

Year Group	Intent/Rationale	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7	<p>Students within Year 7 will begin to develop safe working practice within the Food Technology room. Students in Year 7 will begin to identify risks within the environment and know how to stay safe when preparing food.</p> <p>Students in Year 7 will begin to develop a knowledge and understanding of healthy eating and the importance of this.</p> <p>Students will understand and apply the principles of a healthy and varied diet.</p> <p>Prepare and cook a variety of dishes beginning to use a range of cooking techniques.</p>	<p>Health and Safety Pupils will know how to get ready to cook and become aware of how to keep themselves safe in the food technology room / kitchen.</p> <p>Heathy Eating: An overview of the Eatwell Guide introducing the food group names.</p> <p>Healthy Breakfasts Making breakfast a healthy habit. Students will make healthy hot and cold breakfasts.</p>	<p>Healthy Eating: Lovely Lunches Recognising foods from the Eatwell guide and selecting healthy lunch choices. Students will examine and taste pre-packaged products. Students will research and collect data on favourite sandwich fillings. Students will follow recipes to make healthy lunch alternatives.</p>	<p>Healthy Eating: Lovely Lunches Recognising foods from the Eatwell guide and selecting healthy lunch choices. Students will examine and taste pre-packaged products. Students will research and collect data on favourite sandwich fillings. Students will follow recipes to make healthy lunch alternatives.</p> <p>Healthy Snacks Using the Eatwell Guide to inform healthy snacking. Pupils will taste test existing products then create a snack to provide energy showing understanding of a balanced diet.</p>	<p>Healthy Snacks Using the Eatwell Guide to inform healthy snacking. Pupils will taste test existing products then create a snack to provide energy showing understanding of a balanced diet.</p>	<p>Fruit and Vegetables Students will examine the importance of fruit and vegetables as part of a healthy diet. Pupils will explore foods using sensory evaluation and will have an introduction to food preparation.</p>	<p>Where does food come from: Plant or Animal Students will know that all foods are grown, caught or reared and will be able to match foods to the correct origin. Students will follow recipes using both plant and animal ingredients. Students will be able to recognise speciality shops for buying produce.</p>

<p>Year 8</p>	<p>Students will develop safe working practice within the Food Technology room. Students will manage risks within the environment and know how to stay safe when preparing food.</p> <p>Students will develop a knowledge and understanding of the role of carbohydrates, proteins, fats and sugars.</p> <p>Students will understand and apply principles of nutrition and health.</p> <p>Students will cook a variety of dishes beginning to become competent in using a range of cooking techniques.</p>	<p>Health, safety and food hygiene Pupils will know how to get ready to cook and become aware of how to keep themselves safe in the food technology room / kitchen. Students will begin to recognize hazards.</p> <p>Carbohydrates Students will know how Carbohydrates are a form of energy. Students will explore the origins of rice, potatoes and pasta and know how they are grown and harvested. Students will learn how to make healthy meals from Carbohydrates.</p>	<p>Carbohydrates Students will know how Carbohydrates are a form of energy. Students will explore the origins of rice, potatoes and pasta and know how they are grown and harvested. Students will learn how to make healthy meals from Carbohydrates.</p>	<p>Baking Methods An introduction into different baking methods. Students will understand the roll of fat and flour in baking. Students will attempt a number of baking methods to create savoury and sweet products. Students will find out about baked goods in the locality and taste baked goods from different cultures. They will learn about bread production and begin to understand how yeast acts as a raising agent. Students will focus on making and shaping their own bread.</p>	<p>Baking Methods An introduction into different baking methods. Students will understand the roll of fat and flour in baking. Students will attempt a number of baking methods to create savoury and sweet products. Students will find out about baked goods in the locality and taste baked goods from different cultures. They will learn about bread production and begin to understand how yeast acts as a raising agent. Students will focus on making and shaping their own bread.</p>	<p>Protein Students will study types of protein and its origin. Students will demonstrate how to cook an egg four ways. Students will examine the breakdown of the components of a burger. They will cook a burger recipe. Students will be aware of the different types of fish available. Students will taste vegetarian alternatives of burgers and fish.</p>	<p>Fats and sugars Students will study different types of fats. Students will look at the impact of sugar.</p>
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<p>Year 9</p>	<p>Students will have safe working practice within the Food Technology room. Students will manage risks within the environment and know how to stay safe when preparing food.</p> <p>Students will gain a knowledge and understanding of the journey of food, foods around the world and the seasonality of foods.</p> <p>Students will understand and apply the principles of nutrition and health.</p> <p>Students will begin to develop a repertoire of dishes they can make in order to feed themselves and others a healthy, varied diet.</p> <p>Students will further develop a competence in a range of cooking techniques.</p> <p>Students will begin to understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed.</p>	<p>Health, Safety and food hygiene Students will have a greater knowledge and understanding of to keep good standards of safety in the food technology room / kitchen. Students will further develop their knowledge of hazards and how to prevent them.</p> <p>The journey of food Students will be becoming aware of where food comes from, the cost and how it gets to our plates. They will become familiar with key foods and will prepare focused dishes using a range of cooking techniques.</p>	<p>Fast Food Pupils will evaluate popular takeaway cuisine in terms of nutrition and cost analysis. They will then create healthier alternatives to fast food favourites during their practical sessions.</p>	<p>Food around the World An exploration of world cuisine, understanding how spices and seasoning can change a dish and knowing where food comes from.</p>	<p>Foods in season An overview of seasonal food in the UK and the benefits of buying in season. Students will develop a portfolio of seasonal recipes and know the farmers' role at Harvest time. They will select appropriate ingredients to cook a seasonal meal.</p>	<p>Foods in season An overview of seasonal food in the UK and the benefits of buying in season. Students will develop a portfolio of seasonal recipes and know the farmers' role at Harvest time. They will select appropriate ingredients to cook a seasonal meal.</p> <p>Packaging and labelling Chocolate A focus on Cadbury chocolate, exploring how the company developed over time, looking at how chocolate is made and produced, and making some chocolate themed treats. Pupils will learn about the importance of labels and packaging and design and make packaging for their own chocolate bar.</p>	<p>Packaging and labelling Chocolate A focus on Cadbury chocolate, exploring how the company developed over time, looking at how chocolate is made and produced, and making some chocolate themed treats. Pupils will learn about the importance of labels and packaging and design and make packaging for their own chocolate bar.</p>
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By the end of KS3

Students will have developed a secure understanding of how to manage risk whilst preparing food. Students will have a secure understanding of the different food groups and what we should consume to maintain a healthy balanced diet.

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Year 10	<p>Students will complete a WJEC pathways at entry 2/3 in preparing for work.</p> <p>Students will learn and develop food technology skills which will help to prepare them for life beyond school.</p> <p>Students will develop safe working practices and confidence in the Food Technology room.</p> <p>Students will understand and apply the principles of nutrition and health.</p> <p>Students will cook a repertoire of dishes so that they are able to feed themselves and others a healthy and varied diet.</p> <p>Students will be competent in a range of cooking techniques.</p> <p>Students will begin to understand the source, seasonality and characteristics of a broad range of ingredients.</p>	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking. Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to prepare foods for cold presentation safely and hygienically. Students will need to be able to set aside or store prepare food items ready for use according to instructions. Students will need to keep work areas clean and use equipment safely and hygienically during and after preparing food.</p> <p>WJEC Entry Level Serving food and drink. 6169 – Entry 3 Credit value 2</p> <p>LO1 – Students will need to be able to serve food and drink to customers within the school.</p>	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking. Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to prepare foods for cold presentation safely and hygienically. Students will need to be able to set aside or store prepare food items ready for use according to instructions. Students will need to keep work areas clean and use equipment safely and hygienically during and after preparing food.</p> <p>WJEC Entry Level Serving food and drink. 6169 – Entry 3 Credit value 2</p> <p>LO1 – Students will need to be able to serve food and drink to customers within the school.</p>	<p>WJEC Entry Level Food and health. 6164 – Entry 3 Credit value 4</p> <p>LO1 – Students are to understand the principles of a healthy diet. Students are to explain the current nutritional guidelines and why they should be followed. Students are to identify the main nutrients needed by the body and give examples of main food sources. Students will review sample diets and explain the results they could have on health and well-being.</p> <p>LO2 – Students will be able to apply dietary needs. They will collect a bank of recipes for –</p> <ul style="list-style-type: none"> • Toddlers • Pregnant women • Teenagers • Vegetarians • Coeliacs • Aging population • People recovering from illness or at risk of illness <p>Students will plan a minimum of two days</p>	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking. Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to prepare foods for cold presentation safely and hygienically. Students will need to be able to set aside or store prepare food items ready for use according to instructions. Students will need to keep work areas clean and use equipment safely and hygienically during and after preparing food.</p> <p>WJEC Entry Level Serving food and drink. 6169 – Entry 3 Credit value 2</p> <p>LO1 – Students will need to be able to serve food and drink to customers within the school.</p>	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2</p> <p>WJEC Entry Level Serving food and drink. 6169 – Entry 3 Credit value 2</p> <p>WJEC Entry Level Basic Cooking. 6166 – Entry 1 Credit value 2</p> <p>WJEC Entry Level Using cooking skills in the domestic kitchen. 6131 – Entry 1 Credit value 3</p> <p>WJEC Entry Level Food and health. 6164 – Entry 3 Credit value 4</p> <p>WJEC Entry Level Introduction to the hospitality industry. 6168 – Entry 3 Credit value 1</p> <p>Consolidation and review – preparation to submit entry level certificate work for moderation / award.</p>	<p>Independent food preparation and cooking</p> <p>Students will select recipes and then using the correct equipment, Ingredients and methods will prepare and cook a variety of dishes, promoting independence of skills and consolidate the years learning.</p>

		<p>Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area. LO2 – Students will need to be able to work as part of a food and drink service team. Students will need to be able to assist in the preparation / assembly of food and drink. Students will assist in the safe and hygienic preparation, maintenance and cleaning of service areas.</p> <p>WJEC Entry Level Basic Cooking. 6166 – Entry 1 Credit value 2</p> <p>LO1 - Students will be able to cook basic food items and dishes. Students will need to gain experiences of serving food and drink to customers. Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area. Students will need to be able to select the correct</p>	<p>Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area. LO2 – Students will need to be able to work as part of a food and drink service team. Students will need to be able to assist in the preparation / assembly of food and drink. Students will assist in the safe and hygienic preparation, maintenance and cleaning of service areas.</p> <p>WJEC Entry Level Using cooking skills in the domestic kitchen. 6131 – Entry 1 Credit value 3</p> <p>LO1 – Students will understand simple nutritional requirements and plan and cost suitable meals. LO2 – Students will recognise and use a variety of fresh ingredients and convenience foods. LO3 – Students will use a range of simple kitchen equipment and understand the care and</p>	<p>meals to meet a range of dietary needs</p> <ul style="list-style-type: none"> • Low fat • Coeliac • Anaemic • Pregnant woman <p>Students will be able to use a range of practical skills to make healthy meals to meet a range of dietary needs. They will present their findings to each other. LO3 - Students will be able to use a range of practical skills to make healthy meals / food items. Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods.</p> <ul style="list-style-type: none"> • stir fry • baking • grilling • contact grill • slow cooker <p>Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier.</p>	<p>Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area. LO2 – Students will need to be able to work as part of a food and drink service team. Students will need to be able to assist in the preparation / assembly of food and drink. Students will assist in the safe and hygienic preparation, maintenance and cleaning of service areas.</p> <p>WJEC Entry Level Introduction to the hospitality industry. 6168 – Entry 3 Credit value 1</p> <p>LO1 – Students will know the main outlets in the hospitality industry. Students will build up a portfolio showing and / or describing the different types of hospitality outlets with the industry</p> <ul style="list-style-type: none"> • bed and breakfasts • guest houses • hotels • youth hostels • cafes • fast food outlets 		
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		<p>ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to cook food items safely and hygienically. Students will need to keep work areas clean and use equipment safely and hygienically during and after cooking food. Students will need to be able to identify what went well and suggest any improvements.</p>	<p>maintenance of domestic kitchen equipment. LO4 – Students will use a variety of basic cookery methods. LO5 – Students will develop confidence to progress to more advanced dishes. LO6 – Students will understand the importance of basic health and safety in a domestic kitchen.</p>		<ul style="list-style-type: none"> • restaurants • tea rooms • takeaways • school canteens • prisons • hospitals • homes for the aged <p>LO2 - Students will know the job opportunities within the hospitality industry.</p> <ul style="list-style-type: none"> • Catering roles • Hospitality roles 		

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Year 11	<p>Students will complete a WJEC pathways at entry 2/3 in preparing for work.</p> <p>Students will learn and develop food technology skills which will help to prepare them for life beyond school.</p> <p>Students will develop safe working practices and confidence in the Food Technology room.</p> <p>Students will understand and apply the principles of nutrition and health.</p> <p>Students will cook a repertoire of dishes so that they are able to feed themselves and others a healthy and varied diet.</p> <p>Students will be competent in a range of cooking techniques.</p> <p>Students will begin to understand the source, seasonality and characteristics of a broad range of ingredients.</p>	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking. Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to prepare foods for cold presentation safely and hygienically. Students will need to be able to set aside or store prepare food items ready for use according to instructions. Students will need to keep work areas clean and use equipment safely and hygienically during and after preparing food.</p> <p>WJEC Entry Level Serving food and drink. 6169 – Entry 3 Credit value 2</p> <p>LO1 – Students will need to be able to serve food and drink to customers within the school.</p>	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking. Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to prepare foods for cold presentation safely and hygienically. Students will need to be able to set aside or store prepare food items ready for use according to instructions. Students will need to keep work areas clean and use equipment safely and hygienically during and after preparing food.</p> <p>WJEC Entry Level Serving food and drink. 6169 – Entry 3 Credit value 2</p> <p>LO1 – Students will need to be able to serve food and drink to customers within the school.</p>	<p>WJEC Entry Level Food and health. 6164 – Entry 3 Credit value 4</p> <p>LO1 – Students are to understand the principles of a healthy diet. Students are to explain the current nutritional guidelines and why they should be followed. Students are to identify the main nutrients needed by the body and give examples of main food sources. Students will review sample diets and explain the results they could have on health and well-being.</p> <p>LO2 – Students will be able to apply dietary needs. They will collect a bank of recipes for –</p> <ul style="list-style-type: none"> • Toddlers • Pregnant women • Teenagers • Vegetarians • Coeliacs • Aging population • People recovering from illness or at risk of illness <p>Students will plan a minimum of two days meals to meet a range of dietary needs</p>	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2</p> <p>LO1 – Students will be able to prepare food for cold presentation or cooking. Students will need to be able to select the correct ingredients for basic dishes. Students will need to be able to use the correct equipment and handle safely and hygienically. Students will need to prepare foods for cold presentation safely and hygienically. Students will need to be able to set aside or store prepare food items ready for use according to instructions. Students will need to keep work areas clean and use equipment safely and hygienically during and after preparing food.</p> <p>WJEC Entry Level Serving food and drink. 6169 – Entry 3 Credit value 2</p> <p>LO1 – Students will need to be able to serve food and drink to customers within the school.</p>	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2</p> <p>WJEC Entry Level Serving food and drink. 6169 – Entry 3 Credit value 2</p> <p>LO1 – Students will need to be able to serve food and drink to customers within the school.</p>	<p>WJEC Entry Level Basic food preparation. 6165 – Entry 3 Credit value 2</p> <p>WJEC Entry Level Serving food and drink. 6169 – Entry 3 Credit value 2</p> <p>WJEC Entry Level Basic Cooking. 6166 – Entry 1 Credit value 2</p> <p>WJEC Entry Level Using cooking skills in the domestic kitchen. 6131 – Entry 1 Credit value 3</p> <p>WJEC Entry Level Food and health. 6164 – Entry 3 Credit value 4</p> <p>WJEC Entry Level Introduction to the hospitality industry. 6168 – Entry 3 Credit value 1</p> <p>Consolidation and review – preparation to submit entry level certificate work for moderation / award.</p>	Study Leave

		<p>Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area. LO2 – Students will need to be able to work as part of a food and drink service team. Students will need to be able to assist in the preparation / assembly of food and drink. Students will assist in the safe and hygienic preparation, maintenance and cleaning of service areas.</p> <p>WJEC Entry Level Basic Cooking. 6166 – Entry 1 Credit value 2</p> <p>LO1 - Students will be able to cook basic food items and dishes. Students will need to gain experiences of serving food and drink to customers. Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area. Students will need to be able to select the correct</p>	<p>Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area. LO2 – Students will need to be able to work as part of a food and drink service team. Students will need to be able to assist in the preparation / assembly of food and drink. Students will assist in the safe and hygienic preparation, maintenance and cleaning of service areas.</p> <p>WJEC Entry Level Using cooking skills in the domestic kitchen. 6131 – Entry 1 Credit value 3</p> <p>LO1 – Students will understand simple nutritional requirements and plan and cost suitable meals. LO2 – Students will recognise and use a variety of fresh ingredients and convenience foods. LO3 – Students will use a range of simple kitchen equipment and understand the care and</p>	<ul style="list-style-type: none"> • Low fat • Coeliac • Anaemic • Pregnant woman <p>Students will be able to use a range of practical skills to make healthy meals to meet a range of dietary needs. They will present their findings to each other. LO3 - Students will be able to use a range of practical skills to make healthy meals / food items. Students will make a selection of dishes to suit a variety of needs. Students will explore different cooking methods.</p> <ul style="list-style-type: none"> • stir fry • baking • grilling • contact grill • slow cooker <p>Students will participate in individual, group or experimental sessions. Students need to be able to adapt recipes they make to dishes they produce healthier.</p>	<p>Students will need to produce notes on the stages involved in serving food and drink, the importance of team work within the hospitality industry and how to maintain and prepare food and drink service area. LO2 – Students will need to be able to work as part of a food and drink service team. Students will need to be able to assist in the preparation / assembly of food and drink. Students will assist in the safe and hygienic preparation, maintenance and cleaning of service areas.</p> <p>WJEC Entry Level Introduction to the hospitality industry. 6168 – Entry 3 Credit value 1</p> <p>LO1 – Students will know the main outlets in the hospitality industry. Students will build up a portfolio showing and / or describing the different types of hospitality outlets with the industry</p> <ul style="list-style-type: none"> • bed and breakfasts • guest houses • hotels • youth hostels • cafes • fast food outlets 		
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