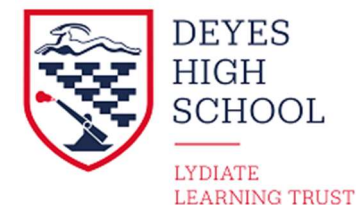


Food Technology Curriculum Map Overview

Please note further information can be found in the Food Technology curriculum sequencing document



Key Stage 3

KS3 Year 7	Half term 1 Autumn 1	Half term 2 Autumn 2	Half term 3 Spring 1	Half term 4 Spring 2	Half term 5 Summer 1	Half term 6 Summer 2
Food Technology	<p>During this half term students will study a unit of work focusing on:</p> <p>Health, safety and food hygiene.</p> <p>Introduction to basic practical skills.</p>	<p>During this half term students will study a unit of work focusing on:</p> <p>Eatwell Guide</p> <p>Healthy Eating</p> <p>Practical skills</p>	<p>During this half term students will study a unit of work focusing on:</p> <p>Macro/micro nutrients</p> <p>Practical skills</p>	<p>During this half term students will study a unit of work focusing on:</p> <p>Sugar</p> <p>Diet related illnesses</p> <p>Food Science experiment enzymic browning</p> <p>Practical skills</p>	<p>During this half term students will study a unit of work focusing on:</p> <p>Meal planning for health</p> <p>Practical skills</p>	<p>During this half term students will study a unit of work focusing on:</p> <p>Textiles Project</p> <p>Crazy creature</p>

KS3 Year 8	Half term 1 Autumn 1	Half term 2 Autumn 2	Half term 3 Spring 1	Half term 4 Spring 2	Half term 5 Summer 1	Half term 6 Summer 2
Food Technology	During this half term students will study a unit of work focusing on: Food safety and temperatures Developing practical skills	During this half term students will study a unit of work focusing on: Eatwell Guide Nutrition Safe preparation of 'high risk' food raw chicken	During this half term students will study a unit of work focusing on: Nutritional needs through life Diet related illnesses Developing practical skills, use of oven	During this half term students will study a unit of work focusing on: Food Science bread making Practical bread making skills	During this half term students will study a unit of work focusing on: Environmental issues in Food Multi cultural dishes.	During this half term students will study a unit of work focusing on: Textiles Trainer project

KS3 Year 9	Half term 1 Autumn 1	Half term 2 Autumn 2	Half term 3 Spring 1	Half term 4 Spring 2	Half term 5 Summer 1	Half term 6 Summer 2
Food Technology	During this half term students will study a unit of work focusing on: •	During this half term students will study a unit of work focusing on:	During this half term students will study a unit of work focusing on:	During this half term students will study a unit of work focusing on:	During this half term students will study a unit of work focusing on:	During this half term students will study a unit of work focusing on:

	<ul style="list-style-type: none"> • Food safety and hygiene. • Eatwell guide • Nutrition and life stages • Practical skill 	<p>Special diets, vegan and vegetarian.</p> <p>Reasons for choice, moral, ethical reason.</p> <p>Practical skills</p>	<p>Diet related illnesses</p> <p>High level practical skills</p>	<p>Food provenance, where our food comes from, food miles,</p> <p>High level practical skills.</p>	<p>Food provenance, food waste and ways to reduce it.</p> <p>Seasonality of ingredients, BIAT task to plan a dish using seasonal ingredients and producing a time plan.</p>	<p>Environmental issues in Food relating to consumer choice.</p>
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Food Technology Curriculum Map Overview

Please note further information can be found in the Food Technology curriculum sequencing document



Key Stage 4

KS4 Year 10	Half term 1 Autumn 1	Half term 2 Autumn 2	Half term 3 Spring 1	Half term 4 Spring 2	Half term 5 Summer 1	Half term 6 Summer 2
Food Technology	During this half term students will study a unit of work focusing on: Food commodities Macro/micro nutrients	During this half term students will study a unit of work focusing on: Food science bread making Nutrition, dietary needs through the 5 life stages.	During this half term students will study a unit of work focusing on: Diet and good health Nutrition Mock NEA1 Science of bread	During this half term students will study a unit of work focusing on: Food Provenance	During this half term students will study a unit of work focusing on: Nutrition	During this half term students will study a unit of work focusing on: Extended writing tasks BIAT

KS4 Year 11	Half term 1 Autumn 1	Half term 2 Autumn 2	Half term 3 Spring 1	Half term 4 Spring 2	Half term 5 Summer 1	Half term 6 Summer 2
Food Technology	During this half term students will study a unit of work focusing on:	During this half term students will study a unit of work focusing on:	During this half term students will study a unit of work focusing on:	Revise and prepare for the theory exam		

	Diet and good health NEA1 completion, Food Science High level practical skills	Practical skills High level relating to the exam board brief	High level practical skills development NEA 2 completed	Revise the theory topics, past paper completion and use of mark schemes. Produce revision resources.		
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