

Curriculum Area: Food Technology
 Subject Coordinator(s): Lisa Massey

<u>Year Group</u>	<u>Autumn 1</u>	<u>Autumn 2</u>	<u>Spring 1</u>	<u>Spring 2</u>	<u>Summer 1</u>	<u>Summer 2</u>
7	Packed Lunch	Biscuits	Bread & Flour	Bread & Flour	Pastry	Fruit & Salad
8	Drinks	Soup	Pasta	Pasta	Eggs	Pastry & Traditional desserts
9	Food from around the world	Special Diets Vegetarianism	3-Course Meal	3-Course Meal	Famous Chef Recipes	Famous Chef Recipes
10&11	BTEC - Eggs ASDAN - Foodwise, Catering	BTEC - Breakfast ASDAN - Foodwise, Healthy Eating	BTEC - Healthy lunches ASDAN - Foodwise, Catering	BTEC - Main Meals ASDAN - Foodwise, Catering	BTEC - Main Meals ASDAN - Foodwise, Healthy Eating	BTEC - Desserts ASDAN - Healthy Eating
Learning outcomes taught	<p>Understand and apply the principles of health & safety including food safety and hygiene. Understand and apply the principles of nutrition and health based on the Balanced Plate. Understand that others have different dietary needs and/or diets and how they can be met. Cook a repertoire of predominantly savoury dishes so that they may be able to feed themselves and others a healthy varied diet. Become competent in a range of cooking techniques – (e.g. selecting and preparing ingredients, using utensils and electrical equipment, applying heat in different ways Experience and explore awareness of taste, texture and smell to evaluate and describe foods.</p>					