



Food Technology

Year 7	<ul style="list-style-type: none">● Introduction to kitchen safety, food hygiene and food storage.● Health and safety● Safe and correct use of kitchen appliances● Correct tidying away and washing up skills● Food cultures● Healthy eating● Food festivities● Food allergies● Recognition of ingredients and understanding some of their preparation methods (e.g. chicken red = raw, correct colour chopping board, safety when using a knife, etc.)● Food production● Food in real life scenarios (supermarket, finding and paying for food)
Year 8	<ul style="list-style-type: none">● Introduction to kitchen safety, food hygiene and food storage.● Recognising food symbols on packaging (e.g. freezable)● Knife safety● Balanced diet● Independent sourcing of equipment and ingredients● Cost of a recipe● Shopping on a budget● Foods from around the world● Food festivities● Food allergies● Sell by and use by dates

<p>Year 9</p>	<ul style="list-style-type: none"> ● Introduction to kitchen safety, food hygiene and food storage. ● Food manufacturing ● Healthy living ● ‘When visiting a supermarket’ – making lists, correct amount of money, etc ● Food festivities ● Food allergies ● ‘Where has your food come from?’ – farm to fork ● Food preparation and cooking requirements for meats ● Different cuts of meat ● Vegetarian and Vegan
<p>Year 10 (Non qual)</p>	<ul style="list-style-type: none"> ● Introduction to kitchen safety, food hygiene and food storage. ● Cross contamination of bacteria ● Exploring spices and changing the taste of food ● Healthier alternatives ● Ingredients and equipment recognition ● Cooking on a budget ● Food storage ● Food allergies ● Independent use of kitchen appliances and equipment ● Food Festivities ● Simple, affordable dishes ● Reading and interpreting a recipe ● Writing a shopping list
<p>Year 11 (Non qual)</p>	<ul style="list-style-type: none"> ● Introduction to kitchen safety, food hygiene and food storage. ● Food storage ● Balanced diet ● Simple, affordable dishes ● Independent food preparation ● Cooking on a budget

	<ul style="list-style-type: none"> ● Cooking for others ● Food festivities ● Independent food shopping/ shopping with some support ● Exercise and eating well ● Food intolerances ● Food allergies
<p>Year 10 and 11 Jamie Oliver Home Cooking Skills BTEC qualification Level 1</p>	<p>Throughout Year 10 and 11 learners will embark on a 2 year qualification developing the essential skills pupils need to cook simple, nutritious, affordable food.</p> <p>Each week pupils will research a recipe, cook the food and evaluate the end dish, evidenced by photos, evaluations and written assessments.</p> <p>Objectives of the qualification:</p> <ul style="list-style-type: none"> ● Knowledge, confidence and understanding to cook meals at home ● Use cooking skills to make home cooked food that does not use pre-prepared ready cooked foods ● Ability to transfer skills learnt to different recipes ● Understand how to pass on recipes learnt to others and the value of passing on information about home cooking.