THE WALDERSLADE & GREENACRE SCHOOLS PARTNERSHIP

A Beyond SCHOOLS TRUST ACADEMY

Food Technology Learning Journey

Problem Solving | Developing Ideas | Evaluating

Year 7 — **Understanding and applying design skills** — Year 13

Knowledge | Planning | Cooking

Sit Final unit 1 exam

Unit 1 Exam

End of Year 11

Sixth form, University, college, employment apprenticeships

Next Steps

Further education | Employment | Apprenticeship

Attend intervention

January mock exam

Start Unit 2 – Controlled Assessment 12 hours

Finalise chosen dishes and practice sessions

Brief given from exam board

Reviewing of dishes/Reviewing own performance

Presentation techniques

How to prepare and make dishes

Factors affecting menu planning

How cooking methods can impact on nutritional value

Understanding the importance of nutrition

The environmental Health Officer (EHO)

Preventative control measures of food-induced ill health

Final completion and submission of Controlled Assessment

Unit 2 Submission

Exam question practice

November Mock exams

Revisiting all unit 1 topics

Year 11

UNIT 2 Hospitality & catering in action

Food safety practices

How to plan production

Food safety

Health and safety in hospitality and catering provision

Hospitality and catering provision to meet customer requirements

Customer requirements in hospitality and catering

Contributing factors to the success of hospitality and catering provision

Working in the hospitality and catering industry

Symptoms and signs of food induced ill health

Food related causes of ill health

The operation of the front and back of house

Working conditions in the hospitality and catering industry

Hospitality and catering providers

Year 10

UNIT 1 The Hospitality and Catering Industry

Soda Bread

Lemon Cheesecake

Meatballs and pasta in tomato sauce

Vegetable noodles

Using a range of cooking methods

Understanding a range if dietary needs

Cheese and onion pasties

Understand which foods contain key nutrients

Developing skills learnt during year 8 and retrieving knowledge on food safety and hygiene

Nutrients and their Functions

Year 9

Quesadillas (Mexico)

Focaccia (Italy)

Thai Green Curry (Thailand)

Special diets

Toad in the Hole (British)

Food poisoning

Developing knowledge of the nutrients required by the body

Working with a range of high risk foods

fishcakes

Stuffed chicken wrapped in bacon

Cooking club after school

Cooking raw meat

Different types of cuisine

Developing skills learnt during year 7 and retrieving knowledge on food safety and hygiene

Pizza

Healthy eating, looking at the Eatwell guide

Year 8

Food From Different Cultures

Lime and Coconut scones (British with a Caribbean twist)

Spring rolls (China, Vietnam)

Working with pastry

Weighing and measuring

Cooking club after school

Bacon and Pea Risotto

Macaroni Cheese

Demonstrate knife skills

Dutch Apple Cake

Healthy Eating

Basic Cooking Skills

Year 7

Recipe design

Baking methods

Flapjacks

Use of the hob and oven

Handling meat

Bolognese Sauce

Health, safety and hygiene in the kitchen

The relentless pursuit of excellent and growth