

FOOD TECHNOLOGY – YEAR 7

Units taught:

Autumn Term	Spring Term	Summer Term

Main skills developed:

- Using a range of equipment to aid in the production of practical outcomes
- Researching existing products to provide knowledge and inspiration
- Developing key vocabulary
- Talking and listening – peer and self-assessment
- Drawing and communication skills
- Developing a range of key practical skills
- Developing and improving independence and confidence in their own skills

How parents can help to support their child's learning:

- Purchasing ingredients for Food Technology practical lessons
- Encouraging pupils to engage in cooking at home.
- Taking an interest in the projects they are involved with, by discussing school work at home

The following websites can help your child's learning:

- www.childrensfoodtrust.org.uk/lets-get-cooking
- www.Jamieshomecookingskills.com
- <https://www.foodafactoflife.org.uk/>

Extra-Curricular opportunities:

- Food technology teachers will look forward to starting after school clubs including Let's Get Cooking club & Great "British" bake off

SMSC & British Values:

- Democracy
- Individual liberty
- Mutual respect and tolerance of those with different faiths and beliefs
- enable students to develop their self-knowledge, self-esteem and self-confidence
- *encourage students to accept responsibility for their behaviour and to understand how they can contribute positively to society generally*
- encourage respect for other people and encourage respect for democracy, including respect for the basis on which the law is made and applied in England.

Career Opportunities:

Baker, Prep Chef, Cake Decorator, Butcher, Pastry Cook, Caterer, Entrepreneur, Restaurant Chef.



FOOD TECHNOLOGY – YEAR 8

Units taught:

Autumn Term	Spring Term	Summer Term

Main skills developed:

- Using a range of equipment to aid in the production of practical outcomes
- Researching existing products to provide knowledge and inspiration
- Developing more advanced design skills
- Continuing to develop a variety of practical skills
- Developing key vocabulary
- Communication and design skills
- Talking and listening – peer and self-assessment
- Gain a greater understanding of food safety in an industrial setting

How parents can help to support their child's learning:

- Purchasing ingredients for Food Technology practical lessons
- Getting involved in homework
- Students could be encouraged to develop their practical skills at home

The following websites can help your child's learning:

- www.bbcgoodfood.co.uk
- www.Jamieshomecookingskills.com
- www.nhs.uk/livewell/goodfood/pages/eatwell-plate.aspx
- <https://www.foodafactoflife.org.uk/>

Extra-Curricular opportunities:

- Food technology teachers will look forward to starting after school clubs including Let's Get Cooking club & Great "British" bake off

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Career Opportunities:

Baker, Prep Chef, Cake Decorator, Butcher, Pastry Cook, Caterer, Entrepreneur, Restaurant Chef.



HOME COOKING SKILLS – YEAR 9

Units taught:

Autumn Term	Spring Term	Summer Term

Main skills developed:

- To give every young person the basic skills and knowledge to be able to cook for themselves in a healthy and cost-effective way for the rest of their lives.

How parents can help to support their child's learning:

- Purchasing ingredients for Food Technology practical lessons
- Students should be encouraged to pass on their practical skills to others by sharing recipes or cooking at home

Students will be set homework weekly in Technology subjects

The following websites can help your child's learning:

- www.bbcgoodfood.co.uk
- www.Jamieshomecookingskills.com
- www.childrensfoodtrust.org.uk/lets-get-cooking
- <https://www.foodafactoflife.org.uk/>

Extra-Curricular opportunities:

- Food technology teachers will encourage students to cook more challenging meals at home. They will also be encouraged to enter into competitions outside school, such as Junior Bake Off.

SMSC & British Values:

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Career Opportunities: Baker, Prep Chef, Cake Decorator, Butcher, Pastry Cook, Caterer, Entrepreneur, Restaurant Chef, Hotel or Restaurant Manager



FOOD PREPARATION AND NUTRITION YR10

Units taught in Year 10

AUTUMN	SPRING	SUMMER
Health and safety Including correct food storage, use of equipment and ensuring food is fully cooked	Making skills Continuing to develop a range of practical skills required for the examination and NEA tasks	NEA 2 Rehearsing skills required to successfully complete the assessment task
Making Skills Including correct use of tools and equipment, technical problems, quality control, hygiene and safety	Food Science Understanding the function and chemical properties of ingredients	NEA 2
Measurements Measurements, adaptations of measurements, experimentation, investigation and product research.	NEA1 Rehearsing skills required to successfully complete the assessment task	Food Provenance Developing understanding of how ingredients are produced
Storage of Food Storage of food and appropriate food hygiene. Students study manufactured components, product design and evaluation techniques	Food Choice Looking at food choices made by different religions and cultures	Making skills Continuing to develop practical skills and ability to work independently
Food, nutrition and health Examining nutritional requirements of different age groups	Continue to develop practical skills - Choux pastry, sweet flan pastry, whisking methods	Mock examination preparation Mock examination Preparation for yr 11

Main skills developed in Year 10:

Students are taught to analyse and evaluate existing products, understand the nutritional needs of a variety of consumers and the working characteristics of foods.

The course focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance, food safety and food choice

Two NEA assessment tasks are completed in yr 11

How parents can help to support their son's/daughter's

learning:

- Purchasing ingredients for Food Technology practical lessons
- Tasting products made and suggesting improvements/developments that could be made.
- Encouraging the student to further develop practical skills at home, including time planning and selection of menus

Extra-Curricular opportunities

- Food technology teachers will encourage students to cook more challenging meals at home. They will also be encouraged to enter into competitions outside school, such as Junior Bake Off.

The following websites can help your son/daughter's

learning:

- www.bbcgoodfood.co.uk
- www.Jamieshomecookingskills.com
- www.childrensfoodtrust.org.uk/lets-get-cooking
- <https://www.foodafactoflife.org.uk/>

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- Encourage respect for other people and encourage respect for democracy, including respect for the basis on which the law is made and applied in England.

Career Opportunities:

Cruise ship caterer, personal chef, restaurant manager, nutritional professional, teacher, business owner, events caterer...



FOOD PREPARATION AND NUTRITION YR11

Units taught in Year 11

AUTUMN	SPRING	SUMMER
<p>NEA 1</p> <p>Task released on September 1st.</p> <p>Requires research and practical investigations to be completed and recorded</p>	<p>Complete NEA 2</p> <p>final practical three dishes to be produced in three hours that demonstrate practical ability and link to the chosen task</p>	<p>Revision and examination preparation</p>
<p>NEA 2</p> <p>Task released on November 1st.</p> <p>Requires research, selecting 4 dishes to demonstrate 12 essential GCSE skills</p>		<p>Written Exam</p> <p>1 hour 45 minutes</p> <p>50% of GCSE</p> <p>Multiple choice (20 marks) and longer questions(80 marks)</p>
<p>Mock exams</p> <p>Revision and preparation for mock examination – both written and practical.</p>	<p>Commence exam revision of all areas</p> <p>Function of all ingredients.</p> <p>Nutrition</p> <p>Meal planning</p> <p>New Technology</p> <p>Healthy eating</p> <p>Food choice</p> <p>Food provenance</p> <p>Food science</p> <p>Food safety</p>	

Main skills developed in Year 11:

Students are taught to: show their understanding of ingredients, nutrition and the working characteristics of foods when completing the NEA tasks. They need to be able to work independently and focus on the task to ensure all aspects are successfully completed in the time allowed. Students need to develop revision techniques to enable them to retain knowledge and demonstrate understanding in the written exam.

How parents can help to support their son's/daughter's

learning:

- Purchasing ingredients for Food Technology practical lessons
- Encourage students to work on coursework folder both in school, after school and at home.
- Tasting products made and suggesting improvements/developments that could be made.

Extra-Curricular opportunities

- Food technology teachers will encourage students to cook more challenging meals at home. They will also be encouraged to enter into competitions outside school, such as Junior Bake Off.
- In addition, teachers may run intervention classes to catch up on coursework and exam prep nearer to the deadline.

The following websites can help your son/daughter's

learning:

- www.bbcgoodfood.co.uk
- www.Jamieshomecookingskills.com
- www.childrensfoodtrust.org.uk/lets-get-cooking
- <https://www.foodafactoflife.org.uk/>
- BBC Bitesize

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