## CHANGE OVER FEBRUARY HALF TERM I.Craven

## Food Technology Scheme of Work

Year 7		Year 8		Year 10 (Qual)	
Autumn 1 Cooking T1: Foods from around the world	Life Skills T1: Safety and Hygiene in the kitchen	Autumn 1 Cooking T1: Food cultures	Life Skills T1: Recycling and waste	Autumn 1 Cooking T1: QUAL	Life Skills T1: QUAL
Autumn 2 Cooking T2: Basic recipes	Life Skills  T2: Bacteria and germs!  How to wash up, washing hands	Autumn 2 Cooking T2: Planning a party! – money, ingredients, invites, etc.	Life Skills T2: Washing up and putting away	Autumn 2 Cooking T2: QUAL	Life Skills T2: QUAL
Spring 1 Cooking T3: Nutrition, protein and exercise	Life Skills <b>T3:</b> First aid	Spring 1 Cooking T3: Cooking for different occasions	Life Skills T3:What to do in an emergency	Spring 1 Cooking T3: QUAL	Life Skills T3: QUAL

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Spring 2 Cooking T4: Foods from around the world	Life Skills <b>T4:</b> Safety and Hygiene in the kitchen	Spring 2 Cooking T4: Food cultures	Life Skills <b>T4:</b> Equipment and kitchen appliances	Spring 2 Cooking T4:Where food comes from	Life Skills <b>T4:</b> Allergies and dietary needs
Summer 1 Cooking T5: Basic recipes	Life Skills T5: Bacteria and germs! How to wash up, washing hands	Summer 1 Cooking T5: Planning a party! – money, ingredients, invites, etc.	Life Skills T5: Washing up and putting away	Summer 1 Cooking T5: Healthy eating	Life Skills T5: Personal hygiene
Summer 2 Cooking T6: Nutrition, protein and exercise	Life Skills <b>T6:</b> First aid	Summer 2 Cooking T6: Cooking for different occasions	Life Skills T6:What to do in an emergency	Summer 2 Cooking T6:Planning a meal for others	Life Skills T6: Sell by and use by dates. Supermarket shopping.