



Food Technology, preparation and nutrition curriculum overview

Key Stage 3 Units/Topics – Year 7 (Green) and Year 8 (Blue)

	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Yr 7	Introduction	Energy balance	Planning	Students swap to Design technology	Students swap to Design technology	Students swap to Design technology
	Basic safety and hygiene	Sensory evaluation	Evaluations			
	Equipment	Seasonal food/food miles				
Yr 8	Healthy Eating	Basic cooking skills	Basic cooking skills			
	Basic cooking skills					
	Personal hygiene	Students swap to Design technology	Healthy Eating	Students swap to Design technology	Adaptation of recipes	Students swap to Design technology
	Food temperature control		Nutrition			
	High risk cooking		Local food			
	Main meal cookery		Main meal cookery		Main meal cookery	

Key Stage 4 Units/Topics– Year 9 (Red) and Year 10 (Orange) and Year 11 (Yellow)

	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Yr 9	Nutrition	Pastry	Heat transfer	Secondary processing	Raising agents	Food waste
	Healthy Eating	Bread	Cooking methods	Temperature Control	Food spoilage	Food provenance



Subject curriculum overview – Key Stage 3 and 4 (For information on more detailed UOL or curriculum maps please email Mrs Bradley)



Carbohydrate – nutrient and function in cooking	Nutritional modelling and costing Primary processing Fat function in cooking		Cake making		Exams
Protein nutrient and function in cooking Function of eggs	Function of eggs High risk foods	Bacterial contamination Principles of food safety Food labelling Food choice	Food provenance Food issues Convenience foods Additives Food allergy/intolerance	Practice NEA 2 Revision	Practice NEA1 Revision
NEA 1	Revision for PPE Start NEA 2	NEA 2	Revision for mocks	Revision for GCSE	