



Curriculum Journey Food Technology

Finish GCSE

Sixth form, University, college, employment apprenticeships



Final completion and submission of Controlled Assessment

Ca

Unit 1 Exam

Complete controlled assessment tasks

Start Unit 2 – Controlled Assessment 12 hours

Unit 2 Submission

Year 11

UNIT 2 Hospitality & catering in action

Food safety practices

Reviewing of dishes/Reviewing own performance

Presentation techniques

How to prepare and make dishes

Factors affecting menu planning

How cooking methods can impact on nutritional value

Understanding the importance of nutrition

The environmental Health Officer (EHO)

Preventative control measures of food-induced ill health



Lemon Cheesecake

Bread

Year 10

UNIT 1 The hospitality and catering industry

Hospitality and catering providers

Working conditions in the hospitality and catering industry

The operation of the front and back of house

Food related causes of ill health

Symptoms and signs of food induced ill health

Ca

Meatballs in tomato sauce

Vegetable noodles

Understanding a range of dietary needs



Developing knowledge of the nutrients required by the body

Cheese and onion pasties

Understand which foods contain key nutrients

Developing skills learnt during year 8 and retrieving knowledge on food safety and hygiene

Year 9

NUTRIENTS AND THEIR FUNCTIONS

Working with a range of high risk foods

Creamy courgette and bacon pasta

Stuffed chicken wrapped in bacon

Cooking club after school



Thai Green Curry (Thailand)

Cooking raw meat

Quesadillas (Mexico)

Focaccia (Italy)



Fruit pancakes (America)



Healthy eating, looking at the Eatwell guide

Pizza

Year 8

FOOD FROM DIFFERENT CULTURES

Ca



Looking at staple foods from other cultures

Identify why each country has its own staple foods

Spring rolls (China, Vietnam)

Working with pastry

Which factors affect our food choices



Learning how to knead

Soda Bread

Staple foods

Macaroni Cheese

Demonstrate knife skills

Dutch Apple Cake

Year 7

BASIC COOKING SKILLS

Welcome to Greenacre Academy!

Cooking club after school

Baking methods

Chocolate Brownie

Bacon and Pea Risotto

Use of the hob and oven

Handling meat

Bolognese Sauce

Health, safety and hygiene in the kitchen

Trust Values, embraced by all:

