



Overall Curriculum Map 2019-2020

Subject: Food Technology

	TERM 1	TERM 2	TERM 3	TERM 4	TERM 5	TERM 6
J	Food Rotation	Food Rotation	Curriculum Topics	Curriculum Topics	Curriculum Topics	Curriculum Topics
	Curriculum Topics	Curriculum Topics				
	Health and	Health and				
	safety in the	safety in the	Sequencing:	Sequencing:	Sequencing:	Sequencing:
	kitchen	kitchen				
	 Selecting and 	 Selecting and 				
	using	using				
	appropriate	appropriate				
	equipment	equipment				
	Developing	Developing				
	cooking skills	cooking skills				
	and practcvial	and practcvial				
	application of	application of				
	cooking skills	cooking skills				
	 Eat Well guide, 	 Eat Well guide, 				
	healthy eating	healthy eating				
	and nutrition	and nutrition				
	Sequencing: Weighing	Sequencing: Weighing				
	and measuring. May	and measuring. May				
	have done some basic	have done some basic				
	cooking at primary	cooking at primary				
	school for example	school for example				
	making buns/ cupcakes	making buns/ cupcakes				
	Assessments: End of Year	Assessments: End of Year	Assessments:	Assessments:	Assessments:	Assessments:
	Assessment	Assessment				
	X2 WIN assessments on	X2 WIN assessments on				
	scones and fruit crumble	scones and fruit crumble				
	for example	for example				





	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 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 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:





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	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				
Assessments: End of Year Assessment X2 WIN assessments on short crust pastry and bread making	Assessments: End of Year Assessment X2 WIN assessments short crust pastry and bread making	Assessments:	Assessments:	Assessments:	Assessments:
Enrichment: Technology Club SEND Cooking Club	Enrichment: Technology Club SEND Cooking Club	Enrichment:	Enrichment:	Enrichment:	Enrichment:
Homework: N/A	Homework: N/A	Homework:	Homework:	Homework:	Homework:
Curriculum Topics Introduction into Hospitality and Catering Diet and Nutrition Sequencing: Basic knowledge of eat well guide fromyear 7. Demonstrating skills such as rubbing in method, creaming and melting method as covered in	Curriculum Topics Diet and Nutrition, meal planning Sequencing: : Basic knowledge of eat well guide fromyear 7. Demonstrating skills such as rubbing in method, creaming and melting method as covered in KS3 and an	Curriculum Topics Hospitality and catering in action: Practical skills used in the industry Sequencing: : Basic knowledge of eat well guide fromyear 7. Demonstrating skills such as rubbing in method, creaming and melting method as covered in	Curriculum Topics Techniques used in the preparation of food commodities (practical skills) Sequencing: : Basic knowledge of eat well guide fromyear 7. Demonstrating skills such as rubbing in method, creaming and melting method as covered in	Curriculum Topics Techniques used in the preparation of food commodities Sequencing: : Basic knowledge of eat well guide fromyear 7. Demonstrating skills such as rubbing in method, creaming and melting method as covered in	Curriculum Topics Hospitality and catering in action: Practical skills used in the industry Sequencing: : Basic knowledge of eat well guide fromyear 7. Demonstrating skills such as rubbing in method, creaming and melting





	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	Assessments: 1xWIN	Assessments: 1xWIN	Assessments:	Assessments: 1xWIN	Assessments: 1xWIN
	every 4 weeks linked to	every 4 weeks linked to	every 4 weeks linked to	1xWIN every 4 weeks	every 4 weeks linked to	every 4 weeks linked to
	practical work or a topic	practical work or a topic	practical work or a topic	linked to practical work	practical work or a topic	practical work or a topic
	test	test	test	or a topic test	test	test
	Enrichment: : Technology	Enrichment: : Technology	Enrichment:	Enrichment: : Technology	Enrichment: : Technology	Enrichment: : Technology
	Club and SEND Cooking	Club and SEND Cooking	: Technology Club and	Club and SEND Cooking	Club and SEND Cooking	Club and SEND Cooking
	club	club	SEND Cooking club	club	club	club
	Homework: 1 Hour per	Homework: 1 Hour per	Homework: 1 Hour per	Homework: 1 Hour per	Homework:	Homework: 1 Hour per
	week, development of	week, development of	week, development of	week, development of	1 Hour per week,	week, development of
	practical skill at home,	practical skill at home,	practical skill at home,	practical skill at home,	development of practical	practical skill at home,
	subject knowledge based	subject knowledge based	subject knowledge based	subject knowledge based	skill at home, subject	subject knowledge based
	or planning and	or planning and	or planning and	or planning and	knowledge based or	or planning and
	preparation for practical	preparation for practical	preparation for practical	preparation for practical	planning and preparation	preparation for practical
	lessons	lessons	lessons	lessons	for practical lessons	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	Assessments:	Assessments:	Assessments:	Assessments:	Assessments:
	every 4 weeks linked to	1xWIN every 4 weeks	1xWIN every 4 weeks	1xWIN every 4 weeks	1xWIN every 4 weeks	1xWIN every 4 weeks
	practical work or a topic	linked to practical work	linked to practical work	linked to practical work	linked to practical work	linked to practical work
	test	or a topic test	or a topic test	or a topic test	or a topic test	or a topic test
	Enrichment: Technology	Enrichment: Technology	Enrichment: Technology	Enrichment: Technology	Enrichment: Technology	Enrichment: Technology
	Club and SEND Cooking	Club and SEND Cooking	Club and SEND Cooking	Club and SEND Cooking	Club and SEND Cooking	Club and SEND Cooking
	club	club	club	club	club	club
	Homework: 1 Hour per	Homework: 1 Hour per	Homework: 1 Hour per	Homework: 1 Hour per	Homework: 1 Hour per	Homework: 1 Hour per
	week, development of	week, development of	week, development of	week, development of	week, development of	week, development of
	practical skill at home,	practical skill at home,	practical skill at home,	practical skill at home,	practical skill at home,	practical skill at home,
	subject knowledge based	subject knowledge based	subject knowledge based	subject knowledge based	subject knowledge based	subject knowledge based
	or planning and	or planning and	or planning and	or planning and	or planning and	or planning and
	preparation for practical	preparation for practical	preparation for practical	preparation for practical	preparation for practical	preparation for practical
	lessons	lessons	lessons	lessons	lessons	lessons
11	Curriculum Topics NEA 1 Food Science	Curriculum Topics NEA 1 Food Science	Curriculum Topics NEA 2 Food Preparation Task	Curriculum Topics NEA 2 Food Preparation Task	Curriculum Topics Revision for exam Sequencing: ALL GCSE	Curriculum Topics Revision for exam Sequencing: ALL GCSE
	Sequencing: ALL GCSE topic areas covered throughout KS4. Food Science Food Provedence Food Safety	Sequencing: ALL GCSE topic areas covered throughout KS4. Food Science Food Provedence Food Safety	Sequencing: ALL GCSE topic areas covered throughout KS4. Food Science Food Provedence Food Safety	Sequencing: ALL GCSE topic areas covered throughout KS4. Food Science Food Provedence	topic areas covered throughout KS4. Food Science Food Provedence Food Safety	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:	Assessments:	Assessments:	Assessments:	Assessments:	Assessments:
1xWIN every 4 weeks	1xWIN every 4 weeks	1xWIN every 4 weeks			
linked to NEA criteria and	linked to NEA criteria and	linked to NEA criteria and			
based on their current	based on their current	based on their current			
NEA work produced	NEA work produced	NEA work produced	NEA work produced	NEA work produced	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	Homework: 1 Hour per	Homework: 1 Hour per			
week linked to the	week linked to the	week linked to the			
context of NEA ½ or	context of NEA ½ or	context of NEA ½ or			
exam preparation and	exam preparation and	exam preparation and	exam preparation and	exam preparation and	exam preparation and
revision	revision	revision	revision	revision	revision