence Food Safety	Curriculum Topics NEA 2 Food Preparation Task Sequencing: ALL GCSE topic areas covered throughout KS4. Food Science Food Provedence Food Safety	Curriculum Topics NEA 2 Food Preparation Task Sequencing: ALL GCSE topic areas covered throughout KS4. Food Science Food Provedence	Curriculum Topics Revision for exam Sequencing: ALL GCSE topic areas covered throughout KS4. Food Science Food Provedence Food Safety	Curriculum Topics Revision for exam Sequencing: ALL GCSE topic areas covered throughout KS4. Food Science Food Provedence Food Safety

Food Nutrition and Health Functional Properties of Food	Food Nutrition and Health Functional Properties of Food	Food Nutrition and Health Functional Properties of Food	Food Safety Food Nutrition and Health Functional Properties of Food	Food Nutrition and Health Functional Properties of Food	Food Nutrition and Health Functional Properties of Food
Assessments: 1xWIN every 4 weeks linked to NEA criteria and based on their current NEA work produced	Assessments: 1xWIN every 4 weeks linked to NEA criteria and based on their current NEA work produced	Assessments: 1xWIN every 4 weeks linked to NEA criteria and based on their current NEA work produced	Assessments: 1xWIN every 4 weeks linked to NEA criteria and based on their current NEA work produced	Assessments: 1xWIN every 4 weeks linked to NEA criteria and based on their current NEA work produced	Assessments: 1xWIN every 4 weeks linked to NEA criteria and based on their current NEA work produced
Enrichment: Achieve sessions	Enrichment: Achieve sessions	Enrichment: Achieve sessions	Enrichment: Achieve sessions	Enrichment: Achieve sessions	Enrichment: Achieve sessions
Homework: 1 Hour per week linked to the context of NEA ½ or exam preparation and revision	Homework: 1 Hour per week linked to the context of NEA ½ or exam preparation and revision	Homework: 1 Hour per week linked to the context of NEA ½ or exam preparation and revision	Homework: 1 Hour per week linked to the context of NEA ½ or exam preparation and revision	Homework: 1 Hour per week linked to the context of NEA ½ or exam preparation and revision	Homework: 1 Hour per week linked to the context of NEA ½ or exam preparation and revision