

Subject: Food

Curriculum intent:

Within Food Technology, it is our aim to ensure pupils can work in a safe and hygienic environment and learn key skills that will allow them to be successful throughout the course.

In Food Technology, pupils will be able to cook a repertoire of predominantly savoury dishes, and they will be taught about nutrition so that they have the knowledge and understanding to enable them to create, cook and eat a varied diet.

Students will develop an awareness of taste, texture and smell to decide how to season dishes and know how to combine ingredients.

At KS4 we offer the Hospitality and Catering qualification WJEC Level 1 / 2 vocational award in Hospitality and Catering 5369QA

KS3

	Autumn Term	Spring Term	Summer Term
Year 7	Food safety	Nutrition and health	Nutrition and health
Year 8	Food provenance	Food commodities	Food commodities
Year 9	Food choices - cuisine	Food choices – Labelling and costing	Food choices – Labelling and costing

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	Autumn Term	Spring Term	Summer Term
Year 10	Hospitality and catering providers Hospitality and Catering Operations	Food and Safety Food related causes and symptoms	Preventative control measures Unit 2- Hospitality and catering in action
Year 11	Unit 2- Hospitality and catering in action	Exam	

