



Key Stage 3 Curriculum Map Overview

Subject: Food Technology						
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7	<p>Unit Name: Seasonality</p> <p>Unit Description: Students discover what seasonality is and which vegetables are in season here in England. They begin to learn and develop new cooking skills and are given the opportunity to demonstrate safe and hygienic practices within the kitchen.</p>	<p>Unit Name: Baking</p> <p>Unit Description: During this unit students begin to use a range of cooking and baking skills. They learn how to decorate and present their food products to a higher standard. Students will also begin to take part in sensory testing as well as discussing how to adapt a recipe to make it healthier.</p> <p>This also links with the AQA Baking unit that students complete in Year 9.</p>	<p>Unit Name: Cultural foods</p> <p>Unit Description: In this unit students look at the types of ingredients used in different cultures. They will look at how these ingredients change the sensory characteristics of a dish and apply their cooking skills to produce a range of different dishes.</p>	<p>Unit Name: Cultural foods</p> <p>Unit Description: In this unit students look at the types of ingredients used in different cultures. They will look at how these ingredients change the sensory characteristics of a dish and apply their cooking skills to produce a range of different dishes.</p>	<p>Unit Name: Healthy eating and Nutrition</p> <p>Unit Description: During this unit students discover the principles of a healthy and varied diet. They apply this knowledge to create a variety of savory and sweet dishes.</p>	<p>Unit Name: Cooking for fun</p> <p>Unit Description: Here students demonstrate their knowledge and independence for making a variety of dishes.</p>
Year 8	<p>Unit Name: Seasonality</p> <p>Unit Description: Students build upon their knowledge of seasonality and which vegetables are in season here in England. They become much more independent, building upon their current and develop new cooking skills and are given the opportunity to demonstrate safe and hygienic practices within the kitchen.</p>	<p>Unit Name: Baking</p> <p>Unit Description: During this unit students build upon their range of cooking and baking skills. They learn how to decorate and present their food products to an even higher standard. Students will also begin to take part in sensory testing as well as discussing how to adapt a recipe to make it healthier.</p> <p>This also links with the AQA Baking unit that students complete in Year 9.</p>	<p>Unit Name: Cultural foods</p> <p>Unit Description: In this unit students look at the types of ingredients used in different cultures. They will look at how these ingredients change the sensory characteristics of a dish and apply their cooking skills to produce a range of different dishes. Students also reflect upon each practical to identify how the recipe can be adapted and learn what a 'hybrid' dish is.</p>	<p>Unit Name: Cultural foods</p> <p>Unit Description: In this unit students look at the types of ingredients used in different cultures. They will look at how these ingredients change the sensory characteristics of a dish and apply their cooking skills to produce a range of different dishes. Students also reflect upon each practical to identify how the recipe can be adapted and learn what a 'hybrid' dish is.</p>	<p>Unit Name: Healthy Eating and Nutrition</p> <p>Unit Description: During this unit students discover the principles of a healthy and varied diet. They apply this knowledge to create a variety of savory and sweet dishes. Students will then additionally apply their knowledge to adapt recipes to make them healthier.</p>	<p>Unit Name: Cooking for fun</p> <p>Unit Description: Here students demonstrate their knowledge and independence for making a variety of dishes.</p>
Year 9	<p>Unit Name: Baking Project</p> <p>Unit Description: Building upon and developing students' skills by learning to research, plan and make eight different baking recipes. They will work within a team to assign tasks during each baking session, learn to</p>	<p>Unit Name: Baking Project</p> <p>Unit Description: Building upon and developing students' skills by learning to research, plan and make eight different baking recipes. They will work within a team to assign tasks during each baking session, learn to</p>	<p>Unit Name: Cultural Cuisine</p> <p>Unit Description: During this unit students will research and select a recipe from four different cultures e.g. Chinese, Italian, French, Indian, Spanish etc. They will identify the ingredients in each recipe, collect and prepare the</p>	<p>Unit Name: Cultural Cuisine</p> <p>Unit Description: During this unit students will research and select a recipe from four different cultures e.g. Chinese, Italian, French, Indian, Spanish etc. They will identify the ingredients in each recipe, collect and prepare the</p>	<p>Unit Name: Cultural Cuisine</p> <p>Unit Description: During this unit students will research and select a recipe from four different cultures e.g. Chinese, Italian, French, Indian, Spanish etc. They will identify the ingredients in each recipe, collect and prepare the</p>	<p>Unit Name: Cooking for pleasure</p> <p>Unit Description: Here students demonstrate their knowledge and independence for making a variety of dishes.</p>

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	measure each ingredient accurately, utilize two different icing methods and identify five different terminologies used in baking.	measure each ingredient accurately, utilize two different icing methods and identify five different terminologies used in baking	ingredients independently, make the four dishes they have selected and clear away with little to no support.	ingredients independently, make the four dishes they have selected and clear away with little to no support.	ingredients independently, make the four dishes they have selected and clear away with little to no support.	
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