Food Technology

All recipes are subject to availability of ingredients

Students may miss Food Technology due to other events. In this case, subject teacher should decide whether to move on or follow planning depending on the progress of the students

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Year 7	Salad and soups Health and Safety Knife skills – bridge and claw	Salad and soups Health and Safety Knife skills – bridge and claw	Scones Rubbing in method Using the oven	Scones Rubbing in method Using the oven	Pasta Using the hob and oven Using more than one skill for a dish	Pasta Using the hob and oven Using more than one skill for a dish
Year 8	Bread Kneading and proving Shaping dough	Bread Kneading and proving Shaping dough	Family meals Cooking on a budget	Family meals Cooking on a budget	Make me a meal Using prior knowledge to make a meal from a limited selection of ingredients	Make me a meal Using prior knowledge to make a meal from a limited selection of ingredients
Year 9	Saving money in the kitchen Students will learn the importance of budgeting and how to save money in the kitchen comparing shop bought meals with their own	Saving money in the kitchen Students will learn the importance of budgeting and how to save money in the kitchen comparing shop bought meals with their own	Packed lunches Creating a healthy packed lunch	Packed lunches Creating a healthy packed lunch	Salads Preparing salads with a variety of ingredients	Salads Preparing salads with a variety of ingredients

Year 10 Home Cooking Skills Level 1 + 2	Fruit and vegetables Students will learn about different fruits and vegetables and how to cook them.	Baking Home baked goods	Pasta, rice and noodles	Chicken How to prepare and cook chicken Learn to recognise when chicken is cooked	Fish How to prepare and cook fish Learn to recognise when fish is cooked	Barbeque Preparation for the end of term BBQ for the whole school
Year 11	Recap skills and recipes	Assignment	Assignment	Assignment	Favourite recipes	Preparation for the leavers day