

CURRICULUM PROGRESSION PATHWAYS SUBJECT: FOOD TECHNOLOGY HOD: Mr J Case 2020/21		Quality of Education: Curriculum is planned and sequenced so that new knowledge and skills build on what has been taught before and leads towards a clearly defined end point. Vision: We aim for our students to meet demands of an ever-changing technological world by building a repertoire of skills and knowledge that encourages, creativity, independence and reflective thinking.			
KS3:		WJEC hospitality and catering Level 1/2			<u>Further Education and training, Careers</u>
Yr7 Projects: <i>Versions of each dish which allow for special diets and allergies</i> Coleslaw Pizza toast Christmas/Easter Practical's Scones Stir Fry/omelette Fruity muffins Bread based pizza Fajitas Crumble Homemade fish fingers Knowledge: Bread theory Cross contamination Spice blends Foods from other cultures Foods Religions/symbolism Healthy eating/nutrition Skills: Knife skills Using the grill Oven, Hob, Weighing and measuring Kneading Fish cookery	Yr8 Projects: <i>Versions of each dish which allow for special diets and allergies</i> Calzone Burgers Curry (vegan/vegetarian) Spaghetti Bolognese Piped Cupcakes Chilli con carne Lamb Koftas Seafood tapas Create and cook competition Knowledge: Cross Contamination Seasoning/recipe adaptations Special diets and allergies Spice preference Budgeting Healthy eating Sensory analysis Cooking from other cultures Skills: Enriched doughs Managing multiple processes Piping skills and decorations Fish preparation	Yr9 Projects: <i>Versions of each dish which allow for special diets and allergies</i> Pasta making Squid ink/beetroot pasta Cheesecake Shortcrust pastry Vegetable pasta Rough puff pastry Hot water crust pastry Create and cook competition Fish pie (béchamel) Macaroni cheese (béchamel) Veloute sauce/Dressings Meringue Focaccia Knowledge: Man Skills: Bread making Pasta making Adapting pasta making Fish cookery Pastry making	Year 10: WJEC hospitality and catering Level 1/2 Unit 1 – Exam Unit 2: Controlled assessment element Knowledge: AC1.1 describe the structure of the hospitality and catering industry AC1.2 analyse job requirements within the hospitality and catering industry AC1.3 describe working conditions of different job roles across the hospitality and catering industry AC1.4 explain factors affecting the success of hospitality and catering providers AC2.1 describe the operation of the kitchen AC2.2 describe the operation of front of house AC2.3 explain how hospitality and catering provision meet customer requirements AC3.1 describe personal safety responsibilities in the workplace AC3.2 identify risks to personal safety in hospitality and catering AC3.3 recommend personal safety control measures for hospitality and catering provision AC4.1 describe food related causes of ill health AC4.2 describe the role and responsibilities of the Environmental Health Officer AC4.3 describe food safety legislation AC4.4 describe common types of food poisoning AC4.5 describe the symptoms of food induced ill health AC5.1 review options for hospitality and catering provision AC5.2 recommend options for hospitality Skills: - Exam skills - Longer mark question responses - All cooking skills leading up towards Y10 which continues to be built upon in year 10	Year 11: WJEC hospitality and catering Level 1/2 Unit 1: Opportunity to retake end of year 11 should this be necessary or for new starters Unit 2: Coursework element based on WJEC live task Pupils are taught unit 2 knowledge before completing independent Coursework task Knowledge: If necessary then a re-cap on the exam content if exam is not passed, this is built into the SoW AC1.1 describe functions of nutrients in the human body AC1.2 compare nutritional needs of specific groups AC1.3 explain characteristics of unsatisfactory nutritional intake AC1.4 explain how cooking methods impact on nutritional value AC2.1 explain factors to consider when proposing dishes for menus AC2.2 explain how dishes on a menu address environmental issue AC2.3 explain how menu dishes meet customer needs AC2.4 plan production of dishes for a menu AC3.1 use techniques in preparation of commodities AC3.2 assure quality of commodities to be used in food preparation AC3.3 use techniques in cooking of commodities AC3.4 complete dishes using presentation techniques AC3.5 use food safety practices Skills: - Responding to exam criteria/questions Structuring a body of work	