



Key Stage 4 Curriculum Map Overview

Subject: Food Technology						
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10	<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 measure each ingredient accurately, utilize two different icing methods and identify five different terminologies used in baking.</p>	<p>Unit Name: Planning a romantic meal for two</p> <p>Unit Description: Students will research menu's that are suitable for a romantic meal for two and plan these independently. They will prepare a shopping list, purchase the chosen ingredients, demonstrate skills in weighing and measuring (building upon skills learned in the last unit), demonstrate the ability to utilize kitchen equipment safely and show good presentation skills.</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 ingredients independently, make the four dishes they have selected and clear away with little to no support.</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 ingredients independently, make the four dishes they have selected and clear away with little to no support.</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>	<p>Unit Name: Cooking for pleasure</p> <p>Unit Description: Here students demonstrate their knowledge and independence for making a variety of dishes.</p> <p>They will home in on their timing and temperature controls.</p>
Year 11	<p>Unit Name: Baking Project</p> <p>Unit Description: A 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 measure each ingredient accurately, utilize two different icing methods and identify five different terminologies used in baking.</p>	<p>Unit Name: Planning a romantic meal for two</p> <p>Unit Description: Students will research menu's that are suitable for a romantic meal for two and plan these independently. They will prepare a shopping list, purchase the chosen ingredients, demonstrate skills in weighing and measuring (building upon skills learned in the last unit), demonstrate the ability to utilize kitchen equipment safely and show good presentation skills.</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 ingredients independently, make the four dishes they have selected and clear away with little to no support.</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 ingredients independently, make the four dishes they have selected and clear away with little to no support.</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>	<p>Unit Name: Cooking for pleasure</p> <p>Unit Description: Exams- Students prepare for exams</p>