

| CURRICULUM PROGRESSION PATHWAYS | | | | | | |
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| SUBJECT: Food Technology | | | | | | |
| <p>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.</p> <p>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.</p> | | | | | | |
| HOD: Mr J Case 2022/23 | KS3: | | | KS4 GCSE AQA Design and Technology | | Further Education and training, Careers |
| | Assessments: Testing on theory and vocabulary. Evaluating- peer on peer assessment | | | | | |
| | Year 7 | Year 8 | Year 9 | Year 10 | Year 11 | Further Education |
| Food Preparation | Cutting skills with root Vegetables Pear Crumble Chao Fen dish Personalised Cupcakes design | Quick Bread buns Making Crepes Cornish or cheese -pasty Schnitzel – breadcrumbs | Margherita Roux Sauce Quiche Chilli con carne & guacamole Gâteau à l’ananas à l’envers | 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 | 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 | Diploma in Professional Food and Beverage Service Commis Chef Level 2 Apprenticeship Professional Cookery Level 2 Diploma Hospitality Services |
| Food Nutrition and Health | Eatwell guide 5 a day message Portion size To compare and evaluate existing products | Eastwell guide – balanced diet Protein Carbohydrates Vitamins and minerals Fibre Fats – dairy & fat content Choosing a filling | Cultural and Religious foods International foods Staple foods | | | Careers Food science Good Technology Teacher Hospitality Catering Food technologist Food development Restaurant critic |
| Food Science | Cross contamination and bacteria Danger Zone-Safe temperatures | Cholesterol CHD – coronary heart disease Yeast rising Proving Sustainability Gluten structured dough | Energy (KJ) Calories Fats Cholesterol | | | |
| Food Safety and Practical Skills | Knife skills – bridge and claw method Storing and preparing food Cooking techniques Mixing, measuring and weighing Peel, core, trim, dice, slice and chop. Fry. Boil and simmer Combing Portion/divide Bake, stir fry Crush Rub in Cream | Chopping boards – Cross contamination Hygiene safety High risk foods Shaping, folding Shortcrust pastry Batter Making the dough Crimping Glazing Mixing, measuring and weighing Form and shape Sifting Beat, stir and combine Grate | Hygiene safety High risk foods Mixing, measuring and weighing Running fat into flour Kneading dough Rolling Blind baking Weigh, measure, boil and simmer Grate, melt, mix and stir, Drain Grill. Rollout, bake Caramelisation Portion/divide Cream | | | |
| Food Choice: | Sensory evaluation. Food intolerance Allergies | Sensory evaluation. Food intolerance Allergies | Sensory evaluation. Food intolerance Allergies Religious requirements | | | |
| Assessment | Practical skills Research Planning Evaluation | Practical skills Research Planning Evaluation | Practical skills Research Planning Evaluation | Exam skills Longer mark question responses All cooking skills leading up towards Y10 which continue to be built upon in year 10 | Skills: Responding to exam criteria/questions Structuring a body of work | |

