

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 their subject knowledge within Food Technology.</p>	<p><b>Developer</b></p> <p><b>Introduction: Health and Safety</b> Students will know how to get ready to cook and become aware of how to keep themselves safe in the cooking room.</p> <p><b>Healthy Eating: Starting the Day with Breakfast</b> An overview of the Eatwell Guide introducing the food group names and making breakfast a healthy habit.</p>	<p><b>Developer</b></p> <p><b>Healthy Eating: Snacks</b> A continuing theme of the Eatwell Guide being incorporated into healthy snacking.</p> <p>Students will taste test existing products then create a snack to provide energy showing understanding of a balanced diet.</p>	<p><b>Developer</b></p> <p><b>Where does food come from: Plant or Animal?</b> Students will know that all foods are grown, caught or reared and will be able to match foods to correct origin.</p> <p>Students will follow recipes to create using both plant and animal ingredients and recognise specialty shops for buying produce.</p>	<p><b>Developer</b></p> <p><b>Lovely Lunch</b> This unit continues to embed the principles of healthy eating with students recognising foods from the Eatwell guide and selecting healthy lunch choices.</p>	<p><b>Developer</b></p> <p><b>Fruit and Vegetables</b> A key topic showing the importance of fruit and vegetables as part of a healthy diet.</p>	<p><b>Developer</b></p> <p><b>Project- Reducing Food Waste</b> Students to explore the term food waste. Students to investigate. How to reduce food waste. Make meals to limit food waste within school.</p>
Year 8	<p>Students within Year 8 will develop safe working practice within the Food Technology room. Students in Year 8 will manage risks within the environment and know how to stay safe when preparing food.</p> <p>Students in Year 8 will continue to develop their subject knowledge within Food Technology.</p>	<p><b>Developer</b></p> <p><b>Bake It</b> Students will learn about baked goods in the locality and taste baked goods from different cultures.</p> <p>The students will learn about bread production and begin to understand how yeast acts as a</p>	<p><b>Developer</b></p> <p><b>Protein</b> A unit that focuses on types of protein and its origin. Students will demonstrate how to use a range of protein-based ingredients to make healthy dishes.</p>	<p><b>Developer</b></p> <p><b>Baking Methods</b> An introduction into different baking methods and the roll of fat and flour in baking. Students will attempt a number of baking methods to create savoury and sweet products.</p>	<p><b>Developer</b></p> <p><b>Carbohydrates</b> Students will know why Carbohydrates are good for you as a form of energy. We will explore the origins of rice, potatoes and pasta and know how they are grown and harvested and learn how to make</p>	<p><b>Developer</b></p> <p><b>Project: Cupcake design and decoration</b> Students will research, design, and make their own cupcakes through modifying a recipe and be introduced to piping decoration techniques.</p>	<p><b>Developer</b></p> <p><b>Project- Party Food</b> Students will use a range of techniques to create the components of a party buffet.</p> <p>Students will know how to appropriately</p>

		raising agent. Students will focus on making and shaping their own bread.			healthy meals from Carbohydrates.		store, serve and display buffet,
Year 9	<p>Students within Year 9 will have safe working practice within the Food Technology room. Students in Year 9 will manage risks within the environment and know how to stay safe when preparing food.</p> <p>Students in Year 9 will further develop their subject knowledge within Food Technology.</p>	<p><b>Developer</b></p> <p><b>Foods in Season</b> An overview of seasonal food in the UK and the benefits of buying in season. Student's 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><b>Developer</b></p> <p><b>Fast Food</b> Students will explore popular takeaway cuisine in terms of nutrition and cost analysis. Students will then create healthier alternatives to fast food favourites during their practical sessions.</p>	<p><b>Developer</b></p> <p><b>The Journey of Food</b> Students will be aware of where food comes from, the cost and how it gets to our plates. Students will become familiar with key foods and will prepare focused dishes using a range of cooking techniques.</p>	<p><b>Developer</b></p> <p><b>Food from Around the World</b> An exploration of world cuisine, understanding how spices and seasoning can change a dish and knowing where food comes from.</p>	<p><b>Developer</b></p> <p><b>Chocolate</b> Students will 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.</p> <p>Students will learn about the importance of labels and packaging and design and make packaging for their own chocolate bar.</p>	<p><b>Developer</b></p> <p><b>Projects-Cultural Event</b> Students will use a range of cooking method to make dishes inspired by foods from around the world.</p>
<b>By the end of KS3</b>							
Students will have developed a secure basic understanding of how to manage risk whilst preparing food. Students will have a secure basic understanding of the different food groups and what should be consumed to maintain a healthy balanced diet.							
<b>Year Group</b>	<b>Intent/Rationale</b>	<b>Autumn 1</b>	<b>Autumn 2</b>	<b>Spring 1</b>	<b>Spring 2</b>	<b>Summer 1</b>	<b>Summer 2</b>
Year 10	In Year 10 students will develop safe working practice	<u>Developer</u>	<u>Developer</u> <b>Nutrients</b>	<u>Developer</u> <b>Meat Free Living</b>	<u>Developer</u>	<u>Developer</u> <b>Nutritional Needs</b>	<u>Developer</u> <b>Soups</b>

	<p>and confident in the Food Technology room. The skills used during Year 10 will support students as they transition into young adulthood. Connector students will begin to work towards qualifications. Developer Students will continue to develop subject knowledge during Year 10.</p>	<p><b>Hygiene spoilage and storage</b> Students will identify the 4 C's and know how to prevent food spoilage and cross contamination occurring.</p> <p>Or</p> <p>Open Award Hospitality and Catering</p>	<p>An in depth look into nutrients, where they come from, how we grow, rear or catch the foods that provide them and what impact nutrients have on our bodies. Students will discover that foods can contain multiple nutrients.</p> <p>Or</p> <p>Open Award Hospitality and Catering</p>	<p>Students will get an insight into how and why people choose to not eat meat, whether through religion or choice. Students will understand key terms and values of being a Vegetarian or Vegan.</p> <p>Or</p> <p>Open Award Hospitality and Catering</p>	<p><b>Preparing and Cooking Food Safely</b> Students will understand how to implement key food safety rules into cooking, including securing knowledge of how to prevent the growth of bacteria, ideal storage conditions and key preparation and cooking skills to create healthy dishes.</p> <p>Or</p> <p>Open Award Hospitality and Catering</p>	<p>Students will explore how diet changes through life and how the nutritional needs of age groups differ.</p> <p>Or</p> <p>Open Award Hospitality and Catering</p>	<p>Students will be planning and making a selection of healthy soups. They will show how to plan for costing of shopping and practical sessions and take part in discussions of healthy and unhealthy foods and the function of the foods we will be using to create healthy choices.</p> <p>Or</p> <p>Open Award Hospitality and Catering</p>
<p>Year 11</p>	<p>In Year 11 students will be safe and confident in the Food Technology room. The skills used during Year 11 will support students as they transition into young adulthood. Students will be working towards qualifications during Year 11.</p>	<p><u>Developer ASDAN</u> <b>Kitchen dangers and first aid</b> Students to secure their safety knowledge in the cooking room, to understand the consequences of potential dangers and be aware of how injuries can be treated effectively.</p>	<p><u>Developer ASDAN</u> Meal Preparation and Cooking Introduction.</p> <p>Or</p> <p>Open Award Hospitality and Catering</p>	<p><u>Developer ASDAN</u> Meal Preparation and Cooking Introduction.</p> <p>Or</p> <p>Open Award Hospitality and Catering</p>	<p><u>Developer ASDAN</u> Meal Preparation and Cooking Introduction.</p> <p>Or</p> <p>Open Award Hospitality and Catering</p>	<p><u>Developer ASDAN</u> Meal Preparation and Cooking Introduction.</p> <p>Or</p> <p>Open Award Hospitality and Catering</p>	<p><u>Developer ASDAN:</u> <b>Salads</b> Students will explain why fruit and vegetables are beneficial for our bodies and know information about how they grown. They will design and make healthy salad.</p>

		Or Open Award Hospitality and Catering					Or Open Award Hospitality and Catering
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***By the end of KS4***  
 Students from within the Developer Phase will secure ASDAN qualifications. Student will be confident in using a range of food preparation skills. Students will be able to make simple meals independently or with limited support.